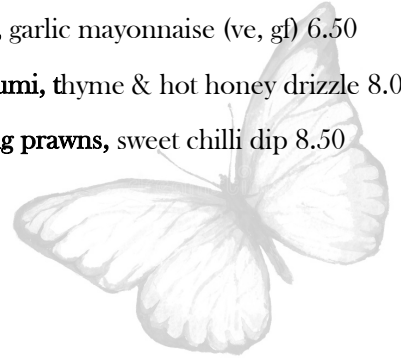


Nibbles

Marinated Sicilian Olives (ve, gf) 4.50	Focaccia , olive oil & balsamic vinegar (ve) 4.50
Charred Padron peppers , sea salt (gf, ve) 7.00	Patatas bravas , garlic mayonnaise (ve, gf) 6.50
Tear & share cheddar cheese & garlic focaccia (v) 8.50	Josper grilled halloumi , thyme & hot honey drizzle 8.00
Chicken wings , sweet and sour sauce (gf) 8.00	Tempura king prawns , sweet chilli dip 8.50

Gather around & share 4 nibbles for 24.00



Starters

Carrot & orange soup , Bradwall bakehouse bread (gfo, veo) 7.50
Beef carpaccio , rocket, parmesan, garlic oil 9.50
Smoked trout mousse , watercress, horseradish, Bradwall sourdough 8.50
Pan fried scallops , potato salad, dehydrated tomato, basil oil (gf) 14.00
Heritage tomato & mozzarella , basil, balsamic reduction (v,gf) 8.00
Homemade black pudding and chorizo hash , peppercorn sauce, fried egg 7.50

Seasonal Mains

Crispy belly pork , Asian salad, coriander, miso dressing 19.00
Chicken and mushroom pie , chunky chips and tender stem broccoli 20.00
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
Sea bass fillet , home-made puttanesca tagliatelle 16.75
Pork sausage & chorizo toad in the hole , roasted red onion, rich gravy, garden peas 16.00
Garlic falafel flatbread , avocado, red onion, cucumber, beetroot tahini and tzatziki (veo, gfo) 16.00
Whole baked trout , avocado and fennel salad, sriracha & lime dressing 18.50
Duo of lamb , tapenade crusted lamb, sweet potato & stilton topped shepherd's pie, samphire, roasted vine tomatoes (gf) 24.00
Beetroot & glazed goats cheese , summer couscous salad, pesto (v) 15.00
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 steak cooked over coals, beef dripping butter, garlic mushrooms and tomato, served with your choice of side dish (gfo)
Sirloin 10oz 28.00 / 20oz 55.00 Fillet 8oz 34.00
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 Caesar 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 & Light Lunches

(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, Jospers smoked pastrami, sauerkraut, applewood smoked cheese, American mustard, giant pickle 10.00

Smoked salmon, avocado, capers, dill crème fraiche 9.50

Grilled goats cheese, beetroot, pickled walnut, apple chutney (ve) 8.00

Ultimate sausage, caramelised onions, mozzarella, pesto dip 9.50

Add a cup of today's soup 2.50

Puddings

*Dessert Wine - Grange Neuve **Monbazillac** 5.75 100ml I 35.00 bottle*

Summer berries pavlova (gf) 7.75

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

Lemon meringue cheesecake, lemon gel 8.00

Blueberry trio, crème brulee, upside down cake, blueberry ice cream 7.50

Hot cookie dough, peanut butter & toffee ice cream, Reese's pieces 12.00

Three scoops of Cheshire Ice Cream Farm ice cream 6.00
choice of vanilla, strawberry, chocolate ripple cookie dough, honeycomb, salted caramel, mint choc chip

Cheese & Port

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

Extra mature cheddar, Boasts a rich, sharp taste and firm, crumbly texture

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

Shropshire 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 5.00

Taylors LBV port 4.90

Grahams six grape port 8.00

Provenance, Meat - Stanley Jones, Wrexham. **Dairy and Veg** - Oliver Perry, Northwich.

Bread - Bradwall Bakehouse, Sandbach. **Coffee** - Crema, Lake District