

THE SWAN



SUNDAY MENU



SERVED SUNDAY FROM 12.00 - 5.00PM

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	£7.50 (v) (GFO)
served on toasted brioche with melted brie & baby spinach	

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

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

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
MINTED GARDEN PEAS	£4.50

MAIN PLATES

ROAST BEEF STRIPLOIN cooked pink with Yorkshire puddings, roasted potatoes, roasted parsnips, bashed carrot & swede & a rich Sunday gravy	£21
ROASTED LOCAL CHICKEN BREAST pork sage & streaky bacon stuffing, beef dripping roasted potatoes, smashed carrots & swede, sautéed vegetables & jus	£18.50
ROASTED COTSWOLD BELLY PORK & a toffee apple puree, smashed carrots & swede, beef dripping roasted potatoes, sautéed vegetables & pork sage gravy	£19.50
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 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)

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

LITTLE CYGNETS' PLATES £8.50

SUNDAY ROAST BEEF OR ROAST CHICKEN DINNER
TOMATO BASIL SAUCE, penne pasta & Parmesan
GRILLED PORK SAUSAGES, mashed potato & jus



TABLE SERVICE IS PROVIDED FOR YOUR ORDER

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...

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



ASK TO SEE OUR SWEET PLATES MENU

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