

Before you Dine

Taittinger 13.75 Negroni 10.00 Old Fashioned 10.00 Aperol spritz 10.00
Elderflower Spritz 0% 7.00 Shirley Temple 0% 7.00

Nibbles

Marinated Sicilian Olives (ve, gf) 4.50 Focaccia, olive oil & balsamic vinegar (ve) 4.50
Charred Padron peppers, sea salt (gf, ve) 7.00 Chipolata sausages, sticky whole grain mustard 7.50
Tear & share cheddar cheese & garlic focaccia (v) 8.50 Smoked salmon, blinis, dill crème fraiche 7.00
Boneless chicken wings, satay sauce, slaw 8.00 Crispy lobster mac 'n' cheese bites, cheese sauce 8.50

Gather around & share 4 nibbles for 24.00

Starters

Carrot & coriander soup, Bradwall bakehouse bread (v, gfo) 7.50
Josper grilled lamb cutlet, asparagus, salsa verde (gf) 9.00
Cacciatori chicken ravioli, mushroom and truffle sauce 8.50
Pan fried scallops, pea puree, crispy bacon (gf) 14.00
Baked pear, Tarporley blue, pecans, honey (v,gf) 7.00
Curried scotch egg, riata, mango salsa 7.50

Seasonal Mains

Three little pigs, pan fried tenderloin, slow cooked cheek, black pudding bonbon, apple rosti, green beans. cider sauce 19.50
The Swan's spatchcock chicken pie, chunky chips, sautéed greens 20.00
Roasted cherry tomato tagliatelle, avocado & chilli sauce, crispy basil (v) 16.00
Pork & apple sausage ring, cassoulet, cider reduction, caramelised apples 17.00
Pan fried tuna, new potatoes, British asparagus and roasted vine tomato 18.50
Baratta, blood orange and fennel salad, corriander and honey dressing (v,gf) 18.50
Confit duck leg à l'orange, orange sauce puy lentils (gf) 19.00
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
Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo) 14.50/17.50
Buttermilk fried chicken, fries, coleslaw, choice of sauce (gfo) 17.50/32.00
Hot sauce (gf, ve) Katsu curry sauce (gf, ve) Gravy (gf) Garlic Mayo (gf, v)
Stanley Jones' 28-day prime Welsh Sirloin steak cooked over coals, beef dripping butter, garlic mushrooms and tomato, served with your choice of side dish (gfo) 10oz 28.00 / 20oz 55.00
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 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 BBQ chicken I
El diablo chicken (free glass of milk) 6.50

Sandwiches

(Served 12noon 'til 5pm)

On a choice of Bradwall bakehouse bread
White Bloomer I Multigrain I Sourdough

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

The Reuben, Jospet smoked pastrami, sauerkraut, applewood smoked cheese, American mustard, giant pickle 10.00

The sweet prawn, sweet chilli sauce, king prawns, tomato, smashed avocado 9.50

The veggie, garlic houmous, pickled red onion, cucumber, baby gem lettuce (ve) 8.00

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

Add a cup of today's soup 2.50

Puddings

Raspberry and vanilla panna cotta, raspberry glass (gf) 7.75

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

Mars bar cheesecake, deep fried Mars bar, chocolate ice cream 8.00

Peach cobbler, vanilla anglaise 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

Cheese & Port

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

Red Fox, Aged Leicester cheese, intense sweet and savoury flavour with a delightful crunch

Cranberry Wensleydale, Semi-soft cow's milk, sweet-tart flavour, crumbly but creamy texture

Tarporley Blue, Mild semi-soft and creamy blue cheese, subtle, delicate blue notes

Cornish Brie, Soft ripened bloomy rind cheese, creamy and buttery texture, from pasteurised cow's milk

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