



THE SWAN BAR & RESTAURANT

SIDES

CAULIFLOWER CHEESE 5
HONEY ROASTED PARSNIPS 5 *
CRACKLING & APPLE SAUCE 5 *
PIGS IN BLANKETS & DIPPING GRAVY 6
SAGE & ONION STUFFING 6
CRISPY ROASTIES 5 *

SUNDAY LUNCH SIGNATURE COCKTAILS

LYCHEE MARTINI 11
AMARETTO SOUR 9
PORNSTAR MARTINI 11
APEROL SPRITZ 9
HUGO SPRITZ 9

STARTERS

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

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

*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**

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

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

MAIN COURSE

All roast dinners are served with crispy roast potatoes, Yorkshire pudding, seasonal vegetables and rich gravy

*Roasted Sirloin of beef 18 **

*Roasted Lamb Rump (20 minute cook time) - Sage & onion stuffing 17.50 **

*Slow roasted leg of pork - Sage & onion stuffing, pigs in blanket 15 **

*Roasted chicken breast - Sage & onion stuffing, pigs in blanket 15 **

*Roast meat combo - Roast beef, roast leg of pork and chicken breast with sage & onion stuffing, pigs in blanket 20 **

*Roasted salmon fillet - Marinated in green pesto Verde, served with king prawn, chilli garlic butter, roasted new potatoes and seasonal vegetables 16 **

Vegetarian Option - Please ask your server for today's vegetarian and vegan options 17.50

Childrens roast half price

Swans famous Yorkshire wraps

*Served with dipping gravy and your choice of meat:
Roast beef 10 Roast chicken 8 Roast pork 8 Combo 13*

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
ESPRESSO MARTINI

DESSERT

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

Warm chocolate brownie - vanilla bean ice cream, chocolate sauce 7

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

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

Baileys Irish Cream 4
Tia Maria dark coffee liquor 4
Boe white chocolate raspberry liquor 5
Tequila rose strawberry cream 3.50
Cointreau orange liquor 4
Disaronno amaretto 4.50
Glavya Honeyspiced whiskey liquor 3
Thunder toffee vodka 3.50
Limoncello 4

4.50 Aber Falls single malt Welsh whiskey
4.5 Monkey shoulder blended malt whiskey
5.50 Akashi Japanese blend whiskey
4 Jamesons Irish whiskey
5.50 Johnnie walker black label whiskey
4.50 Glenlivet founders reserve single malt scotch
5.50 Cotswold single malt scotch
4.50 Jura bourbon malt whiskey
4 Jack Daniels Tennessee whiskey
4 Woodford reserve bourbon

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