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



Lunch Menu (served 12 -3)

to start /snacks

SAUSAGE ROLL 4

Served warm w/ketchup

SCOTCH EGG 5

Served with a light spiced aioli

GARLIC MUSHROOMS 6

Toasted sourdough, parsley, olive oil & parmesan

CONFIT CHICKEN WINGS 7

Korean bbq sauce, sesame, spring onion

CROQUETAS (x2) 6

-Jamon & Manchego

-Cheddar & Leek

w/garlic aioli, amaranth

sandwiches

All sandwiches come with your choice of white or brown bread & crisps

SALT BEEF 8

Light mustard mayo, pickled red onion, gherkins

PRAWN & CRAYFISH 10

Marie rose sauce, lettuce

THE SWAN CLUB 10

Chicken breast, bacon, lettuce, tomato & mayo

HAM & CHEESE 7

Hand cut ham, cheddar, butter

CHEESE & TOMATO 7

Beef tomatoes, cheddar, butter tomato relish

mains

THE SWAN CHEESEBURGER 16

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

WILD MUSHROOM RISOTTO 15

Shaved parmesan, parsley, olive oil

FISH & CHIPS 16

Nethergate beer batter served with tartar, mushy peas & curry sauce

HAM, EGG & CHIPS 15

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

SideS (each) 5

TRIPLE COOKED CHIPS

HOUSE GREEN SALAD

ONION RINGS

desserts (each) 7

STICKY TOFFEE PUDDING, toffee sauce, vanilla ice cream

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

CHOCOLATE BROWNIE, vanilla ice cream

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