

WHILE YOU WAIT

Christmas Punch 9.50	Apple spritz 9.00	Taittinger 13.50
Marinated Sicilian Olives (ve, gf) 4.50	Focaccia, olive oil & balsamic vinegar (v) 4.50	

NIBBLES & SMALL PLATES

*Caramelised celeriac, parsnip and roasted apple soup (v, veo, gfo) 6.50	Prawn cocktail, Marie rose sauce, wholemeal bread (gfo) 8.50
*Salmon rilette, winter leaf salad, shallot and mustard seed vinegarette, focaccia crostini (gfo) 9.00	Fried breaded brie, cranberry dipping sauce 8.00 Mozzarella cheese & garlic flatbread (v) 8.50
*Goats cheese mousse, salt baked beetroot, blackberry vinegarette, crostini (v, gfo) 7.50	Pheasant sausage roll, homemade brown sauce 7.50
Sticky pigs in blankets, wholegrain mustard & honey 7.50	*Chicken liver pate, tarragon butter, chilli and red pepper jam, toasted bloomer bread (gfo) 7.00

choose 3 nibbles with focaccia and oils for 22.00.

SUNDAY ROASTS

All our roasts are served with crispy herb roast potatoes, cauliflower cheese, honey and thyme glazed carrots, seasonal greens, Yorkshire pudding and rich gravy.

Roast striploin of beef 19.50

*Traditional roast turkey 18.50

Nut roast (v) 16.00

MAIN COURSE

Southern Indian king prawn garlic curry, braised rice, homemade roti (gfo) 18.00

*Mushroom, spinach and truffle wellington, roasted root vegetable mash, potato and cranberry terrine, chestnut and pickled walnut puree, vegetarian red wine gravy (v) 18.00

Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo) 13.50/16.75

Josper grilled halloumi & cous cous salad, butternut squash puree, pomegranate seeds, crispy onion (v,gf) 17.00

*Welsh beef and Guinness stew, dumplings and pickled onion 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

Chalk stream Trout, crispy layered potato, charred broccoli, parsley sauce (gfo) 19.00

Whole or half buttermilk fried chicken, fries, coleslaw, choice of sauce (gfo) 17.50/32.00

Hot sauce | Katsu curry sauce | Gravy | Garlic Mayo

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

Peppercorn sauce 2.50 | Blue cheese sauce 2.50

**Christmas Menu - 3 course £32.50*

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



Sunday 24th November 2024

SIDE DISHES all 4.00

Fries (v, gf) | Winter leaf salad (gfo, v) | Salt & pepper fries (gf, v) | Chunky chips (v, gf) | Onion rings (gfo, v) |
Buttered Brussel sprouts & bacon (gf, v) | Roasties (v, gf) | Grilled tender stem (v, gf) | Crispy potato terrine (v)

PUDDINGS

*Christmas pudding, brandy sauce 8.00

*Sticky toffee pudding, honeycomb ice cream, festive butterscotch sauce 8.00

*Clementine posset, shortbread biscuit (gfo) 8.00

*Passion fruit tartelette, torched meringue 8.00

Chocolate mousse pot, Chantilly cream, toffee sauce, granola 7.50

3 scoops of Cheshire Farm ice cream 6.00
choice of vanilla, raspberry ripple, chocolate, honeycomb, salted caramel

Cheese and biscuits 10.00

Smoked Red Fox Leicester (Whitchurch), Anne Clayton's Crabtree (Malpas), Tarporley Blue (Tarporley)
Artisan biscuits and accompaniments

TEA & COFFEE

Espresso 2.60 Double Espresso 4.00 Americano 3.00 Cappuccino 3.45

Latte 3.45 Mocha 3.45 Flat white 3.45

All our handcrafted coffee is available as Decaffeinated.

Hot Chocolate 3.45 cream & marshmallows 3.75

English Breakfast 2.35

Loose Leaf Teas 3.15

Lakeland / Assam / Green Tea / Peppermint / Earl Grey / Camomile / English Breakfast /
Decaffeinated English Breakfast

WINE & DINE

Assyrtiko, Greece A real kick of acidity with lemon & lime with a smooth honeysuckle finish **20.00**

Chalk stream Trout, crispy layered potato, charred broccoli, parsley sauce (gfo) 19.00

Riesling, Clare Valley, Australian An aromatic wine, fruity, dry and citrusy,
unlike the sweet Germany variety **20.00**

Roast turkey 17.00

Ch La Bastide Corbieres, Languedoc, France From the Languedoc, a characterful red with dark,
spicy fruit and a wild herb backdrop **20.00**

Stanley Jones' 28-day prime 10oz Welsh ribeye cooked over coals, thyme garlic confit mushrooms and
tomatoes 30.00

Anitiguas Reservas Cabernet Sauvignon, Chilean Medium bodied with tart red fruit
and fresh red currant **25.00** Roast striploin of beef £18.50

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