

SAMPLE

NIBBLES

Marinated olives (v, gf) 4.50	Crispy chicken bites with katsu mayo 5.00
Spiced Cod Pakora with Chilli & Lime Yoghurt (gf) 7.50	Tempura battered pickles, chilli jam (gf) (v) (veo) 5.50

SHARING BOARDS

Ploughman's board. Honey and pancetta scotch egg, ham hock terrine with English mustard mayo, White Fox cheddar, caramelised onion chutney, focaccia, fresh apple, celery & grapes 20.00
Fisherman's board. Spiced cod pakora, Salt & pepper calamari, Thai curried mussels, prawn Marie rose, katsu sauce, chilli & lime yoghurt with salt and pepper fries 30.00

STARTERS

Celeriac & apple soup, garlic rosemary croute, chive oil (gfo,v,ve) 6.50
Smoked haddock fishcakes, Welsh rarebit, and mustard dressing 9.50
Ham hock terrine, pea and apple salsa, English mustard mayo (gfo) 7.50
Fig, plum, apple and pumpkin seed salad, dukkha spices (v,gf,veo) 8.00
Honey & pancetta scotch egg, homemade brown sauce, pickled apple 8.00

MAIN COURSES

Wild garlic and wild mushroom risotto with whipped goats' cheese and beetroot crisps (v, gf, veo) 17.50
Venison lasagne, crispy pancetta, and herb crust 18.50
Ox cheek, silver skin onions and rich tomato puff pastry pie, leek & parmesan mash and braised red cabbage 18.00
Thai red curry, cod, king prawn, mussels & jasmine rice (gf) 18.00
Josper grilled IPA marinated Pork Ribeye with thyme garlic confit mushrooms, tomatoes, and Provençal sauce 22.00
Buttermilk fried chicken in a basket (half/whole), served with fries and your choice of 1 side and 1 sauce, (choose 2 for large) Sides: Josper roasted Mexican corn cobettes, Chipotle and black treacle BBQ beans, luxury coleslaw, Sauces: Garlic mayonnaise, BBQ sauce, Peri Peri sauce 16.00 / 25.00
Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo) 12.50/15.50
The Swan's 8oz beef burger, streaky bacon and smoked cheddar, house sauce, onion rings and chunky chips (vegan burger available) 16.00
Stanley Jones' 28 Day prime Shropshire 10oz Ribeye cooked over coals, thyme garlic confit mushrooms, tomatoes (gf) 28.50
Wine Recommendation – Delta Block Zinfandel 2016 Full bodied and bursting with red berry fruit and spice 35.00
Peppercorn sauce 2.50 Blue cheese sauce 2.50 Béarnaise 2.50



SAMPLE

SIDE DISHES

Salt & pepper fries, chunky chips, fries, onion rings, leek & parmesan mash,
beetroot & goats cheese salad, mac & cheese, garlic flatbread 4.00

SANDWICHES

Served 12noon until 4pm

Crispy katsu wrap, chicken breast, crispy lettuce, curry mayo 8.50

Fish finger sandwich on toasted white Bradwall Bakehouse bread with tartar sauce (gfo) 9.50

Crispy beef, sweet chilli, cucumber & sesame sourdough bun 10.50

Bradwall bakehouse bloomer bread, with a choice of white or granary with the following
choice of fillings and house salad.

Honey roast ham, wholegrain mustard (gfo) 7.50

Belton farm cheddar, red onion (v, gfo) 6.50

Prawn, Marie rose, crispy lettuce (gfo) 8.50

PUDDINGS

Lemon posset, shortbread biscuit 7.00

Plum & apple crumble, hazelnut crumb, vanilla ice cream 7.50

Sticky toffee pudding, toffee sauce, honeycomb pieces, honeycomb ice cream 7.50

Chocolate fondant tart, raspberry coulis & raspberry sorbet 7.00

Rolled coconut & vanilla tapioca with mango & pineapple curd and raspberry cream tuile £7.50

Cheese and biscuits 10.00

White fox cheddar (Whitchurch), Anne Clayton's Crabtree (Nantwich), Tarporley Blue (Tarporley)
Artisan biscuits and accompaniments

COFFEE AND DIGESTIVES

Espresso Martini 9.00

Calvados du Pont 6.20

Grange Neuve Monbazillac 2016 dessert wine 7.50

Espresso (single / double) 2.50/4.00

Americano 2.80

Cappuccino, Latte, Mocha, flat white 3.25

Hot Chocolate 3.25

Boozy floater coffee 8.50

(v) vegetarian (gf) gluten free (gfo/veo) gluten free/ vegan option is available



Spring 2023