

# THE SWAN INN

## GLUTEN FREE

### Small Plates

GF bread with slow-roasted garlic & 'Chiltern' cold press rapeseed oil & balsamic £4.75 (v)

Home-made soup of the day with GF bread £5.75 (n/v)

Smoked haddock rilette with pickled cucumber carpaccio & crispy capers £7.50

Baked fig, Sautéed chestnut mushrooms & stilton salad with port reduction (v) £6.50

Seared duck livers with toasted GF bread, Madeira cream & rhubarb compote £7.25

Bubble and squeak with oak smoked bacon, poached hens' egg & hollandaise sauce £6.75/£12.75

### Big Plates

Braised beef cheek bourguignon with creamed mash & braised red cabbage £17.75

Pan-fried hake fillet with spiced roast pumpkin, wilted spinach & lemon oil £16.25

Wild mushrooms, squash, beetroot and tomato salad  
with Jerusalem artichoke crisps (v) £12.75

Naked aged steak burger with spiced burger sauce, smoked cheddar, baby gem,  
beef tomato, corn & skinny fries £14.75  
(Replace the steak burger with halloumi £14.50)

Slow cooked lamb shoulder shepherd's pie with buttered greens £15.75

Grilled fish of the day fillet with hand-cut chips, crushed peas & tartare sauce £14.75

Gluten Free Beetroot pesto tagliatelle with 'Wobbly bottom farm' goats cheese & pumpkin seeds £13.25 (v)

Pan-fried corn fed chicken breast with creamed mash, honey glazed carrot purée & thyme jus £15.25

28-day aged char-grilled rib-eye steak with hand cut chips £27.75  
(Served with roast garlic butter, béarnaise sauce or green peppercorn sauce)

### Side Orders

Hand-cut chips or mash £3.50 (v) | Buttered seasonal greens £3.25 | House salad £3.25 (v)

Roast parsnip, salsify & carrots with honey butter £3.75 |

n - Contains nuts v - Vegetarian

*Allergies? For information about the ingredients in each one of our dishes, please ask to see our **Allergen Menu** for all you need to know...*

*Gluten Free? Ask to see our specific Menus*

Please note - an optional 12.5% service charge will be added to tables over 10