THE SWAN INN

21ST OCTOBER – 26TH NOVEMBER

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

Roast Squash & Apple Soup, Toasted Pumpkin Seeds & Pickled Apple, Sourdough (v, gfa) £7.75
Potted Ham Hock, Fig & Red Onion Chutney, Watercress Salad, Sourdough, Butter (dfa) £9.00
Thai Salmon Fishcakes, Coconut Green Curry Sauce, Shredded Chilli, Coriander & Red Onion (gf, df) £9.50
Bubble & Squeak, Hollandaise, Oak Smoked Bacon & Poached Egg (gf, dfa) £9.75/£17.50 *(I come as a main too!)*
Beetroot, Carrot, Spinach, Edamame, Avocado & Quinoa Salad, Apple Cider Vinaigrette (v, ve, gf) £8.75, £16.50 (*main - me also!)*
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
Grilled Grey Mullet, Tiger Prawns, Feta, Tomato & Chilli Sauce, Roasted New Potatoes, Samphire (gf, dfa) £25.50
Smoked Haddock, Mashed Potato, Poached Egg, Seasonal Greens, Wholegrain Mustard Sauce (gf) £19.75
Chicken & Wild Mushroom Pithivier, Mash, Creamed Leeks, Tarragon Oil £21.50
Slow Cooked Beef Short Rib, Dauphinoise Potato, Kale, Gremolata, Jus (gf) £24.50
Sweet Potato, Black Bean & Spinach Chilli, Rice, Tortillas, Spicy Tomato Salsa, Dollop of Sour Cream (vea, dfa, gfa) £16.75
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) £24.00 (*served pink only*)
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 | Creamed Leeks £5.00 | Beetroot, Carrot & Quinoa Salad, Cider Vinaigrette £4.50
New Potatoes, Crumbled Feta £5.00 | Thin Chips £5.00 | Thick Chips £5.00
Mac & Cheese £7.00 | Halloumi Fries, Sweet Chilli 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

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream £8.75
Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (gf) £8.75
Spiced Poached Plum & Chantilly Pavlova (gf) £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 Dameson 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, Sulfolk
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 NEGRONI £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
MONBAZILLAC	**6.00**	**12.90**	**33.00**
Ch Ramon 2021, Bergerac, France *(37.5cl bottle)*			
SAUTERNES	**7.00**	**16.00**	**43.00**
Chateau Les Mignets 2019, France *(37.5cl bottle)*			
TOKAJI ASZÚ	**12.00**	**30.00**	**87.00**
5 Puttoyos, Ch Pajzos 2017, Hungary *(37.5cl bottle)*			

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