

Welcome to The Swan

From Weetwood Ales in Kelsall, Stanley Jones Butchers in Wrexham, Cheshire Farm Ice Cream in Tattenhall, Define Wines in Northwich and Bradwall Bakehouse outside Sandbach, our food philosophy is simple, locally **SOURCED**, and freshly made. Our menu changes with the season so you will always be able to find something to your taste. From our small plate options to our new whole spatchcock chicken cooked over hot coals in our unique Josper grill, we feel we are a pub for everyone. We hope you enjoy your time with us, The Swan Team.

WHILE YOU WAIT

Aperol Spritz 9.50 Exquisite citrus spritz 9.00 Taittinger 13.50
Marinated Sicilian Olives (ve, gf) 4.50 Focaccia, olive oil & balsamic vinegar (v) 4.50

NIBBLES & SMALL PLATES

Tomato soup (ve, gfo) 6.50 Crispy fried king prawns, sweet chilli jam, chilli & citrus dipping sauce (gfo) 8.50
Sweet and sour bbq pork ribs 9.00 Roasted aubergine & tomato dip, toasted focaccia (ve, gfo) 7.00
Smoked Mackerel pate with toasted sourdough (gfo) 7.00 Honey baked feta, watermelon, mint (v, gf) 7.50
Parsley and garlic butter, mozzarella cheese flatbread (v) 8.50 Heirloom tomato caprese salad (v, gf) 7.50
Creamy Boursin mushrooms, toasted white bloomer, pickled onions (v) 7.50 Satay chicken skewers, peanut sauce, sesame seeds (gfo) 9.00

choose 3 nibbles with focaccia and oils for 22.00.

MAIN COURSE

Seasonal

Slow cooked Lamb curry, basmati rice, naan bread (gfo) 19.00
Chicken & bacon Caesar salad, baby gem lettuce, anchovies, garlicky croutons, egg, parmesan (gfo) 18.00
Prawn & chorizo linguine pasta, tomato & chilli butter sauce, lemon & herb crumb 18.00
Mature cheddar, potato & caramelised red onion pie, roasted beetroot, kale, wholegrain mustard gravy (v) 18.00
Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo) 13.50/16.75
Fish pie. Cod, prawns and boiled eggs in a mustard, dill and parsley sauce, mashed potato & smoked Applewood cheddar top, garden peas (gf) 18.00

From the Josper Grill

Josper roasted whole butterflied seabass. Langoustine, coconut and tomato sauce, charred pak choi, kafir lime buttered new potatoes (gf) 19.00
Josper roasted ratatouille with mozzarella and garlic focaccia (v, veo) 17.00
10oz gammon steak, chimichurri, charred pineapple, chunky chips (gf) 18.00
The Swan's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce, gem lettuce and tomato, fries, creamy coleslaw (vegan option available) 16.50
Whole or half spatchcock chicken, cooked over coals, herb butter, fries, choice of side and sauces (gfo) 17.00/30.00
Garlic mayonnaise I Katsu curry sauce I Gravy

Stanley Jones' 28-day prime 10oz Welsh ribeye cooked over coals, thyme garlic confit mushrooms and tomatoes, served with your choice of side dish (gfo) 30.00

gf – gluten free
gfo – available as gluten free option
v – vegetarian
veo – available as a vegan option



Autumn 2024

Peppercorn sauce 2.50 | Blue cheese sauce 2.50

SIDE DISHES all 4.00

Fries (v, gf) | Mini Caesar salad (gfo, v) | Salt & pepper fries (gf, v) | Corn cobette with kafir lime butter (gf, veo)
Chunky chips (v, gf) | Onion rings (gfo, v) | Green vegetables (gf, v, veo,)
Josper roasted new potatoes, lemon & herb crumb (v, gfo)

SANDWICHES

Served 12noon until 5pm

Scampi, Nduja mayonnaise, pickled fennel, Bradwall Bakehouse soft white bun 10.50

Crispy chicken, coronation mayonnaise, toasted tortilla wrap 9.50

Salt baked beef brisket, pickled onions, black pepper mayonnaise, Bradwall Bakehouse soft white bun 11.50

Fish finger sandwich, toasted Bradwall Bakehouse bread, baby gem lettuce,
pickled cucumber & tartar sauce (gfo) 9.50

Charred halloumi & mediterranean vegetables, sweet chilli jam, toasted tortilla wrap (v) 9.00

*Bradwall Bakehouse bloomer bread, with a choice of white or granary with the following
choice of fillings and house salad.*

Honey roast ham – cos lettuce - tomato - wholegrain mustard (gfo) 7.50

Belton farm mature cheddar - red onion chutney (v, gfo) 6.50

Prawn- Marie rose- crispy lettuce (gfo) 8.50

Josper grilled spatchcock deal available only on Thursdays 12 – 9pm

Whole spatchcock, 2 sides and 2 sauces plus either 4 pints of house ale or lager, a bottle of house wine or 4 soft drinks*
All for 45.00

Summer Saver Monday to Friday 12 – 7pm

Each week we are serving up a summer saver dish for just 10.00 per person. Ask us for today's choice.

WINING & DINING

Vila Nova Alvarinho, Portugal Fresh with good acidity, citrus and floral notes 29.00

Pan fried chalk stream trout, sauteed spring vegetables, new potatoes, beurre Blanc, pink peppercorns (gf) 21.00

Ontanon Blanco Rioja, Spain Wonderfully harmony of tropical fruit & integrated oak 32.00

King prawn gambas pil-pil (gfo) 8.00

Prawn & chorizo linguine pasta, tomato & chilli butter sauce, lemon & herb crumb 18.00

Flametree Chardonnay, Australian Citrus oil, floral notes with grapefruit and subtle French oak 30.00

Chicken & bacon Caesar salad, baby gem lettuce, anchovies, garlicky croutons, egg, parmesan 18.00

Thai green curry with prawns, cod, clams and trout, basmati rice 19.00

Recchia Valpolicella Ripasso, Italian Intense dark cherry, vanilla & sweet spice 33.00

The Swan's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce, gem lettuce and tomato,
fries 16.50

Stanley Jones' 28-day prime 10oz Welsh ribeye cooked over coals 30.00

Monteagrello Cabernet Sauvignon, Chilean Medium bodied with tart red fruit and fresh red currant 35.00

Stanley Jones' 28-day prime 10oz Welsh ribeye cooked over coals 30.00

Lamb kofta, tabouleh cous cous, cucumber raita, flat bread 19.00

Hanewald Spatburgunder Pinot Noir, Germany Easy drinking, bright strawberry, and cherry notes 30.00

gf – gluten free
gfo – available as gluten free option
v – vegetarian
veo – available as a vegan option



Autumn 2024

Josper grilled 10oz gammon steak, chimichurri, charred pineapple, chunky chips (gf) 18.00
Whole or half spatchcock chicken, cooked over coals, herb butter, fries, choice of side and sauces 16.50/30.00

SAMPLE

gf – gluten free
gfo – available as gluten free option
v – vegetarian
veo – available as a vegan option



Autumn 2024