

THE SWAN BAR & RESTAURANT

LUNCH MENU

AVAILABLE TUESDAY & WEDNESDAYS (ALL DAY), FRIDAY & SATURDAY LUNCH



STARTERS

*Prawn & Avocado Salad - Atlantic prawns, fresh avocado, dressed salad & tobasco spiced Marie rose sauce 8**

*Roasted Goats Cheese - Creamy goats cheese topped with red onion chutney, roasted balsamic beetroot, beetroot puree & croutons **

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

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

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

Thai Vegetable Spring Rolls - Crispy spring rolls stuffed with mixed vegetables & glass noodles served with sweet chilli sauce 7

MAIN COURSE

*Bavette Steak & Fries - French style bistro steak, flash fried & served with garlic butter, skin on fries & dressed salad 15 **

*Ham, Egg & Chips - Two fried hens eggs, gammon ham, triple cooked chunky chips £15**

Wholetail Breaded Scampi - Triple cooked hand cut chips, peas, tartar sauce & salad 15

Fish & Chips (Please ask your server for the catch of the day,) - Chunky chips, garden peas & tartar sauce 12

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 12.50

Ploughman's Lunch - Cheese or ham, served with a selection of pickled & salad, served with baguette & butter 12/Both 15

Tandoori Chicken Skewers - Tender chicken breast marinated in tandoori spices & yoghurt, roasted & served with rice, naan bread & fresh salad. Finished with a sweet chilli honey yoghurt dressing 15

SALADS 15

*Prawn & Avocado - Atlantic prawns, fresh avocado, tobasco spiced Marie Rose sauce, dressed salad Served with skin on fries or herby new potatoes **

*Roasted Goats Cheese - Roasted creamy goats cheese topped with red onion chutney, balsamic beetroot, beetroot puree, dressed salad & croutons. Served with skin on fries or herby new potatoes **

*Tandoori Chicken - Chicken breast marinated in tandoori spices & yoghurt, roasted & served on dressed salad & sweet chilli honey yoghurt dressing**

*Slow Roasted Pork Belly - Coated in a chilli, honey & soy glaze. Served with dressed salad and a choice of skin on fries or herby new potatoes **

SIDES

*Beer battered red onion rings 4 Skin on fries 4 Grilled portobello mushrooms 3
Chunky chips 4 Seasonal vegetables 3 Side salad 3*

Our food is prepared in an area where cross contamination may occur and our menu descriptions do not include all ingredients. Factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge. 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

LUNCH DESSERT & COCKTAIL

MENU

AVAILABLE TUESDAYS, WEDNESDAYS, FRIDAYS, SATURDAYS & SUNDAYS



SPRITZ COCKTAILS 9

- The Swan Spritz - Pear liqueur, elderflower, prosecco & soda water*
- Aperol Spritz - Aperol, prosecco & soda water*
- Limoncello Spritz - Limoncello, prosecco & soda water*
- Melon Spritz - Midori melon, lime, prosecco & soda water*
- Hugo Spritz - Hendricks, St.Germain elderflower, prosecco & soda water*
- Pimms No1 & lemonade*
- Pimms Sundowner (Raspberry & redcurrant) & soda*

COCKTAILS

- Pornstar Martini - Vanilla vodka, passoa, passionfruit puree, pineapple juice, shot of prosecco 11*
- Pineapple Margarita - Tequila, Cointreau, agave, tajin & pineapple. Add tobasco to make it spicy! 10*
- Disaronno Blush - Disaronno amaretto, chambord raspberry, lemon & cranberry 10*
- Coconut Breeze - White rum, coconut rum, pineapple & cranberry 10*

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*
- Limoncello Trifle - Layered limoncello cream, lemon curd, mirangue, lemon sauce & lemon sponge 7*
- Cheese Board (Please ask for this week's selection) - Served with onion chutney, celery, grapes, apple & biscuits 12*
- 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**

LIQUEUR COFFEES & DESSERT COCKTAILS

- Irish (Irish whiskey), french (Brandy), calypso (Coffee liqueur) or baileys
Topped with black coffee & freshly whipped cream. Single 7 Double 10*
- Espresso Martini - Vanilla vodka, coffee liqueur, sugar & espresso 11*
- Cherry Bakewell Martini - Disaronno amaretto, baileys & chambord 11*

HOT DRINKS

Our coffee is prepared using a bean to cup machine. Please note we currently do not offer alternative milk options.

- Cafe Au Lait Americano White americano Espresso-choc Hot Chocolate Decaf Coffee (instant)*
- English Breakfast Tea Decaff Tea Lemon & Ginger Tea Camomile Tea Peppermint Tea Earl Grey*
- *Available large or medium **

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