

# to start /small plates

PRAWN & CRAYFISH COCKTAIL 8

Marie rose sauce, little gem, lemon, granary

### CONFIT CHICKEN WINGS 7

Korean bbq sauce, sesame, spring onion

#### CROQUETAS (x2) 6

-Jamon & Manchego -Cheddar & Leek

### GORDAL OLIVES 4

nibbles

WARM FOCACCIA 4
w/ Olive oil & balsamic

## CHICKEN TERRINE 7

Cornichons, tarragon aioli, toasted brioche

#### **ROASTED BEETROOT 6**

Whipped feta, dukkah, hazelnut, suffolk honey dressing

### GARLIC MUSHROOMS 6

Toasted sourdough, parsley, olive oil

## mains

bread

#### DINGLEY DELL PORK CHOP 18

Apple puree, charred baby leeks, mash & white port sauce

#### BARBECUED RUMP OF LAMB 22

Courgette, chilli, garlic, mint, beer & barley jus, buttery mash

#### WILD MUSHROOM RISOTTO 15

Shaved parmesan, chives

#### PIE OF THE WEEK 16

Creamy mash, seasonal veg, peas & gravy

### THE SWAN CHEESEBURGER 16

Smoky burger sauce, streaky bacon, tomato, lettuce, caramelised onions, american cheese & chips

#### **KOREAN BBQ BEEF SHORT RIB 18**

Stir fry vegetables, rice, crispy onions korean bbq sauce

#### FISH & CHIPS 16

Nethergate beer batter served with tartar mushy peas & curry sauce

#### RAJASTHANI LAMB CURRY 18

Crispy shallots, mango chutney, raita paratha & basmati rice

#### HAM, EGG & CHIPS 15

Handcut ham, free range eggs, spiced pineapple ketchup & peas

#### **CHICKEN SUPREME 18**

White bean cassolulet, n'duja migas, confit tomato & seasonal veg

#### SIRLOIN STEAK (10oz) 28

Grilled tomato, braised shallot, garlic mushrooms, chips, choose a sauce from peppercorn / blue cheese / garlic butter

### SideS (each) 5

TRIPLE COOKED CHIPS
BUTTERY MASHED POTATOES
SEASONAL VEGETABLES

MAC & CHEESE HOUSE GREEN SALAD GARLIC MUSHROOMS ONION RINGS

## desserts (each) 7

STICKY TOFFEE PUDDING, toffee sauce, vanilla ice cream
RASPBERRY WHITE CHOCOLATE CHEESECAKE
CHOCOLATE BROWNIE, chocolate sauce, vanilla ice cream

## kids menu 8 (each)

All of our kids meals come with a soft drink or juice & ice cream dessert

MAC & CHEESE, served with garlic bread

CHEESE BURGER, served with chips

ROAST CHICKEN & MASH, served w/ gravy & peas

HADDOCK GOUJONS, served with chips & mushy peas

Some dishes may contain or come into contact with common allergens, please inform our staff of any allergies or dietary requirements

## DRINKS

#### cocktails 10 (each) PASSIONFRUIT MARTINI **OTILOM** Passoã, vanilla vodka, passion fruit, prosecco Rum, lime, soda, sugar syrup, mint APEROL SPRITZ **BAILEYS ESPRESSO MARTINI** Aperol, Cointreau, prosecco, soda water Vanilla vodka, Baileys, espesso STRAWBERRY MARGARITA **BLOODY MARY** Big Tom spiced tomato juice, vodka, Worcestershire sauce, celery Triple sec, tequila, strawberry syrup, lime wines **SPARKLING** Prosecco Ponte Rialto, Italy 9 (125ml) **30** btl Aromas of green apple & honeysuckle lead into a delicious citrus palate & a lively sparkle Prosecco Rosé Fontessa, Italy 9 (125ml) 30 An off dry Prosecco Rosé with berry fruit & floral aromas Gruet Brut Champagne 66 Elegant, light & fresh, with exquisite fruit aromas & a slightly lemony nose & crisp finish WHITE 175ml 250ml bottle Les Roulants Blanc, France 7 5 9 26 Dry, fresh crisp apple and pear flavours with a note of peach on the finish Pinot Grigio Carlo Damiani, Italy 8.5 10 28 Crisp & refreshing with notes of citrus, green apples and a delicate almond finish Picpoul de Pinet Domaine Des Lauriers, France 10 11.5 32 Bone dry, blend of ripe fruit & lively acidity with a hint of citrus – perfect with seafood Sauvignon Blanc Mussel Bay, New Zealand 11 12.5 34 Bright and aromatic with passionfruit, gooseberry and citrus. Refreshing & crisp, a New Zealand classic Villa Wolf Riesling Dry, Germany 35 Zesty & vibrant with lime, peach & mineral notes. Crisp, dry finish that pairs beautifully with seafood & spicy dishes Burnt House Bacchus, Suffolk 37 Apple, lime, floral notes, dry, high acidity, long zesty finish. Green apple, limes, lemon, elderflower with a touch of flintiness **ROSE** Cabernet Rosé Les Roulants, France 7.5 9 26 Pale pink, light & bright, with dry fresh zingy fruit flavours Pinot Grigio Rose Allamanda, Italy 8.5 10 28 Suitably restrained on the nose but opens up with wild berry fruit on the palate St Louis Rosé Coteau Varois en Provence, France 38 A Provence Rosé of immense charm & minerality, with a hint of white fruits & berries **RFD** Les Roulants Rouge, France 7.5 9 26 A pleasing blend of Carignan and Merlot, good structure & a hint of spice & full of fruit Merlot Norte Chico, Chile 8.5 10 28 Vibrant red berry aromas, ripe plum flavours and a hint of chocolate Shiraz Rolleston Vale, Australia 9.5 11 30 This generous & elegant wine is packed full of dark berry fruit & spice Cotes du Rhone Prieurs St Julien, France 10 11.5 32 Aromas of hedgerow fruit & violets, a palate of blackberry, damson & plum with a peppery finish Malbec Famiglia Bianchi, Argentina 37 Deep & expressive with blackberry, plum and notes of mocha. Smooth tannins & a long elegant finish Rioja Reserva, Zinio, Spain 40 Rich & smooth with ripe dark fruit, vanilla and spice from oak ageing. A classic Rioja with depth & structure soft & hot draught COKE, DT COKE, FANTA, LEMONADE (330ML) 3 **NETHERGATE LAGER** 6.40 J20 (assorted flavours) 4.0 NETHERGATE VENTURE AMBER 5.10 JUICES (ORANGE, BIG TOM, APPLE) 3 7 5 NETHERGATE STOUR VALLEY GOLD 5.10 BOTTLED WATER (CHILLED / SPARKLING) 3/5 **GUINESS** 6.70 TONIC / GINGER BEER / APPLETISER 3 HAWKSTONE LAGER 6.40 / ELDERFLOWER PRESSE **ESTRELLA DAMM** 6 40

3

3

4

3.5

VICTORIA MALAGA LAGER

CORONA BOTTLE (330ml)

ASPALL CIDER (500ml)

PERONI 0.0 / NETHERGATE VENTURE 0.5

BURNT MILL PINTLE IPA

HAWKSTONE CIDER

5.90

5.40

5.90

5

45

5.75

TEAS (ASSORTED)

**HOT CHOCOLATE** 

AMERICANO, ESPRESSO, MACCHIATO

CAPPUCCINO, LATTE, MOCHA