

Nibbles

Marinated Sicilian Olives (ve, gf) 4.50

Focaccia, olive oil & balsamic vinegar (ve) 4.50

Duck spring rolls, sweet chili dip (gf) 8.50

Beef & pork koftas, raita 8.00

Tempura fried pickles, garlic mayonnaise (gf, veo) 6.00

Potato and onion Spanish omelette (v,gf) 7.00

Cheddar cheese & garlic doughballs (v) 8.50

Breaded king prawns, homemade sweet chilli sauce 8.50

Gather around & share 4 nibbles for 24.00

Starters

Chicken liver pate, classic red onion jam, toasted sourdough (gfo) 9.50

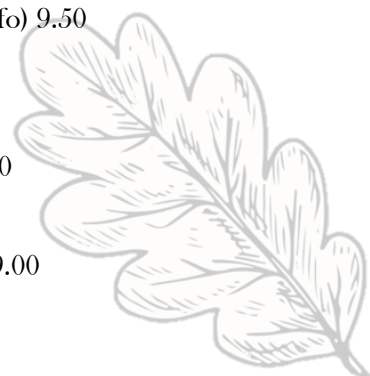
Potted trout & brown shrimp, crostini (gfo) 9.50

Smoked haddock arancini, katsu sauce 7.50

Baked goats' cheese & red onion tart, balsamic glaze 8.00

Leek & potato soup (v, gfo) 7.00

Creamy garlic wild mushrooms, toasted focaccia (ve, gfo) 9.00



SUNDAY ROASTS

½ roast chicken, sausage meat stuffing 18.00

Roast striploin of beef 19.50

Nut roast (v) 16.00

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

Prawn and mussel risotto, with tempura calamari 18.50

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

Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo) 13.95/17.50

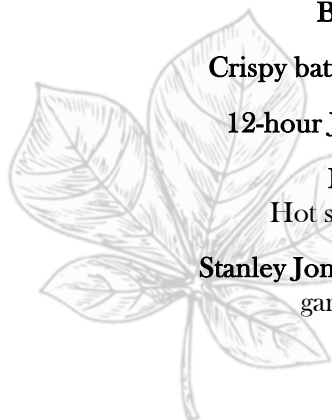
12-hour Josper grilled sticky half rack of ribs, BBQ beans, slaw, shoestring fries (gf) 21.00

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 I
El diablo chicken (free glass of milk) 6.50

Puddings

Apple and 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, rum & raisin, cherry

Cheese & Port

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