



**THE SWAN BAR &
RESTAURANT**

A'LA CARTE

NIBBLES

MIXED OLIVES 3
TOASTED BREAD & BALSAMIC 3

STARTERS

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

Baked Baby Camembert - Topped with red onion chutney & served with toasted sourdough 7.50

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

*Honey Roasted Parsnip Soup - Served with warm bread & butter 7**

*Salt 'n' Pepper Squid - Fresh calamari coated in sea salt & black pepper seasoning, fried and served with lemon garlic mayo 7**

*Crispy Chicken Wings (Single/Share) - Double joint wings coated in a sticky bbq sauce topped with crispy onions 7/10**

MAIN COURSE

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

*Garlic & Rosemary Barnsley Lamb Chop - Salt marsh lamb, creamy mash, rich onion gravy & seasonal vegetables 18.50 **

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

*Grilled Seabass Fillets - Prawn & crayfish butter, sauteed baby potatoes & seasonal vegetables 16 **

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

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

The Swan Single Burger - Handmade beef patty, mature cheddar, crisp lettuce, tomato & house burger sauce served in a toasted brioche bun with skin on fries 14

The Swan Double Burger - Two handmade beef patties, sticky bbq relish, mature cheddar & smoked bacon in a toasted brioche bun served with skin on fries 16

Beetroot & Butternut Squash Wellington - Sauteed baby potatoes & seasonal vegetables

SIDES

BEER BATTERED RED ONION RINGS 4 CHUNKY CHIPS 4 SKIN ON FRIES 4 SEASONAL
VEGETABLES 3 SIDE SALAD 3 GRILLED PORTOBELLO 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. Some dishes are prepared using soya bean oil from genetically modified soya.

Gluten free or gluten free alternatives

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



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SIGNITURE COCKTAILS

CHERRY BOMB 10

*Cherry vodka, Cherry syrup,
lemon juice & lemonade*

JUST PEACHY 10

*Peach vodka, peach,
raspberry, apple & lemon*

DISARONNO BLUSH 10

*Disaronno amaretto,
Chambord black raspberry
liquor, lemon & cranberry*

AMARETTO SOUR 9

*Disaronno amaretto &
lemon juice*

COCONUT BREEZE 10

*White rum, coconut rum,
pineapple & cranberry*

SPIKED HOT CHOCOLATE 9

*Baileys, Spiced rum, hot
chocolate, cream &
marshmallows*

LIQUOR COFFEES

IRISH

FRENCH

CALYPSO

BAILEYS

SINGLE 7 DOUBLE 10

DESSERT COCKTAILS

TIRIMISU MARTINI 11

ESPRESSO MARTINI 11

CHERRY BAKEWELL MARTINI 11

HOMEMADE DESSERTS

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

Cheesecake Tart (Please ask your server for this weeks flavour) - Vanilla bean ice cream 7.50

*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*

*Tiramisu Profiterole - Giant Tia Maria & mascarpone cream filled choux pastry bun with
vanilla ice cream & white chocolate sauce 6*

*Baileys & Hazelnut Creme Brulee - Topped with caramelised sugar, shortbread biscuit 7**

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

HOT DRINKS

CAFE AU LAIT

AMERICANO

WHITE AMERICANO

DECAFF COFFEE

HOT CHOCOLATE

ENGLISH BREAKFAST TEA

HERBAL TEA

DECAF TEA

MEDIUM

LARGE