

Snack and Nibbles (Perfect for sharing while you choose)

(GF) Green Olives £5.00

(N) Olives, Oils, Pesto and Bread £8.50

Camembert Fondue a Full Cheese Baked in a Pot with Garlic and White Wine, served with warm Crusty Bread and Homemade Chutney £11.50

Antipasti Sharing Board, Prosciutto Ham, Salami Milano, Pepperoni Copia Pork, Tiger Prawns, Cornichons, Olives, Extra Virgin Oil with Balsamic and warm Crusty Bread £18.00

Jersey Oysters (GF) Served Raw with Shallot Vinaigrette Or Served Cooked with a Parmesan Breadcrumb £2.20 each

Fruit de Mer Whitby Bay Dressed Crab, Scottish Langoustines, Jersey Oysters, Crevettes, Clams, Green Lip Mussels, Tiger Prawns and Crayfish served with Aioli, Tabasco, and Warm Crusty Bread £65.00
Ideal for 2 or more to share for a starter or
For 2 as a light main.

Starters

(V)(GF) **Tomato and Basil Soup** and Crusty Bread £7.75

(GF) **Tiger Prawns** Jospier Grilled in Olive Oil with Garlic and Chilli finished with fresh Parsley and Crusty Bread £10.55

(GF) **Shetland Mussels** with Karnatakan Curry infused with Mustard Seeds, Ginger, and Chili, finished with Fresh Coriander and Lime, Crusty Bread £10.50

(N)(GF) **King Scallops** Pan Fried served with Cauliflower Puree, Crispy Prosciutto Ham, and Charred Tender stem Broccoli £12.50

Cheesy Smoked haddock Bake £8.50

Potted Cromer Crab served with Cornichons and Toast £8.00

Devilled Lambs Kidneys with sautéed Chestnut Mushrooms on Toasted Sourdough £8.50

(N)(V) **Beetroot and Blue Cheese Salad** Golden and Candy Beetroot, Beetroot Puree, Pickled Apple and Quince Jelly finished with Beauvale Blue Cheese and Toasted Walnuts £8.50

**GLUTEN FREE BREAD AVAILABLE - PLEASE ASK
FURTHER INFORMATION ON ALLERGENS IS AVAILABLE.
PLEASE ASK A MEMBER OF STAFF.**

(V) = Vegetarian

(GF) = Gluten Free

(N) = Contains Nuts

(DF) = Dairy Free

(Other dishes may contain traces of Nuts. Celery)

None of our dishes knowingly contain
genetically modified ingredients.

SIDE ORDERS

Crusty Bread and Butter £1.50

Kettleshulme Sourdough £2.50

(GF) Vegetables £4.00

(GF) (N) Green Salad, Parmesan and
Pine Nuts £4.00

Chips £4.00

Parmesan and Truffle Chips £4.75

From the Fishmonger

(GF) **Swan Inn Bouillabaisse** 'A French Classic'. Shellfish stew with Shetland Mussels, Palourdes Clams, Tiger Prawns, Cod, Monkfish, Gurnard, Langoustine and Scallop Baked in the Shell infused with Fennel, Pernod and Saffron. Served with Aioli and Crusty Bread £28.50 [Try the dry and minerally Muscadet](#)



(GF) **Zarzuela** ('A Catalan Symphony' traditionally a stew, we have turned it into a Risotto) Shetland Mussels, Palourdes Clams, Tiger Prawns, Hake, Halibut and Gurnard with Chilli and Parmesan. Finished with a Scallop and Langoustine Baked in the Shell £28.50 [Lovely with the dry but fruity Mud House Sauvignon](#)

(GF) **Trio of the Sea** Halibut, Monkfish, and Turbot, served on a Clam Velouté with Jersey Potatoes, Baby Carrots and Samphire £26.50 [Good with a glass of Muscadet, dry and minerally.](#)

(GF) **Wild Sea Bass Pan** Fried and finished in the Josper served over Roasted New Potatoes, Josper Grilled English Asparagus and Tartare Velouté. £26.50

(GF) **Pan Fried and Josper Roasted South Coast Whole 20oz Lemon Sole**, Char Grilled Tender Stem, Shrimp and Capper Butter and Chips £25.50

(N) **Fish Curry Combo** Roasted Monkfish Satay, Sea Trout and Tiger Prawn Thai Red Curry served with Watermelon, Chilli and Coriander Salsa and Coconut and Lemon Rice £26.50

(GF) **Supreme of NE Atlantic Halibut** Pan Fried and Josper Roasted, served over Buttered Crushed Potatoes and Samphire with a Lobster and Langoustine Bisque £26.50

Fish and Chips Fillet of Haddock in a Parsley Batter with Chips, Mushy Peas, Tartare Sauce Large £17.95 Small £10.50

Vegetarian

(GF)(V) **Warm Carrot, Red Onion and Chickpea Salad** Roasted Heritage Carrots, Red Onion and Chickpeas over a Bed of Lancashire Watercress, dressed with an Orange and Sesame Vinaigrette and topped with Rosary Goat Cheese £14.50

(V) **Veggie Wellington** Vegetarian Haggis, Carrots and Leeks enclosed in a Puff Pastry Parcel, served with Drambuie Cream, Tender Stem Broccoli, and Chips £14.50

From the Butcher

(GF) **Josper Grilled Aberdeen Angus Steak** Field Mushroom and Vine Tomatoes, Chips, Blackcurrant Mustard **10oz Rib Eye** £28.50 [This Steak works well with a glass of our robust and full-bodied Dante Robino Malbec](#)
Steak Sauces £2.50..... Blue Cheese or Peppercorn

(GF) **Surf and Turf** Aberdeen Angus Fillet Tails, Cajun Garlic Prawns, Cherry Tomatoes and Chips £26.50

(GF) **Lamb Rump** Josper Grilled Pink, Served over Pomme Puree, Fricassee of Smoked Bacon Lardons, Baby Carrots, Garden Peas, and Cavolo Nero with Anchovy Butter £25.50

Pork Trio Overnight Roasted Pork Belly, Josper Grilled Pork Fillet, Pork Cheek Ragu Croquette served with Artichoke Puree, Sage Buttered Chantay Carrots, Tender stem Broccoli and Sage a Pork Jus £22.50

Our Josper Oven

Built by Josper for us in Barcelona its simple technology perfected over 40 years. "A Fire in a Box" weighing 300lb, no gas or electricity, and controlled by in and out air vents only. Fired purely on charcoal it cooks at a very high temperature, between 350- and 400-degrees C. Doing so it seals all the moisture into the food, cooks quickly and adds great flavour. Especially good for meat and fish as well as delicate vegetables like asparagus
I hope you enjoy. Rob

Food at The Swan

Monday 17:00 – 19:30 (Bank Holidays – Open 12:00 - 19:30)
Tuesday – Saturday 12:00 - 8:30 Sunday 12:00 - 4:00 & 18:00 - 19:30
Bookings. 01663 732943
Email Bookings. theswanbookings@icloud.com
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Website. swaninnkettleshulme.com
Facebook Swan Inn. Kettleshulme
WIFI Network. Swan Public. Password. swankett