

THE SWAN



EVENING MENU



SERVED MON-THUR FROM 5.30 - 8.30PM FRI-SAT FROM 5.30 - 9.00PM

SMALL PLATES

SOUP OF THE DAY served with crusty bread & butter	£7 (GFO)
BASKET FRIED COD CHEEKS served with saffron lemon garlic aioli	£8.50
BURRATA CHEESE WITH HERITAGE TOMATOES & shaved fennel salad	£8.50 (v) (GF)
PRAWN & CRAYFISH COCKTAIL with Marie rose sauce & fresh crusty granary bread	£9 (GFO)
COTSWOLD PORK SCOTCH EGG served with sea salt & spicy chorizo Nduja jam	£7.50
CHICKEN SATAY KEBAB with chilli peanut sauce, watermelon, mint, coriander	£7.50 (GF)
SAUTÉED GARLIC BUTTON MUSHROOMS served on toasted brioche with melted brie & baby spinach	£7.50 (v) (GFO)
BASKET FRIED PIZZA DOUGH with garlic, parsley, sea salt, Parmesan & honey	£7.50

SALAD PLATES

CHICKEN CAESAR SALAD chargrilled chicken breast, crispy pancetta, Parmesan & Caesar dressing	£17
SWORDFISH NIÇOISE SALAD grilled swordfish fillet, soft boiled eggs, anchovies & citrus tarragon dressing	£17

SHARING PLATES

BAKED CAMEMBERT , local honey brûlée finished with chilli jam & baked ciabatta bread	£16.50
FISHERMANS PLATTER hot smoked cured salmon, prawn & crayfish cocktail, smoked mackerel pate, beef dripping haddock goujons, king prawn kebab, Marie rose, balsamic & oil, tartare sauce crusty bread & butter	£23.95

DON'T FORGET YOUR SIDE PLATES
~ SEE OVER

MAIN PLATES

FISH & CHIPS beer battered day boat haddock fillet, chunky pub chips, garden pea purée, curry sauce, tartare sauce & fresh lemon	£17.50 (GFO)
CHARGRILLED SWORDFISH SKEWERS with spiced sweet potato & pomegranate cous cous, spring onion, mango & chilli sauce with sweet potato fries	£21.95 (GFO)
ROAST CORNISH HAKE with a black olive tapenade crust served on bubble & squeak, with new season tender stem & Romesco sauce	£21.95 (GF)
SEAFOOD PIE haddock, prawns, cod & crayfish with a thermidor sauce baby spinach, chive mashed potato & minted peas	£18.50 (GF)
VEGAN SEEDED VEGETABLE TART served with garlic roasted new season potatoes, tender stem & tomato basil sauce	£17.50 (VG)
AUTHENTIC KATSU CURRY served with steamed basmati rice, sugar snaps, pak choi, coriander with wasabi aioli with:	
PANKO BREADED VEGETARIAN HALLOUMI	£17.95 (V)
PANKO BREADED CHICKEN BREAST	£21 (GFO)
ROASTED CAULIFLOWER STEAK with caraway spiced sweet potato puree, roasted garlic chickpeas & pine nut basil pesto	£18.50 (VG) (GF)
PAN ROAST CHICKEN BREAST served with boulangere potatoes, celeriac puree, spring vegetables & chervil chicken jus	£19.95
SLOW BRAISED BLADE OF BEEF served with chive mashed potato, roast sweet carrots & red wine jus	£19.50
PAN ROAST DUCK BREAST cooked pink served with maple carrot purée, celeriac potato rosti, roast carrot & cherry duck jus	£22.95
BEEF BURGER topped with chorizo & spicy Nduja jam, roast garlic & blue cheese mayonnaise, toasted brioche & French fries	£16.95
ADD MAPLE STREAKY BACON & CHEDDAR CHEESE	£2.50

CHARGRILL MEATS & LARGE CUTS

All served with chunky pub chips & Caesar salad

100z LOCALLY REARED DRY AGED SIRLOIN STEAK	£29.50
80z CENTRE CUT DRY AGED FILLET STEAK	£34
100z LOCALLY REARED DRY AGED THICK CUT RIBEYE STEAK	£28.50
TOMAHAWK STEAK COOKED ON THE BONE IDEAL FOR SHARING	£65 (FOR 2 PEOPLE)

STEAK SAUCES £3

Hot peppercorn sauce • Master jus
Stilton & parmesan cream sauce
Homemade Béarnaise sauce



TABLE SERVICE IS PROVIDED FOR YOUR ORDER

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LITTLE CYGNETS' PLATES £8.50

