

Nibbles

Marinated Sicilian Olives (ve, gf) 4.50	Buffalo chicken wings , ranch dressing (gf) 8.00
Charred Padron peppers , sea salt (gf, ve) 7.00	Tear & Share cheddar cheese & garlic focaccia (v) 8.50

All 4 nibbles for 24.00

Lighter Lunch Plates

Homemade Soup, Bradwall bakehouse bread, whipped butter (v, gfo) 7.50

Homemade scampi, fries, tartare sauce, pickled cucumber & lemon 13.50

Potted crab and shrimp, dill butter, Bradwall sourdough, dressed leaves 12.50

Chicken terrine, charred leeks, homemade piccalilli, rocket salad, Bradwall crostini (gfo) 13.50

Tarporley rarebit, Bidlea Blue cheese, honey, walnuts, pear and baby gem, blue cheese dressing 13.00

Rabbit and leek sausage roll, buttered crushed potatoes, spiced chutney 14.00

Crispy shredded beef, egg noodle salad, sweet chilli sauce (gf) (gf) 13.00

Beetroot tarte tatin, whipped goats cheese, wilted spinach, cashew sour cream (ve) 12.50

Sandwiches

(Served 12noon 'til 5pm)

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

Bacon chop B.L.T, crispy bacon chop, tomato, lettuce, garlic mayo 9.50

The smoked brisket, Jospir smoked brisket, fried onions, horseradish mayo, proper gravy 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

Sides - 5.00

Fries I Sweet potato fries I Chunky chips I Onion rings I Mediterranean vegetables I House salad



Larger Plates

Slow braised steak, kidney and Weetwood best ale pie, honey roasted carrots, chunky chips, proper gravy 20.00

Fragrant Thai vegetable curry, butternut squash, cauliflower, spinach, and toasted almonds, poppadum and basmati rice (ve, gf) 16.00

Fish of the Day 18.50

Roast squash and chestnut salad, pear, toasted pumpkin seeds, crispy sage (gf, ve) 14.50

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 steak cooked over coals, beef dripping butter, garlic mushrooms and tomato, served with your choice of side dish (gfo)

Sirloin 10oz 28.00 **Fillet 8oz** 34.00

Peppercorn sauce (gf) 2.50 | Blue cheese sauce (gf) 2.50

Puddings

Dessert Wine - Grange Neuve Monbazillac 5.75 100ml | 35.00 bottle

Apple frangipane, clotted cream, apple gel 7.50

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 7.75

Blackberry fool, blackberry coulis (gf) 8.00

Giant eclair, chocolate ganache, Biscoff caramel, Biscoff crumb 8.00

Chocolate trio, white chocolate mousse, dark chocolate tart, double chocolate ice cream 8.50

Autumn fruit crumble, vanilla anglaise 8.00

Three scoops of Cheshire Ice Cream Farm ice cream 6.00

choice of vanilla, strawberry Eton mess, double chocolate, salted caramel, blueberry, honeycomb
Raspberry sorbet, Lemon sorbet

Cheese & Port

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

Cheshire - young, pale in colour, crumbly with a milky, clean flavour.

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, with a delicate, velvety rind, this Brie has an irresistible melting, creamy texture.

2 cheeses 11.00 | **3 cheeses** 15.00 | **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