

The Swan Inn

A La Carte Menu

Tuesday - Saturday

To Start

Soup of the Day £4.95

With crusty bread

Searred Scallops £9.95

Peas, bacon, olive oil powder

Ham Hock Terrine £6.45

Piccalilli, antipasti veg, focaccia crisps

Salmon Tartàre £6.95

Green beans, poached egg yolk, pine nuts,
crispy wonton



Main Courses

Guinea Foul £12.95

Potato thyme puree, wild mushrooms,
caramelized parsnip, shallot jus

Sea Bass £12.45

Lemon and soft herb risotto, roasted vine
tomato

Belly of Pork £13.95

Prawns, textures of pea, gravy

Gnocchi V £11.95

Spinach ricotta, pesto and Parmesan

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.

Dessert

Chocolate Fondant £6.25

Cinnamon ice cream

Burnt Vanilla Semi-freddo £5.95

Apricot puree

Warm Sticky Toffee Pudding £5.45

Vanilla ice cream

Ice Cream £4.95

Choice of three scoops

Cheese Selection £6.95

Please ask for today's cheeses with crackers,
chutney

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,
new potatoes, mixed salad

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

Double up your Liquor for £1.50

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 minimize the risk of cross contamination when preparing your food.