

## 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 9<sup>th</sup> 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

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, Fougerus  
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