

THE SWAN INN

9TH SEPTEMBER – 21ST OCTOBER

GLASS OF FIZZ

Chapel Down Brut £10.00 | Chapel Down Rose Sparkling £10.50 | Vauban Freres Champagne £11.00
Finder & Foster Cider Extra Brut £7.50 | Noughty Dealcoholized Sparkling Chardonnay (0%) £6.70

WHILE YOU WAITS

Mixed Kalamata & Nocellara Olives (ve) £4.50
Sourdough, Slow-roast Garlic, Olive Oil & Balsamic (vea, gfa) £7.50
Hummus, Za'tar Seasoning, Flat Bread (vea, gfa) £7.50

STARTER PLATES

Cream of Squash Soup, Sage Pesto, Crumbled Feta, Sourdough (v, gfa) £7.75
Duck Croquette, Roasted Plums, Hoisin Mayo (df) £10.75
Cured Salmon, Beetroot & Apple Relish, Toasted Rye Bread (gfa, df) £12.00
Bubble & Squeak, Hollandaise, Oak Smoked Bacon & Poached Egg (gf, dfa) £9.75/£17.50 (*I come as a main too!*)
Chilli Roast Nectarines, Sweet Potato, Cucumber, Red Onion & Quinoa Salad, Mustard Dressing (v, ve) £8.50/ £16.50 (*main - me also and/or add Grilled Chicken Supreme £6.00, Add Garlic & Chilli Prawns £6.00 or Halloumi £6.00*)

LUNCHTIME BITES

Grilled Cheddar Rarebit on Sourdough, Sticky Marmite Onions, House Salad, Mustard Dressing (v) £9.75
Bavette Steak Ciabatta, Sweet Onion Mayo, Rocket, Crispy Onions & Chimichurri (gfa, df) £14.75 (*served pink only*)

Thin Chips £5.00 | Thick Chips £5.00 | Halloumi Fries, Sweet Chilli Mayo £7.00

MAIN PLATES

Sausage & Mash, Seasonal Vegetables, Onion Gravy (dfa) £18.50
Pan Fried Sea Bream, Tenderstem Broccoli, Roasted New Potatoes, Anchovy & Caper Lemon Butter (gf) £24.00
Chicken Supreme, Gnocchi, Wild Mushroom & Creamy Tarragon Sauce, Crispy Kale £22.50
Crispy Pork Belly, Green Beans, Sweetcorn & Chili Salsa, Sweet Potato Fondant, Jus (gf, dfa) £23.50
Smoked Haddock, Mashed Potato, Poached Egg, Seasonal Greens, Wholegrain Mustard Sauce (gf) £19.25
Cauliflower, Pepper & Green Bean Red Thai Curry, Jasmin Rice, Spring Onion Salad, Charred Lime (ve, df, gf) £16.75
Add Chorizo £4.00, Add Garlic & Chilli Prawns £6.00, Grilled Chicken Supreme £6.00, or Halloumi £6.00
Halloumi Burger, Caramelized Onions, Tomato, Lettuce, Burger Sauce, Brioche Bun, Gherkin, Thin Chips & Slaw (v, gfa) £17.75
Beef Burger, Cheese, Caramelized Onions, Tomato, Lettuce, Burger Sauce, Brioche Bun, Gherkin, Thin Chips & Slaw (gfa) £18.75
Add Smoked Bacon £1.75

Steak Bavette, Thin Chips, Red Onion & Rocket Salad (df, gf) £23.50 (*served pink only*)
10 oz Ribeye Steak, Thick Chips, Grilled Mushroom & Plum Tomato, Watercress (df, gf) Size: 8oz £30.50 | 10oz £35.50
Add Sauce: Peppercorn, Chimichurri or Béarnaise £3.00
Surf and Turf? Add Garlic & Chilli Prawns £6.00

SIDES

Buttered Green Beans £5.00 | Tenderstem Broccoli, Chimichurri £5.00
Roasted New Potatoes, Crumbled Feta £5.00 | Cucumber, Red Onion & Quinoa Salad, Mustard Dressing £5.00
Thin Chips £5.00 | Thick Chips £5.00 | Mac & Cheese £7.00 | Halloumi Fries, Sweet Chili Mayo £7.00

