



THE SWAN BAR & RESTAURANT

NIBBLES

MIXED OLIVES 3
TOASTED BREAD & BALSAMIC 3

A'LA CARTE

COCKTAILS

FRENCH MARTINI 11
AMARETTO SOUR 9
HUGO SPRITZ 9
APEROL SPRITZ

STARTERS

*The Swan Prawn Cocktail - North atlantic prawns, crayfish, garlic & chilli crevettes, marie rose sauce, avocado & dressed salad served with sourdough 12**

*Salt 'n' Pepper Squid - Fresh calamari coated in sea salt & black pepper seasoning, fried and served with lemon garlic mayo 6**

*Slow Roasted Pork Belly Bites - Coated in a chilli, honey & soy glaze 8**

*Roasted Goats Cheese Salad - Topped with red onion chutney & balsamic reduction served on dressed salad 6**

*Homemade Chicken Liver Pate - Served with red onion chutney & toasted sourdough 6 **

*Crispy Chicken Wings (Single/Share) - Double joint wings coated in a sticky bbq sauce topped with crispy onions 6/10**

MAIN COURSE

*Sirloin Steak - Fat chips, red onion rings, portobello mushroom, peas and a creamy pink & green peppercorn sauce 29.50**

*Barnsley Lamb Chop - Minted salt marsh lamb, creamy mash, rich onion gravy & seasonal vegetables 16.50**

*Pan Fried Calves Liver - Back bacon, creamy mash, red onion gravy & seasonal vegetables 17**

*Pan Roasted Chicken Au Poivre - Sautéed baby potatoes, creamy pink & green peppercorn sauce and seasonal vegetables 15**

*The Swan Burger (Single/Double) - Handmade beef burger, sticky bbq relish, mature cheddar cheese & bacon. Served with skin on fries 14/16**

Signature Fish & Chips (Please ask your server for the catch of the day) - chunky chips, garden peas & tartar sauce 15

*Roasted Salmon Fillet - Marinated in green pesto and served with atlantic prawns, chilli garlic butter, herby new potatoes & seasonal vegetables 16**

Vegetarian Option - Please ask your server for todays vegetarian and vegan options 15

SIDES

BEER BATTERED RED ONION RINGS 4 CHUNKY CHIPS 4 SKIN ON FRIES 4 SEASONAL
VEGETABLES 3 SIDE SALAD 3 GRILLED PORTABELLO MUSHROOMS 3

Our food is prepared in an area where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, intolerances or you require our allergen information please let us know before ordering.

Gluten free or gluten free alternatives

A discretionary service charge of 10% will be added to your bill



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DESSERTS

LIQUOR COFFEES

IRISH
FRENCH
CALYPSO
BAILEYS
SINGLE 7 DOUBLE 10

DESSERT COCKTAILS

TIRIMISU MARTINI 11
ESPRESSO MARTINI 11

HOMEMADE DESSERTS

Swan Brioche Bread & Butter pudding - Served with creme anglaise, biscoff crumb & vanilla bean ice cream 6

Cheesecake Of The Day - Vanilla bean ice cream 7

Bramley Apple Pie - Sweet short crust pastry filled with roasted bramley apples & served with vanilla bean ice cream or custard 6

Warm Chocolate Brownie - Served with vanilla ice cream & chocolate sauce 7

Cheese Board (Please ask for this week's selection) - Served with onion chutney, celery, grapes, apple & biscuits 12

*Selection Of Ice Cream - Topped with either strawberry, chocolate or caramel sauce.
Please ask your server for this week's flavours 5*

WHISKEY& LIQUORS

<i>Baileys Irish Cream 4</i>	<i>Aber Falls single malt Welsh whiskey 4.50</i>
<i>Tia Maria coffee liquor 4</i>	<i>Cotswold single malt whiskey 5.50</i>
<i>Boe white chocolate & raspberry liquor 5</i>	<i>Akashi Japanese blend whiskey 5.50</i>
<i>Tequila rose strawberry cream 3.50</i>	<i>Jamesons Irish whiskey 4</i>
<i>Cointreau orange liquor 4</i>	<i>Johnnie walker black label Irish whiskey 4.50</i>
<i>Disaronno amaretto 4</i>	<i>Old pultney 12 year single malt scotch 4.50</i>
<i>Glavya Honeyspiced whiskey liquor 3</i>	<i>Bushmills black bush Irish whiskey 4.50</i>
<i>Thunder toffee vodka 3.50</i>	<i>Jura bourbon malt whiskey 4.50</i>
<i>Limoncello 4</i>	<i>Jack Daniels Tennessee whiskey 4</i>
	<i>Woodford reserve bourbon 4</i>

HOT DRINKS

CAFE AU LAIT
AMERICANO
WHITE AMERICANO
DECAFF COFFEE
HOT CHOCOLATE
ENGLISH BREAKFAST TEA
HERBAL TEA
DECAF TEA
MEDIUM 2.50 LARGE 3.50