

# THE SWAN



## SUNDAY LUNCH



SERVED SUNDAY ~ 12.00 - 4.30PM | BOOKING HIGHLY RECOMMENDED

### APPETISERS + BAR SNACKS

MARINATED BLACK & GREEN OLIVES with chilli & rosemary (GF)	£4.50
WHITE BAIT with Tabasco sauce & lemon	£6
BAKED CIABATTA BREAD with sunblush tomato butter (GFO)	£4.50
MAC & CHEESE CROQUETTES, Parmesan & garlic aioli	£6

### STARTERS

HOMEMADE SOUP OF THE DAY crusty bread & butter (V) (GFO)	£6.90
HOMEMADE SALMON & PRAWN THAI FISHCAKES with a sweet chilli dipping sauce - Main course with fries & salad	£8.50 £17
SAUTÉED GARLIC BUTTON MUSHROOMS with a Brie cream & toasted ciabatta (GFO)	£7.50
CHICKEN LIVER PATÉ with cherry & red onion chutney, toasted ciabatta (GFO)	£7.90
BURRATA CHEESE WITH HERITAGE TOMATOES, basil pesto vinaigrette (GF)	£9
PRAWN & CRAYFISH COCKTAIL with a Marie Rose sauce, granary bread & butter	£7.90

### LITTLE CYGNETS' PLATES + PUDS

PENNE PASTA, tomato basil sauce & Parmesan (V)	£6.95
PORK & LEEK COTSWOLD SAUSAGES, mashed potato, garden peas & gravy	£6.95
TOMATO & MOZZARELLA PIZZA (V)	£6.95
FISH & CHIPS, garden peas & lemon	£7.50
SUNDAY BEEF PORK OR TURKEY served with all the trimmings	£8.50
CHOCOLATE BROWNIE SUNDAE with vanilla ice cream & chocolate sauce	£5
SELECTION OF 2 SCOOP ICE CREAM OR SORBETS (please ask for flavours) (GF)	£5
CRISPY FRIED CHURROS with cinnamon sugar & chocolate sauce	£5.50
VANILLA BAKED CHEESECAKE with fresh raspberries (GF)	£5

### MAIN COURSE

ROAST HEREFORD STRIPLOIN OF BEEF roasted potatoes, roast carrots, smashed swede & carrot, braised beef stuffed Yorkshire pudding, proper pub gravy (GFO)	£18.95
ROAST COTSWOLD PORK LOIN seasonal pork & streaky bacon house stuffing crackling, pigs in blankets, roasted potatoes, roast carrots, smashed swede and carrot, pub gravy (GFO)	£17.95
ROAST WORCESTERSHIRE TURKEY pigs in blankets, stuffing, roasted potatoes, roast carrots, smashed swede and carrot, pub gravy (GFO)	£17.95
<b>** ALL SUNDAY ROASTS ARE SERVED WITH SAUTÉED VEGETABLES, PLEASE ASK FOR MORE PUB GRAVY IF NEEDED **</b>	
FISH PIE Salmon, haddock, prawns, crayfish, thermidor sauce, baby spinach & cheesy chive mash & minted garden peas	£18.50
GOATS CHEESE, ROASTED RED PEPPER, CHARRED AUBERGINE STACK with a sunblush tomato & basil risotto (V) (GF)	£17
TOMATO & VEGETABLE SEEDED TART, roasted garlic new potatoes, steamed tenderstem with a roasted tomato sauce (VG) (GF)	£17.50
PAN ROAST SOUTH COAST SEABASS FILLET, sautéed garlic rosemary potatoes, ratatouille, cherry tomato sauce & basil oil (GF)	£21

### PLEASE TURN OVER FOR OUR WINE LIST

#### SIDES

CHUNKY CHIPS £5 • FRENCH FRIES £5
DIRTY FRIES - BEEF CHEEK CHILLI RAGU, MOZZARELLA CHEESE & CHIPOTLE MAYONNAISE £7.50
CARBONARA FRIES - CRISPY STREAKY BACON, GARLIC TRUFFLE MAYONNAISE & GRATED PARMESAN £7.50
STEAMED SEASONAL VEGETABLES £5
CAULIFLOWER CHEESE GRATIN £5 • CAESAR SALAD £4.50
PIGS IN BLANKETTS £5
YORKSHIRE PUDDING & GRAVY £2.50
ROASTED THYME & ROSEMARY POTATOES £4

### PLEASE TURN OVER FOR SWEET PLATES

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



TABLE SERVICE IS PROVIDED



## SWEET PLATES £8

**VANILLA CRÈME BRÛLÉE** with sugared shortbread (GFO)

**VANILLA BURNT BASQUE CHEESECAKE** with fresh raspberries & coulis (GF)

**ETON MESS** with Chantilly cream & fresh seasonal fruit (GF)

**SEASONAL FRUIT CRUMBLE** served with vanilla custard

**STICKY TOFFEE DATE PUDDING** with salted butterscotch sauce

**CHEESE BOARD** selection of cheese, chutney & butter (GFO) £9.50

# WINE LIST

## WHITE

**Pinot Grigio, Terra Nostra ITY** MED £6.95 LRG 9.95 BOTTLE £24.95

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

**Invenio Chardonnay AUS** MED £6.95 LRG £9.50 BOTTLE £22.95

A classic medium bodied Colombar Chardonnay, with citrus & fresh pineapple notes

**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 £8.50 LRG £9.50 BOTTLE £27.95

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

**Shiraz Solander AUS (vegan)** MED £6.95 LRG £9.50 BOTTLE £22.95

A vegan wine, soft & fruity with a dark spicy red berry fruit flavour

**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...