

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

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

Starters

Homemade soup of the day, Bradwall bakehouse bread (gfo, veo) 7.50

Hand cut scampi, tartar sauce, game chips 7.50

Potted crab and shrimp, dill butter, Bradwall sourdough (gfo) 12.00

Crispy shredded beef, egg noodle salad, sweet chilli sauce 9.50

Beetroot tarte tatin, cashew sour cream (ve) 8.00

Chicken terrine, charred leeks, homemade piccalilli, Bradwall crostini (gfo) 9.50

Roasts

Roasted striploin of **Welsh beef** (served pink or well done) homemade horseradish (gfo) 22.00

Wine Recommendation *Ciconia Tinto - Bursting with juicy redberries and plums* 36.00

1/2 Roast lemon & herb Chicken, bacon and mushroom stuffing, bread sauce (gfo) 20.00

Wine Recommendation *Esk Valley Sauvignon Blanc - Crispy & lively* 36.00

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, braised 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

Roast chalk stream trout, crushed new potatoes, beurre noisette, almonds, green beans (gf) 16.75

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

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)

Homemade Puddings

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, 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