Allergies? For information about the ingredients in any of our dishes, please ask to see our Allergen Matrix. (gf) Gluten Free, (gfa) Gluten Free Available, (df) Dairy Free, (dfa) Dairy Free Available, (v) Vegetarian, (ve) Vegan, (vea) Vegan Available

PUDDING

Caramelized Figgy Bread & Butter Pudding, Dollop of Mascarpone £8.75

Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (gf) £8.75

Vanilla Panna Cotta, Berry Compote, Shortbread (gfa) £8.75

Chiltern Ice Cream Company -3 scoops for £6.75

Ice Cream (gf): Sea Salted Caramel | Chocolate | Madagascan Vanilla | Strawberries & Cream | Dark Chocolate Mint

Sorbet (ve, gf): Lemon | Mango | Strawberry

A scoop of Vanilla Ice Cream with a shot of Raspberry Gin Liqueur* £7.00

**The liqueur is hand crafted in small batches back in Millie's childhood village – enjoy a taste of the Cotswolds*

CHEESE BOARD

British Cheese, Grapes, Celery, Tomato, Chilli & Onion Seed Chutney & Crackers

3 Cheese Board £10.50 - Cropwell Organic Stilton, Baron Bigod & Vintage Lincolnshire Poacher

5 Cheese Board £16.50 - Cropwell Organic Stilton, Baron Bigod, Vintage Lincolnshire Poacher, Rachel & Sparkenhoe Vintage.

PERK UP YOUR COFFEE OR TEA

Why not enjoy a smidgen of Chocolate Brownie alongside your drink (gf) ... £7.50

CHEESE TASTING NOTES

CROPWELL ORGANIC STILTON

Made by Robin Skales in Nottinghamshire

Cropwell Bishop Organic Stilton is the 'king' of blue cheese and surprisingly Cropwell Bishop is still the only Stilton maker to produce a certified organic Stilton. The organic cows' milk gives a mellow flavour with the same strong blue veins expected in any Stilton. It is rich and masterful, what is not to love!

BARON BIGOD

Made by Jonny & Dulcie Crickmore in Bungay, Suffolk

The only traditionally made, Brie-de-Meaux style cheese produced in the UK. The flavour of the cheese changes with the seasons, with mushroomy and farmyard notes under the rind and occasional hints of citrus or truffle flavours. With full provenance from cow to cheese, this is a true artisan cheese.

VINTAGE LINCOLNSHIRE POACHER

Made by Simon Jones, Lincolnshire

Matured for 18 months. Strong, with a hint of sweet nuttiness, close your eyes and think of a Comte, this cheese is sublime. Intensely crunchy and caramel-y.

RACHEL

Made by Roger Longman in Whitelake, Somerset

Rachel is an unusual, semi-hard goats cheese with a firm texture. The lightly washed rind gives it a sweet, nutty and lingering flavour.. The perfect cheese for those who enjoy a lighter cheese that is not too "goaty" in flavor

SPARKENHOE VINTAGE

Made by Jo & David Clark in Leicestershire

A truly wow cheese with a completely unique taste. It is matured for 18 months by which time the salt crystals have started to re- form. The caramel flavours are more exaggerated and the overall flavour is strong without being acidic. This is last Real Red Leicester on the planet! Bursting with Savory, earthy & brothy umami.

AFTER DINNER DRINKS

COCKTAILS

PASSIONFRUIT MARTINI £10.75

ESPRESSO MARTINI £10.75

MAPLE OLD FASHIONED £10.75

IT'S A LONDON THING £10.75

PAMPELITA MARGARITA £10.75

MARLOW NEGORNI £10.75

NON-ALCOHOLIC COCKTAILS

TROPICA EXOTICA 0% £6.75

MOJITO 0% £6.75

DAIQUIRI 0% £6.75

PASSIONFRUIT MARTINI 0% £6.75

PUDDING WINE & PORTS

	50ml	125ml	Bottle
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MONBAZILLAC		6.00	12.90	33.00
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Ch Ramon 2021, Bergerac, France (37.5cl bottle)

SAUTERNES		7.00	16.00	43.00
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Chateau Les Mignets 2019, France (37.5cl bottle)

TOKAJI ASZÚ		12.00	30.00	87.00
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5 Puttoyos, Ch Pajzos 2017, Hungary (37.5cl bottle)

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