

# The Swan Inn

## A La Carte Menu

Tuesday - Saturday



100% Local steaks, sharing platters & speciality meat from small producers...

Working closely with local suppliers, we use our skills in the kitchen to showcase local, wild and high welfare meat on our Butcher's Block Menu.

Every day, our chefs butcher and prepare the daily selection of steaks and sharing platters. Embedded in our 'Farm to Fork' philosophy, we know how the meat is grown and raised at every stage from farm to fork.

### To Start

Soup of the Day £4.95

Croutons and pea shoots

Local Crab Mayonnaise £6.95

Granny smith apples, avocado, pink stem radish, and brown bread

Ham Hock Ballotine £5.95

Burnt corn, artichoke and pickled vegetables

Heritage Tomatoes £5.50

Mozzarella, basil and olive oil powder

Grilled Asparagus £6.50

Breaded egg, crisp ham and San Marzano olive oil

### Sharing Plates

Whole Baked Camembert £10.95

Artisan bread, garlic and rosemary

Antipasti Board £12.50

Chorizo, Parma ham, mortadella, salami, sundried tomatoes, olives, mozzarella and artisan bread

### Main Courses

Breast of Duck £15.50

Sweet potato puree, fondant leeks, baby carrots, pea shoots and jus

Sea Trout £15.95

Shellfish and samphire risotto

Rump of Lamb £18.95

Charred onion, baby vegetables, mint gel, nasturtium leaves and jus

Loin of Cod £14.95

Bean ragout, red wine chorizo, and spring onion

Capanata Vegetables £11.50

Slow cooked tomatoes, parsnip crisps

### Sauces & creams

*£2.50 each*

Peppercorn, blue cheese, demi glaze, Jack Daniels

### Side Orders

*All sides £3 each*

Hand cut chips, French fries, seasonal vegetables, classic Caesar salad, Slaw

## *Dessert*

Black Forest Dome £6.95

Poached cherries, kirsch gel, chocolate and pistachio crumb

Vanilla Panna Cotta £6.50

Rhubarb textures, crumble and basil

Honey Roasted Peach £5.95

Passion fruit and mango sorbet, spearmint and violas

Ice Cream and Sorbet £2.00 per scoop

Please ask for today's flavours

Cheese Selection £7.95

Please ask for today's cheeses with crackers, chutney

## *After Dinner Drinks*

Espresso £2.25

Double Espresso £2.75

Cappuccino £2.95

Latte £2.95

Americano £2.95

Flat White £2.95

Liquor Coffee £6.00

Whisky, Baileys, Rum, Tia Maria, Disaronno, Brandy

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## *Book in advance to enjoy our quintessentially English afternoon tea*

Enjoy Chef Daniel's signature selection of freshly prepared finger sandwiches, scones smothered in jam along with lashings of cream, followed by freshly baked homemade cakes served with your choice of tea or coffee.

For a real treat, add a glass of Gocce di Favola Prosecco, or push the boat out and celebrate with a bottle of Champagne Bernard Remy Carte Blanche Brut.

*Afternoon Tea - £12.95pp. Add Prosecco for £4.25 per glass.*

Afternoon teas must be booked in advance and are available:

**Friday and Saturday 3.00pm – 5.00pm**

In our kitchen we prepare & handle a range of foods that may cause an allergic reaction and whilst we cannot guarantee that a dish is completely free from any allergens/ specific ingredients, if you notify your server when ordering we will take reasonable steps to minimise the risk of cross contamination when preparing your food.