

Sundays at The Swan

Serving 12noon to 9.00pm

To begin

Marinated Sicilian Olives (ve, gf) 4.50 I **Focaccia**, olive oil & balsamic vinegar (ve) 4.50

Josper grilled halloumi, thyme & hot honey drizzle (v) 8.00

Starters

Broccoli soup, Bradwall bakehouse bread (gfo, veo) 7.50

Beef carpaccio, rocket, parmesan, garlic oil, black pepper crostini (gfo) 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

Roasts

Roasted striploin of **Welsh beef** (served pink or well done) (gfo) 22.00
Wine Recommendation *Ciconia Tinto - Bursting with juicy redberries and plums.* 36.00

Lemon & herb half **Roast Chicken** (gfo) 20.00
Wine Recommendation *Domaine Alexandre Chablis - Cool, crisp & elegant* 45.00

Nut roast (v) 18.00
Wine Recommendation *Perron Laland de Pomerol - Silk, soft, a hint of oak with a smooth finish* 55.00

Roasts are served with garlic and rosemary roasted potatoes, cauliflower cheese, braised thyme carrots, red cabbage, green vegetables, giant Yorkshire pudding and unlimited gravy.

Sides all 5.50

Fries I Sweet Potato Fries I Chunky Chips I Onion Rings I Mediterranean Vegetables (gf,ve) I Caesar Salad
Grilled Cauliflower Cheese I Braised Red Cabbage I Honey and Thyme Glazed Carrots
Seasonal Greens I Crispy Herb Roast Potatoes

Provenance

Meat – Stanley Jones, Wrexham. Dairy and Veg – Oliver Perry, Northwich.
Bread – Bradwall Bakehouse, Sandbach. Coffee – Crema, Lake District.
Ice Cream – Cheshire Farm Ice Cream, Tattenhall

Main Courses

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

Beetroot & glazed goats cheese, summer couscous salad, pesto (v) 15.00

Crispy battered haddock & 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)

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

Bread & butter pudding, crème anglaise 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

Smoked Cheshire, Crumbly texture and mild salt-tangy bite. Rich, toasty, and robust smoky flavour

Cheshire Blue, A masterful combination of lemony brightness, the famous 'Cheshire tang' and a savoury salty finish

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

Taylor's LBV port 4.90

Grahams six grape port 8.00

Tea and 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 I Hot Chocolate 3.80, cream & marshmallows 4.30

English Breakfast 2.90 Tea Pig Teas 3.40 Green Tea I Peppermint I Earl Grey I Camomile I Decaffeinated

Liquor Coffee - **Irish** (Jameson) 6.80 I **Calypso** (Tia Maria) 6.40 I **Seville** (Cointreau) 6.60

French (Brandy) 7.65 I **Baileys** Latte 7.60