



**THE SWAN BAR &
RESTAURANT**

SUNDAY LUNCH

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

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

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

*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**

MAIN COURSE

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

*Roasted Sirloin of beef 18 **

*Garlic & Rosemary Barnsley Lamb Chop - Sage & onion stuffing 18.50**

*Slow Roasted Leg Of Pork - Sage & onion stuffing, pigs in blanket 15**

*Roasted Chicken Breast- Sage & onion stuffing, pigs in blanket 16**

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

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

Beetroot & Butternut Squash Wellington - Sauteed baby potatoes & seasonal vegetables 15

Childrens roast half price

SIDES

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

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. 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



**THE SWAN BAR &
RESTAURANT**

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 2.50

LARGE 3.50