



SUNDAY MENU

Nibbles

- Marinated Sicilian Olives** (ve, gf) 4.50
Charred Padron peppers, sea salt (gf, ve) 7.00
Tear & share cheddar cheese & garlic focaccia (v) 8.50
Korean BBQ chicken wings, game chips 8.00
Focaccia, olive oil & balsamic vinegar (ve) 4.50
Duck spring rolls, hoi sin mayonnaise 7.50
Corn and feta fritters, lime and coriander yoghurt (v) 8.00
Breaded king prawns, homemade sweet chilli sauce 8.50

Gather around & share 4 nibbles for 24.00

Starters

- Soup**, Bradwall bakehouse bread (v, gfo) 7.00
Sticky pork, sesame salad 9.50
Smoked salmon and ham fishcakes, pickled cucumbers, cheese sauce 8.50
Tempura soft shell crab, chimichurri 9.50
Creamy garlic wild mushrooms, toasted focaccia (ve, gfo) 9.00
Black pudding scotch egg, homemade brown sauce 9.00

Sunday roasts

- Roast Lamb** 18.00 **Roast Striploin of Beef** 19.50 **Nut Roast** (v) 16.00

All our roasts are served with crispy herb roast potatoes, cauliflower cheese, braised red cabbage, honey and thyme glazed carrots, sprouts, Yorkshire pudding and rich gravy.

Seasonal Mains

- Slow roasted belly pork**, saffron mash, langoustine, sauce americaine 19.50
Chicken and mushroom pie, chunky chips, tender stem broccoli and gravy 20.00
Spinach and feta crispy pancake, beetroot salad (v) 16.00
Roast chicken breast, parmesan risotto, parmesan, charred baby gem, anchovies, crostini (gfo) 17.00
Oven baked lemon fillet of salmon 'en papillote', roasted cherry tomatoes, samphire, buttered new potatoes 18.50
Pan fried duck breast, lyonnaise potatoes, spinach, blueberry sauce 22.00
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
Mushroom bourguignon, toasted Bradwall sourdough (ve) 17.00
Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo) 13.95/17.50
Buttermilk fried chicken, fries, coleslaw, choice of sauce (gfo) 17.50
Hot sauce (gf, ve) Katsu curry sauce (gf, ve) Gravy (gf) Garlic Mayo (gf, v)
Stanley Jones' 28-day prime 10oz Welsh Sirloin steak cooked over coals, beef dripping butter, garlic mushrooms and tomato, served with your choice of side dish (gfo) 28.00

Peppercorn sauce (gf) 2.50 | Blue cheese sauce (gf) 2.50



Sides *all 5.00*

Fries I Chunky chips I Onion rings I House Salad I Sprouts

Loaded fries *all 6.50*

Salt & pepper fries (gf, ve) I Cheese, maple & bacon fries (gf) I Sticky chipolatas
Crispy chicken club I El diablo chicken (free glass of milk)

Puddings

Black forest arctic roll, chocolate soil, cherry coulis 7.75

Chocolate brownie, chocolate sauce, vanilla ice cream (gf) 7.75

Basque cheesecake, candied figs (gf) 8.00

Profiteroles, chocolate sauce (v) 7.50

Hot cookie dough, fudge sauce honeycomb ice cream 8.00

Three scoops of Cheshire Ice Cream Farm ice cream 6.00
choice of vanilla, strawberry, chocolate, honeycomb, salted caramel, rum & raisin, cherry

Cheese & Port

Smoked Red Fox Leicester

Cranberry Cheshire

Tarporley Blue

Cheshire

Cheese, biscuits, pickled grapes, candied walnuts, apple, homemade fruit chutney

2 cheeses 11.00 I **3 cheeses** 15.00 I **4 cheeses** 19.00

Cockburn ruby port 4.65

Taylors LBV port 4.75

Grahams six grape port 7.45

Tea & 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

Hot Chocolate 3.80 **cream & marshmallows** 4.30

Matcha latte 3.80

English Breakfast 2.90

Tea Pig Teas 3.40 Green Tea I Peppermint I Earl Grey I Camomile

Decaffeinated English Breakfast

Provenance

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

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