

Welcome to The Swan

Savour the season with fresh flavours, vibrant ingredients, cool creations crafted to celebrate the sunshine. Whether you are here for a light bite or a refreshing treat, we've got something special to make your summer delicious.

NIBBLES

Marinated Sicilian Olives (ve, gf) 4.50	Focaccia, olive oil & balsamic vinegar (ve) 4.50
Grilled feta, compressed watermelon, pinenuts (gf, v) 8.50	Duck spring rolls, hoi sin mayonnaise 7.50
Tomato and olive Bradwall bruschetta, crispy basil (v) 7.00	Salt and pepper calamari, lime & coriander yoghurt (gf) 7.50
Mozzarella cheese & garlic doughballs (v) 8.50	Charred harissa Padron peppers, sea salt (gf, ve) 7.00
<i>choose 3 nibbles with focaccia and oils for 23.00</i>	

STARTERS

Chicken, pistachio and charred leek terrine, toasted focaccia (gfo) 8.50	Pan fried tiger prawns, chorizo, garlic butter 9.50
Smoked salmon and ham fishcake, pickled cucumbers, cheese sauce 8.50	Broccoli soup, fresh Bradwall Bakehouse bloomer (v, gfo) 7.00
Boneless chilli & orange chicken wings, spiced rice 8.50	Twice baked pesto soufflé, balsamic reduction, crispy rocket (v) 7.50

MAIN COURSE

Roast pork tenderloin wrapped in Parma ham, tender-stem broccoli, champ mash, mustard & cider sauce 19.50
Fish pie, king prawn, creamy mash potato topping, house salad 18.00
Josper roasted lamb rump, olive tapenade, Lyonnaise potatoes with red onion & spinach (gf) 24.00
Mushroom and lentil ragu, sage polenta chips (ve) 17.00
The Swan's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce, gem lettuce and tomato, fries, creamy coleslaw (vegan option available) 17.50
Rocket pesto orecchiette pasta salad, sun dried tomatoes, roasted pine nuts (v) 17.00
Josper grilled satay chicken, crispy noodle & Thai salad (gfo) 18.00
Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo) 13.50/16.75
Pan fried red mullet fillet, buttered new potatoes, samphire grass and caper beurre noisette (gf) 16.50
Roast turkey ballotine, fragrant cous cous, cauliflower puree, sauteed spinach (gf) 19.00
Whole or half buttermilk fried chicken, fries, coleslaw, choice of sauce (gfo) 17.50/32.00
Hot sauce (gf, ve) Katsu curry sauce (gf, ve) Gravy (gf) Garlic Mayo (gf, v)
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 (gf) 2.50 Blue cheese sauce (gf) 2.50

SIDE DISHES

Fries (ve, gf) | Spring leaf salad (gf, v) | Chunky chips (ve, gf) | Onion rings (gfo, v) | Seasonal vegetables (v, gf) 4.00

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



LOADED FRIES

Salt & pepper fries (gf, ve)) I Cheese, maple & bacon fries (gf) I Philly cheese steak I Satay chicken soy mayo I
El diablo chicken (not for the faint hearted) 6.50

SANDWICHES & LIGHT LUNCHES

Served 12noon until 5pm

Cheese & ham croque monsieur 9.50 Croque Madame (fried egg) 10.50

The Swan's crispy chicken club 10.50

Steak, pan fried mushroom and onion bap (add fried egg £1) 12.00

Fish finger sandwich, toasted Bradwall Bakehouse bread, baby gem lettuce, pickled cucumber & tartar sauce (gfo) 9.50

Open tomato, buffalo mozzarella and pesto, focaccia (v) 9.00

Roast honey glazed ham, baby gem lettuce, tomato (gfo) 7.50

Belton farm mature cheddar, red onion chutney (v, gfo) 7.00

Prawn, lemon mayonnaise, pickled cucumber (gfo) 8.50

Add a cup of today's soup 2.50

Ham, fried egg and chunky chips 12.00

Steak & frites 14.00

Summer Saver, ask us for today's choice 12.00

PUDDINGS

Black forest artie roll, chocolate shavings, chocolate soil, cherry coulis 7.75

Chocolate brownie, chocolate sauce, vanilla ice cream (gf) 7.75

Baked yoghurt, fruit compote, meringue 7.50

Warm vanilla rice pudding, fruit compote (ve, gf) 7.50

Biscoff cookie dough, vanilla ice cream (ideal to share) 12.00

Banoffee cheesecake 8.00

3 scoops of Cheshire Farm ice cream 6.00

choice of vanilla, strawberry, chocolate, honeycomb, salted caramel, peanut butter

CHEESE BOARD & PORT

Cheese, biscuits, pickled grapes, candied walnuts, celery, homemade fruit chutney

Smoked Red Fox Leicester

Snowdonia Green Thunder

Tarporley Blue

Cornish Brie

2 Cheeses 11.00

3 Cheeses 15.00

4 Cheeses 19.00

Cockburn ruby port 4.65

Taylor's LBV port 4.75

Grahams six grape port 7.45

TEA & COFFEE

Espresso 3.00 I Double Espresso 4.00 I Americano 3.50 I Cappuccino 3.80 I Latte 3.80

Mocha 3.80 I Flat white 3.80 I Hot Chocolate 3.80 cream & marshmallows 4.30 I Matcha latte 3.80

English Breakfast 2.90

Tea Pig Teas 3.40 Green Tea I Peppermint I Earl Grey I Camomile I Decaffeinated English Breakfast

PROVENANCE Butcher – Stanley Jones I Wrexham Fruit and Vegetables – Oliver Perry I

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Sample

