

Sample Menu

Summer 2022

Aperitives

Summer Fizz. Three Wren's Exquisite Citrus gin, Aperol, Lunetta Prosecco NV and orange and mint	10.00
Classic Negroni. Gin, sweet vermouth, and Campari	9.50
Rum Berry Kiss. Bacardi, crème de cassis and fresh lime	9.00
Pimm's & Lemonade, served with fresh fruit and mint	7.50
Bloody Mary. Kettle One Vodka, tomato juice and our special spice mix	8.50

Nibbles and Bar Snacks

Marinated olives (gf) (v)	3.75
Tempura battered pickles with chilli jam (v)	4.50
Flatbread mozzarella and tomato salsa and rocket (v)	6.75
Focaccia with dipping oil (v)	4.25

Starters

Vegetable Tom Kha, lemon grass and ginger Thai broth (v) (gf)	6.25
Whitebait served with fresh chives and Marie Rose sauce	6.00
Creamy mushrooms with Boursin cheese on multigrain toast (v) (gfo)	7.50
Smoked cheddar arancini with a basil pesto and vegetarian hard cheese (v)	7.00
BBQ Korean short rib, poached egg, toasted muffin served with a hollandaise sauce	8.50
King prawns with garlic, olive oil and fresh chilli with focaccia (gfo)	9.75
Asparagus, pea and radish bruschetta with lemon dressing (v) (gfo)	6.50

Mains Courses & House classics

Pappardelle pasta slow cooked shoulder of lamb and fennel ragu	17.00
Thai green vegetable curry, sticky rice, chilli, coriander and peanuts (v) (gf)	14.75
Home Farm gammon steak with chunky chips, fried egg, garden peas (gfo)	13.75
Pan fried seabass with roasted chorizo and Mediterranean vegetables (gf)	16.50
Chicken, ham and leek pie, chunky chips and pea and asparagus fricassee	15.50
Crispy battered cod, chunky chips, mushy peas and homemade tartar sauce (gfo)	12.25/14.75
Buttermilk fried chicken in a basket (half/whole), spiced crumb, fries, coleslaw, Jospo roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) *please allow at least 25 minutes	15.00/23.00
Superfood salad. Quinoa, edamame beans, tenderstem broccoli, orange, pomegranate, red cabbage, fresh herbs, chilli and seeds with a citrus dressing (ve) (gf) <i>Add chicken or crispy beef for £4.00</i>	13.00

Meal for two – available every Thursday - £30.00

Whole buttermilk fried chicken in a basket, spiced crumb, fries, coleslaw, Jospo roasted corn on the cob (choose from Ranch, BBQ or Hot dip) *please allow at least 25 minutes.

Plus a bottle of house wine, 4 pints of house lager or ale or 4 soft drinks

Gluten free option (gfo), vegetarian (v), vegan option (veo). Some of our guests have specific dietary and allergy needs. Please inform a member of our team before ordering and they will be happy to advise you and answer any questions.

All prices include the Chancellor's cut.

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From the Jospur grill

Using the finest grade charcoal to bring a unique flavour to the best ingredients we can source providing an authentic BBQ taste, perfect for steaks and our now famous Swan Burger

The Swan's 8oz beef burger, streaky bacon, Applewood smoked cheddar, house sauce, onion rings and chunky chips	15.50
Moving mountains burger, plant-based burger with roasted corn and tomato salsa, fries, and salad (ve)	15.25

The dishes below are all served with thyme and garlic confit mushrooms, roasted vine tomatoes and chunky chips

Barnsley lamb chop with minted butter	20.00
12oz Pork Rib Eye. Marinaded in local Weetwood, brown sugar and black pepper	16.50
Stanley Jones' 28 Day prime local beef	
10oz Rib Eye	27.50

Sandwiches

Served 12noon until 4pm

Fish finger butty with homemade tartare sauce and pickled cucumber (gfo)	9.25
Crispy Katsu chicken breast, mixed leaves and curry mayo, served with side salad (gfo)	8.50
Onion Bhaji tortilla wrap, mango chutney, cucumber & lime raita, served with side salad (v)	7.50
Crispy beef, sweet chilli and pickled ginger on a sour dough bun	10.50

Sides

Onion rings chunky chips salt & pepper fries	
House salad with honey mustard dressing Mediterranean vegetables	All 4.00

Desserts

Eton Mess. Chantilly cream, meringue, fresh strawberries, and blackberry sauce	7.75
Warm chocolate brownie, chocolate sauce and Snugbury's chocolate ice cream	7.50
Sticky toffee pudding, butterscotch sauce and Snugbury's honeycomb ice cream	6.50
Lemon posset, homemade shortbread and fresh raspberries	5.50
Snugbury's ice cream – 3 scoops, ask us for our daily flavours (gfo)	4.00
Swan's cheese board, a selection of crackers, celery, grapes, and chutney (gfo)	9.50
<i>Anne Clayton's Crabtree (Nantwich), Cerney Ash (goat's cheese), Burt's Blue Belton White Fox cheddar</i>	

Team service charge – A 10% discretionary service charge will be added to your bill. Rest assured, 100% of the team service charge is shared among all the team at the Swan including kitchen and housekeeping,

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