

## Welcome to The Swan

As autumn blankets the Cheshire landscape in warm hues, our menu embraces the seasons bounty. Savour the comforting dishes infused with rich spices, earthy ingredients and seasonal produce, evoking cozy gatherings and the nostalgia of crisp, golden evenings spent with loved ones and mother in-laws

## Nibbles

<b>Marinated Sicilian Olives</b> (ve, gf) 4.50	<b>Focaccia, olive oil &amp; balsamic vinegar</b> (ve) 4.50
<b>Hot honey boneless chicken wings</b> , game chips (gf) 8.50	<b>Beef and pork meatballs</b> , rustic tomato sauce 8.00
<b>Crispy polenta chips</b> , roasted pepper relish (gf, ve) 6.00	<b>Potato and onion tortilla</b> (v,gf) 7.00
<b>Mozzarella cheese &amp; garlic doughballs</b> (v) 8.50	<b>Breaded king prawns</b> , homemade sweet chilli sauce 8.50

*Gether round & share 4 nibbles for 24.00*

## Starters

<b>Chicken liver pate</b> , classic red onion jam, toasted brioche (gfo) 9.50
<b>Grilled octopus</b> , chorizo, pickled carrots (gf) 9.50
<b>Smoked haddock</b> “kedgeree” arancini, katsu sauce 7.50
<b>Baked goats’ cheese &amp; red onion tart</b> , balsamic glaze 8.00
<b>Creamy mushroom soup</b> (v, gfo) 7.00
<b>Creamy garlic wild mushrooms</b> , toasted brioche (ve, gfo) 9.00

## Seasonal Mains

<b>Slow roasted beef brisket</b> burnt ends pie, sweet potato fries 22.00
<b>Crab and prawn mac and cheese</b> , toasted breadcrumbs 19.00
<b>Pan fried calves’ liver</b> , smooth onion puree, crispy shallots, mash potato, Bovril gravy (gfo) 18.50
<b>Cauliflower, sweet potato and spinach curry</b> , fragrant rice, poppadum (ve, gf) 17.00
<b>The Swan’s flame grilled 8oz beef burger</b> , streaky bacon, smoked Applewood cheddar, house sauce, gem lettuce and tomato, fries, creamy coleslaw (vegan option available) 17.50
<b>Beetroot, charred orange, walnut and goats cheese salad</b> (gf, v, veo) 17.50
<b>Pan roasted guinea fowl breast</b> , black pudding bonbon, butternut squash puree, tender-stem, thyme roasted potatoes 26.00
<b>Crispy battered cod &amp; chunky chips</b> , minted mushy peas, homemade tartar (gfo) 13.95/17.50
<b>Seafood &amp; chorizo paella</b> 18.50
<b>12-hour Jospier grilled sticky half rack of ribs</b> , BBQ beans, slaw, shoestring fries (gf) 21.00
<b>Half buttermilk fried chicken</b> , fries, coleslaw, choice of sauce (gfo) 17.50
Hot sauce (gf, ve)    Katsu curry sauce (gf, ve)    Gravy (gf)    Garlic Mayo (gf, v)
<b>Stanley Jones’ 28-day prime 10oz Welsh Sirloin steak</b> cooked over coals, beef dripping butter, garlic mushrooms and tomato, served with your choice of side dish (gfo) 28.00

Peppercorn sauce (gf) 2.50 | Blue cheese sauce (gf) 2.50

**Sides *all 5.00***

Fries I Sweet potato fries I Chunky chips I Onion rings I Roasted Mediterranean vegetables I House Salad

**Loaded fries *all 6.50***

Salt & pepper fries (gf, ve) ) I Cheese, maple & bacon fries (gf) I Cheeseburger (gf) I Crispy chicken club sauce I  
El diablo chicken (free glass of milk) 6.50

**Sandwiches & Light Bites**

(Served 12noon 'til 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

**Tomato, buffalo mozzarella and pesto open sandwich** (v) 9.00

**Roast honey glazed ham**, baby gem lettuce, tomato, wholegrain mustard (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

**Autumn Saver**, ask us for today's choice 12.00

**Puddings**

**Apple & blackberry strudel**, whipped Chantilly cream 7.50

**Sticky toffee pudding**, butterscotch sauce, vanilla ice-cream 8.50

**Classic spotted dick**, vanilla custard 8.00

**Salted caramel and fudge cookie dough**, salted caramel ice cream (ideal to share) 12.00

**Chocolate pumpkin pie**, caramelised pecans, vanilla ice-cream 8.50

**Three scoops** of Cheshire Ice Cream Farm ice cream 6.00  
choice of vanilla, strawberry, chocolate, honeycomb, salted caramel, peanut butter

**Cheese & Port**

*Choose from five carefully selected cheeses and eight accompaniments*

Smoked Red Fox Leicester

Snowdonia Green Thunder

Tarporley Blue

Camembert

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

**2 cheeses 11.00 I 3 cheeses 15.00 I 4 cheeses 19.00**

Cockburn ruby port 4.65

Taylor's LBV port 4.75

Grahams six grape port 7.45

**Provenance**

# AUTUMN MENU

Friday 12<sup>TH</sup> September

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**Meat** - Stanley Jones, Wrexham. **Dairy and Veg** - Oliver Perry, Northwich. **Bread** - Bradwall Bakehouse, Sandbach.  
**Coffee** - Crema, Lake District

Sample