

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

Marinated Sicilian Olives (ve, gf) 4.50

Charred Padron peppers, sea salt (gf, ve) 7.00

Tear & share cheddar cheese & garlic focaccia (v) 8.50

Korean BBQ chicken wings, game chips 8.00

Focaccia, olive oil & balsamic vinegar (ve) 4.50

Duck spring rolls, hoi sin mayonnaise 7.50

Corn and feta fritters, lime and coriander yoghurt (v) 8.00

Breaded king prawns, homemade sweet chilli sauce 8.50

Gather around & share 4 nibbles for 24.00

Starters

Soup, Bradwall bakehouse bread (v, gfo) 7.00

Sticky pork, sesame salad 9.50

Smoked salmon and ham fishcakes, pickled cucumbers, cheese sauce 8.50

Tempura soft shell crab, chimichurri 9.50

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

Black pudding scotch egg, homemade brown sauce 9.00

Seasonal Mains

Slow roasted belly pork, saffron mash, langoustine, sauce americaine 19.50

Chicken and mushroom pie, chunky chips, tender stem broccoli and gravy 20.00

Spinach and feta crispy pancake, beetroot salad (v) 16.00

Roast chicken breast, parmesan risotto, parmesan, charred baby gem, anchovies, crostini (gfo) 17.00

Oven baked lemon **fillet of salmon** 'en papillote', roasted cherry tomatoes, samphire, buttered new potatoes 18.50

Pan fried duck breast, lyonnaise potatoes, spinach, blueberry sauce 22.00

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

Mushroom bourguignon, toasted Bradwall sourdough (ve) 17.00

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

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

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