

NIBBLES & SMALL PLATES

Minestrone soup (v/gfo/veo) 6.50

King prawn toast, sesame seeds, chilli jam 8.00

Cauliflower samosas, curry sauce,
lime pickle (v) 7.00

Scotch egg, date and apple ketchup 8.00

Beetroot cured smoked salmon, hibiscus onion, roasted
beets, mustard dressing (gf) 7.50

Smoked haddock fishcake,
Weetwood Welsh Best rarebit 8.00

Sticky Korean bbq chicken wings,
siracha, coriander (gf) 7.00

Black pudding, toasted English muffin, poached egg,
nduja hollandaise sauce 7.50

Breaded whitebait, Marie Rose sauce 7.00

Salt & pepper squid, lime yoghurt 8.00

Cheesy garlic flatbread (v) 6.50

Marinated olives (v, ve, gf) 4.50

Or choose 3 nibbles with focaccia and oils for 20.00

SUNDAY ROASTS

All our roasts are served with crispy herb roast potatoes, cauliflower cheese,
honey and thyme glazed carrots, greens, red cabbage, Yorkshire pudding and rich gravy.

Roast ham 16.50

Roast beef 17.75

Nut roast (v) 14.00

Extra Yorkshire 2.00

MAIN COURSES

Cumberland sausage, creamy mash potato, caramelised sliver skin onions, wholegrain mustard & parsley,
rich red wine gravy 18.00

Josper roasted tomato & red pepper pappardelle, mascarpone, vegetarian hard cheese, confit garlic focaccia (v) 17.00

Josper roasted Asian fish skewers (salmon, cod, king prawn), jasmine rice, stir fried vegetables (gf) 18.00

Lamb suet pudding, Josper roasted new potatoes, kale, redcurrant gravy 18.00

Mushroom wellington, root vegetable mash, braised leek, truffle oil, red wine gravy (v) 17.00

Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo) 13.00/16.00

The Swan's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce,
gem lettuce and tomato, fries (vegan option available) 16.50

Fisherman's basket, cod goujons, whitebait and salt and pepper squid served in a basket of chunky chips
with tartare sauce and mushy peas 16.00

Buttermilk fried chicken in a basket (half/whole), fries, side and sauce (please allow 25 minutes) 16.50/26.00

Sides: Josper roasted corn cobettes with kaffir lime butter, chipotle BBQ beans, luxury coleslaw

Sauces: garlic mayonnaise, BBQ sauce, Peri Peri sauce

Stanley Jones' 28 day prime 10oz Welsh ribeye cooked over coals,
thyme garlic confit mushrooms and tomatoes, served with your choice of side dish (gfo) 30.00

Peppercorn sauce 2.50 | Blue cheese sauce 2.50 | Nduja béarnaise 2.50

gf – gluten free
gfo – available as gluten free option
v – vegetarian
veo – available as a vegan option



Sunday 11th February 2024

SIDE DISHES

Chunky chips, fries, salt & pepper fries, onion rings, house salad,
Josper roasted new potatoes, BBQ Chipotle beans, corn on the cob with lime butter 4.00

PUDDINGS

Sticky toffee pudding, Cheshire farm honeycomb ice cream, honeycomb, toffee sauce (v) 7.50

Vanilla & coconut rice pudding, poached Yorkshire rhubarb, stem ginger 7.00

Churros, chocolate dip, strawberries 4 for 7.00 / 8 for 12.00

Chocolate brownie, Cheshire farm vanilla ice cream, chocolate sauce (v/veo/gfo) 7.75

Lime meringue tart 7.00

3 scoops of Cheshire farm ice cream – choice of vanilla, raspberry ripple, honeycomb, chocolate 6.00

Cheese and biscuits 10.00

White fox cheddar (Whitchurch), Anne Clayton's Crabtree (Nantwich), Tarporley Blue (Tarporley)
Artisan biscuits and accompaniments

TEA, COFFEE, AND DIGESTIFES

Espresso martini 9.00

Grange Neuve Monbazillac 2016 dessert Wine 7.50

Espresso 2.50

Double Espresso 4.00

Americano 2.80

Cappuccino 3.25

Latte 3.25

Mocha 3.25

Flat white 3.25

All our handcrafted coffee is available as Decaffeinated.

English Breakfast 2.25

Loose Leaf Teas 2.75

Lakeland / Assam / Green Tea / Peppermint / Gunpowder / Earl Grey / Camomile / English Breakfast /
Decaffeinated English Breakfast

