

to start /small plates

PRAWN & CRAYFISH COCKTAIL 8

Marie rose sauce, little gem, lemon, granary bread

CHICKEN TERRINE 7

Cornichons, tarragon aioli, toasted brioiche

ROASTED BEETROOT 6

Whipped feta, dukkah, hazelnut suffolk honey dressing

CONFIT CHICKEN WINGS 7

Korean bbq sauce, sesame, spring onion

CROQUETAS (x2) 6

-Jamon & Manchego
-Cheddar & Leek

GARLIC MUSHROOMS 6

Toasted sourdough, parsley, olive oil

nibbles

GORDAL OLIVES 4

WARM FOCACCIA 4

w/ Olive oil & balsamic

sunday roast

All of our roasts are served with Yorkshire pudding, roast potatoes, seasonal vegetables, gravy & cauliflower cheese

SIRLOIN OF BEEF 22

PORK BELLY 21

CHICKEN SUPREME 21

SQUASH, SPINACH & MUSHROOM WELLINGTON

Extra sauces

Apple puree

Horseradish

English mustard

mains

THE SWAN CHEESEBURGER 16

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

FISH & CHIPS 16

Nethergate beer batter served with tartar mushy peas & curry sauce

WILD MUSHROOM RISOTTO 15

Shaved parmesan, chervil

HAM, EGG & CHIPS 15

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

sides (each) 5

TRIPLE COOKED CHIPS

NEW POTATOES

BUTTERY MASH POTATOES

SEASONAL VEGETABLES

MAC & CHEESE

HOUSE GREEN SALAD

GARLIC MUSHROOMS

ONION RINGS

desserts (each) 7

STICKY TOFFEE PUDDING, toffee sauce, vanilla ice cream

CHEESECAKE OF THE DAY

CHOCOLATE BROWNIE, chocolate sauce, vanilla ice cream