



# LUNCH MENU



SERVED MONDAY TO SATURDAY FROM 12.00 - 5.30PM

## SMALL PLATES

<b>SOUP OF THE DAY</b> served with crusty bread & butter	£7 (GFO)
<b>BASKET FRIED COD CHEEKS</b> served with saffron lemon garlic aioli	£8.50
<b>BURRATA CHEESE WITH HERITAGE TOMATOES</b> & shaved fennel salad	£8.50 (V) (GF)
<b>PRAWN &amp; CRAYFISH COCKTAIL</b> with Marie rose sauce & fresh crusty granary bread	£9 (GFO)

## SANDWICHES

Freshly made on white bloomer or granary bread

<b>PRAWN &amp; CRAYFISH</b> with spicy Marie rose sauce	£10
<b>MATURE CHEDDAR CHEESE</b> with red onion marmalade	£8.95
<b>MUSTARD &amp; HONEY GLAZED HAM</b> with sliced tomato & rocket	£8.95
<b>BLT</b> smoked bacon, heritage tomato, lettuce & mayonnaise	£9.50
<b>PROPER FISH FINGER SARNIE</b> homemade tartare sauce & lettuce	£10
<b>PROPER RARE ROAST BEEF SARNIE</b> with strong horseradish & rocket	£10.50
<b>ADD CHUNKY PUB CHIPS OR FRENCH FRIES</b>	£5

## SALAD PLATES

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

## SHARING PLATES

<b>BAKED CAMEMBERT</b> , local honey brûlée finished with chilli jam & baked ciabatta bread	£16.50
<b>FISHERMANS PLATTER</b> 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

## MAIN PLATES

<b>CHARGRILLED STEAK &amp; CAJUN PRAWN FLATBREAD</b> with red onion marmalade, chipotle mayonnaise & French fries	£15.95
<b>HONEY &amp; MUSTARD GLAZED THICK CUT HAM</b> chunky pub chips, double fried eggs, crusty bread & butter	£14.95
<b>FISH &amp; CHIPS</b> beer battered day boat haddock fillet, chunky pub chips, garden pea purée, curry sauce, tartare sauce & fresh lemon	£17.50 (GFO)
<b>CHARGRILLED SWORDFISH SKEWERS</b> with spiced sweet potato & pomegranate cous cous, spring onion, mango & chilli sauce with sweet potato fries	£21.95 (GFO)
<b>ROAST CORNISH HAKE</b> with a black olive tapenade crust served on bubble & squeak, with new season tender stem & Romesco sauce	£21.95 (GF)
<b>SEAFOOD PIE</b> haddock, prawns, cod & crayfish with a thermidor sauce baby spinach, chive mashed potato & minted peas	£18.50 (GF)
<b>VEGAN SEEDED VEGETABLE TART</b> served with garlic roasted new season potatoes, tender stem & tomato basil sauce	£17.50 (VG)
<b>AUTHENTIC KATSU CURRY</b> served with steamed basmati rice, sugar snaps, pak choi, coriander with wasabi aioli with:	
<b>PANKO BREADED VEGETARIAN HALLOUMI</b>	£17.95 (V)
<b>PANKO BREADED CHICKEN BREAST</b>	£21 (GFO)
<b>PAN ROAST CHICKEN BREAST</b> served with boulangere potatoes, celeriac puree, spring vegetables & chervil chicken jus	£19.95
<b>SLOW BRAISED BLADE OF BEEF</b> served with chive mashed potato, roast sweet carrots & red wine jus	£19.50

## CHARGRILL MEATS & LARGE CUTS

All served with chunky pub chips & Caesar salad

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

### STEAK SAUCES £3

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



## THE SWAN

### 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...