TOMATO BASIL SAUCE, penne pasta & Parmesan
GRILLED PORK SAUSAGES, mashed potato & jus
FISH & CHIPS with garden peas & tartare sauce

ASK TO SEE OUR SWEET PLATES MENU

SIDE PLATES

PARMESAN FRENCH FRIES & TRUFFLE MAYO £5
BEEF DRIPPING CHUNKY PUB CHIPS £5
CAESAR SALAD £6
BEEF DRIPPING BEER BATTERED ONION RINGS £4.50
MAC & CHEESE NDUJA SAUSAGE & TOASTED BRIOCHE £6
CAULIFLOWER CHEESE GRATIN £6
STEAMED TENDER STEM £5
MINTED GARDEN PEAS £4.50



PLEASE SPEAK TO OUR TEAM ABOUT ALLERGENS OR DIETARY REQUIREMENTS, WE CANNOT 100% GUARANTEE NO CROSS CONTAMINATION, WE DO USE NUTS AND TRACES OF NUTS IN OUR KITCHEN ** OUR EGGS ARE ORGANIC, FREE-RANGE AND LOCALLY SOURCED **

(GFO) GLUTEN FREE OPTION AVAILABLE (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN

WINE LIST

WHITE

Pinot Grigio, Terra Nostra ITY MED £6.95 LRG £7.95 BOTTLE £22.95

Good wine from Sicily refreshing and light, great with salads & seafood, green & flinty

Rag & Bone, Riesling AUS MED £7.20 LRG £8.45 BOTTLE £23.95

A cracking young wine, new boy on the block, citrus pineapple & lemon on the nose, good on its own

Nikki Tikki, Sauvignon Blanc NZ MED £6.95 LRG £7.95 BOTTLE £22.95

For the Marlborough drinkers this ticks all the boxes, gooseberry, tropical fruits & plenty of zing

Pouilly Fume, Loire Valley FRA BOTTLE £44.95

A French classic, elegant, floral, herbaceous, complexity & power, this is a special wine

Picpoul de Pinet les Girelles FRA MED £7.10 LRG £8.15 BOTTLE £24.95

Natural acidity, very fresh, zingy apple notes with a crisp dry finish, great with moules mariniere

Tores Paso das Bruxas, Alberino SPN MED £7.45 LRG £8.95 BOTTLE £27.95

Spanish winery, pale yellow colour, peach & apricot, long & pleasant finish, pair with seafood & salads

RED

Valpolicella DOC Superior Ripasso ITY MED £7.50 LRG £8.95 BOTTLE £27.95

Intense ruby red colour, strong aromas of cherry, rich, warm, perfect with a thick steak or Sunday lunch

Legend Medoc Barons du Rothchild Lafite FRA MED £7.90 LRG £9.50 BOTTLE £34.90

Bordeaux classic, full of blackberry, toasted wood & chocolate, lively & fruity, great with cheese or beef

Alta Vista Mendoza Malbec ARG MED £7.95 LRG £9.50 BOTTLE £34.95

A classic Malbec deep & vibrant, intense plum on the nose, dark chocolate aromas, great on its own

Chianti Fontella DOCG ITY MED £6.95 LRG £8.45 BOTTLE £23.95

This is a cracker rich & intense, velvet and scrummy, easy drinking and perfect with grilled meats

Fish Hoek, Merlot SA MED £7.10 LRG £8.50 BOTTLE £24.95

Warm rich red wine, spicy undertones, great complexity, plum cherry flavors, great with beef or lamb

Ca'di Ponti Nero d'Avola ITY MED £6.95 LRG £7.95 BOTTLE £24.95

Full flavored, spicy red fruit notes, aromas of ripe plum flavours, savoury smoky characters

ROSE

Cote du Provence Henri Gaillard FRA

MED £7.50 LRG £8.90 BOTTLE £29.50

Pink petal colour, mouthwatering strawberries, raspberries, well balanced structure, aromatic finish

La Delfina Rose Pinot Grigio ITY

MED £6.95 LRG £8.50 BOTTLE £23.95

Red berries & cherries on the nose, dry finish with mineral overtones, nice easy drinking wine

SPARKLING

Romeo Prosecco ITY £6.95 BOTTLE £23.95

Moet & Chandon Brut Imperial NV FRA
BOTTLE £65

A stunning dry champagne, green apple & citrus on the nose, soft effervescences

Laurent Perrier Cuvee Rose Brut FRA
BOTTLE £75

This is for the champagne connoisseurs, pink rose taste from the Pinot Noir grape, just beautiful

Bollinger Special Cuvee NV FRA
BOTTLE £85

Instantly recognizable and an absolute belter, structure, aromatic complexity, pear brioche & spice, go on...