

Welcome to The Swan

As we step into a bright new year, we invite you to enjoy the flavours that defined our 2025 success. This special menu features our most-loved, best-selling dishes from the past year — curated with care, crafted with passion, and served with gratitude.

Thank you for celebrating with us. Here's to good food, warm moments, and a wonderful year ahead!

Nibbles

<b>Marinated Sicilian Olives</b> (ve, gf) 4.50	<b>Focaccia, olive oil &amp; balsamic vinegar</b> (ve) 4.50
<b>Charred Padron peppers</b> , sea salt (gf, ve) 7.00	<b>Duck spring rolls</b> , hoi sin mayonnaise 7.50
<b>Tear &amp; share cheddar cheese &amp; garlic focaccia</b> (v) 8.50	<b>Corn and feta fritters</b> , lime and coriander yoghurt (v) 8.00
<b>Korean BBQ chicken wings</b> , game chips 8.00	<b>Breaded king prawns</b> , homemade sweet chilli sauce 8.50
<i>Gather around &amp; share 4 nibbles for 24.00</i>	

Starters

<b>Soup</b> , Bradwall bakehouse bread (v, gfo) 7.00
<b>Sticky pork</b> , sesame salad 9.50
<b>Smoked salmon and ham fishcakes</b> , pickled cucumbers, cheese sauce 8.50
<b>Tempura soft shell crab</b> , chimichurri 9.50
<b>Creamy garlic wild mushrooms</b> , toasted focaccia (ve, gfo) 9.00
<b>Black pudding scotch egg</b> , homemade brown sauce 9.00

Seasonal Mains

<b>Slow roasted belly pork</b> , saffron mash, langoustine, sauce americaine 19.50
<b>Chicken and mushroom pie</b> , chunky chips, tender stem broccoli and gravy 20.00
<b>Spinach and feta crispy pancake</b> , beetroot salad (v) 16.00
<b>Roast chicken breast</b> , parmesan risotto, parmesan, charred baby gem, anchovies, crostini (gfo) 17.00
Oven baked lemon <b>fillet of salmon</b> ‘en papillote’, roasted cherry tomatoes, samphire, buttered new potatoes 18.50
<b>Pan fried duck breast</b> , lyonnaise potatoes, spinach, blueberry sauce 22.00
<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>Mushroom bourguignon</b> , toasted Bradwall sourdough (ve) 17.00
<b>Crispy battered cod &amp; chunky chips</b> , minted mushy peas, homemade tartar (gfo) 13.95/17.50
<b>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 I  
El diablo chicken (free glass of milk) 6.50

## Sandwiches & Light Bites

(Served 12noon 'til 5pm)

**The chicken parm;** The Swan's crispy chicken, marinara sauce, parmesan cheese 9.50

**The Reuben;** Josper smoked pastrami, sauerkraut, applewood smoked cheese and a giant pickle 10.00

**The sweet prawn;** sweet chilli sauce, king prawns, smashed avocado 9.50

**The veggie;** garlic houmous, pickled red onion, cucumber 8.00

**The chopped Italian;** finely chopped, ham pepperoni, salami, cheese, tomato and lettuce, spicy tomato sauce 9.50

*Add a cup of today's soup 2.50*

## Puddings

**Black forest arctic roll,** chocolate soil, cherry coulis 7.75

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

**Basque cheesecake,** candied figs (gf) 8.00

**Profiteroles,** chocolate sauce (v) 7.50

**Hot cookie dough,** fudge sauce honeycomb ice cream 8.00

**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**

**Brie**

Homemade 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

**Taylors LBV** port 4.75

**Grahams** six grape port 7.45

## Provenance

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