

Nibbles

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

Gether round & share 4 nibbles for 24.00

Starters

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

SUNDAY ROASTS

Half roast chicken 18.50	Roast striploin of beef 19.50	Nut roast (v) 16.00
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All our roasts are served with crispy herb roast potatoes, cauliflower cheese, creamy leeks, honey and thyme glazed carrots, seasonal greens, Yorkshire pudding and rich gravy.

Seasonal Mains

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

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

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

Hot Chocolate 3.80 cream & marshmallows 4.30

Matcha latte 3.80

English Breakfast 2.90

Tea Pig Teas 3.40 Green Tea I Peppermint I Earl Grey I Camomile

Decaffeinated English Breakfast

Provenance

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