

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	Slow cooked belly pork bites , maple soy glaze (gf) 6.5
Tear & share cheddar cheese & garlic focaccia (v) 8.50	Buffalo chicken wings , ranch dressing (gf) 8.00
Tarporley rarebit , Bidlea blue cheese, honey, walnuts (v,gfo) 7.00	Handmade Rabbit and leek sausage roll , spiced chutney 8.00

Gather around & share 4 nibbles for 24.00

Starters

Homemade soup of the day , Bradwall bakehouse bread (v, gfo) 7.00
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

Seasonal Mains

Chicken supreme , tomato, pepper and herb sauce, buttery fondant potato, chestnut mushrooms (gf) 20.50
Crispy battered cod & chunky chips , minted mushy peas, homemade tartar (gfo) 14.50/17.50
Roast squash and chestnut salad , pear, toasted pumpkin seeds, crispy sage (gf, ve) 14.50
Slow braised steak, kidney and Weetwood best ale pie , honey roasted carrots, chunky chips, proper gravy 20.00
Roast chalk stream trout , crushed new potatoes, beurre noisette, almonds, green beans (gf) 16.75
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
Fragrant Thai vegetable curry , butternut squash, cauliflower, spinach, and toasted almonds, Poppadum, basmati rice (ve, gf) 16.00
Fresh Fish of the Day 18.50
Bacon and eggs , Josper fired bacon chop, fried hen's egg, roasted tomatoes, homemade brown sauce, spinach potatoes (gf) 18.50
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

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

Homemade Puddings

*Dessert Wine - Grange Neuve **Monbazillac** 5.75 100ml I 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, 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

Provenance, Meat - Stanley Jones, Wrexham. **Dairy and Veg** - Oliver Perry, Northwich. **Bread** - Bradwall
Bakehouse, Sandbach. **Coffee** - Crema, Lake District