

Christmas 2018

*"We are now taking bookings
for Christmas functions."*



Christmas Set Menu

Three Courses £35

Functions up-to 24 people

-MENUS AVAILABLE NOW-

THE SWAN

Sunday 16th December

Kitchen open from 12.30-9.30pm

Mondays at the Swan Are BYO & Steak Nights!

28-day Dry aged

T Bone Steak

(1kg)

Served with hand-cut chips,
roasted red onion, béarnaise,

rocket £45

(share for two)

BYO Corkage £5

Antipasti – to share £16

Prosciutto Crudo, Speck, Salami Milano & Finocchiona,
Crostini Fegato, mozzarella, slow roast tomatoes & grilled courgettes

(v) Parsnip & celeriac soup, wild mushrooms, sage & truffle oil £6.50

(v) 'Bruschetta di Pomodoro' - grilled Pugliese bread - with vine tomatoes, basil & rocket £6.50

Caesar salad 'Cardini,' pan grattato, anchovies, parmesan £7.50

Hot-smoked salmon, puy lentil & chicory salad, salsa verde £8.50

(v) Burrata & fig salad – pomegranate, pinenuts, focaccia & leaves £9

Roast pear & confit duck, watercress, black pudding & sweet chilli relish £8.50

Roast pheasant & ham hock terrine – spiced pineapple chutney & brioche toasts £8

'Calamari' - Deep-fried squid & aioli £8

(v) Spinach & ricotta ravioli - butter, walnuts & parmesan £10/14

(v) Roast pumpkin risotto - chestnuts, amaretti, cinnamon & parmesan £9.50/£13.50

Penne with Italian sausage ragú – tomatoes, chilli, oregano, cream £10/£14

'Pappardelle al Cinghiale' - wild boar ragú, tomato, red wine & rosemary £10/£15

Roast sirloin of Yorkshire beef, Yorkshire pudding £19.50

Half thyme roast corn fed chicken & bread sauce £17.50

Roast leg of Welsh lamb, rosemary & garlic £19

All served with roast potatoes, carrots & mixed greens

Salmon & dill fishcakes – spinach, paprika hollandaise £15

Pan-roasted fillet of halibut - savoy & black cabbage gratin, roast pink fir potatoes £21

(v) Cauliflower & chickpea Tagine - couscous, pomegranate, yoghurt, harissa & flatbread £14.50

Grilled Tuscan Sausages – mashed potatoes, red onion marmalade £15

Side orders £3.50

Buttered greens

Mashed potatoes

Roast potatoes

Green salad

Please inform us of any food allergies or dietary requirements

A discretionary gratuity of 12.5% will be added to your bill

THE SWAN

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream £6.50
Apple & mixed berry crumble, ginger ice cream £6
Pear & almond tart, clotted cream £6
Profiteroles & dark chocolate sauce - almonds £6.50
Tarte Tatin, vanilla ice cream £6.50
Affogato £6

Ice creams/sorbets £6

Vanilla, Chocolate, Strawberry, Pistachio, Ginger
Passion fruit, Raspberry, Lemon

Cheese £7.50

Sainte Maure de Touraine, Mrs Binham's blue, Comte, Fougereus
Chutney & biscuits

Coffee & Tea

Espresso Sgl £1.60 Dbl £1.90, Americano £2.10
Cappuccino, Latte, Hot Chocolate £2.50, Irish coffee £7.50
Teas - Earl Grey/English Breakfast/Peppermint £1.60

Sweet wines & Port

Muscat de Rivesaltes, Domaine De Cazes, 2009 France - 125ml gls £6. Btl £17.50
Tawny Port, 10yr old, Quinta do Infantado - 100ml gls £5.40. Btl £19.50
'La Beryl, Chenin Blanc, Fairview, paarl, 2012, South Africa 50cl £22
Vin Santo, 'Tegrino,' Cantine Leonardo, 2004, Tuscany 50cl £27

Children's Menu

Available until 7pm

(v) Penne with homemade tomato sauce & parmesan £7
Salmon fish cake, sautéed greens £7.50
Sausages, mashed potatoes & peas £8

Mondays at The Swan are BYO & steak night!

28-day dry aged T Bone steak (1kg)
Served with hand-cut chips, roasted red onion, béarnaise, rocket
£45 (Share for 2)

BYO wine £5/corkage