



The Swan Whitacre Heath
 theswanwhitacreheath



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Vegan **Vegetarian**

Nibbles

Cerignola green olives 4.50 Houmous, dukka & flat bread 4.50 Focaccia & Pesto 4.50

First course

Homemade soup & focaccia 7.00

Classic prawn cocktail 10.50

Bourbon bbq chicken wings, blue cheese dip 9.00

Pizzette, Cornish sea salt & roast garlic butter, Padano & rocket 8.50

Bruschetta, panfried mushrooms, Dolcelatte, cream & rocket 8.50

Asparagus, smoked salmon, lemon & hollandaise 10.50

Crispy potato skins, bacon & parmesan cream 8.00

Antipasti; salumi, cheeses, breads & olives 9.00 | *to share 18.00*

Main course (Includes two sides) *Choose from sides below*

Wood roast black garlic chicken & aioli 18.50

Pork belly 'porchetta' roast apple & cider sauce 20.00

Slow cooked shoulder of lamb Shepherd's pie & gravy 20.00

Baked hake fillet, Parma ham, wild garlic butter sauce 22.00

Spiced cauliflower, spinach & lentil pie & gravy 17.50

Butchers choice *Please ask*

Market fresh fish *Please ask*

8oz sirloin 25.00

10oz ribeye 29.00

(Choose a sauce for your steak: garlic & parsley butter, brandy & black pepper or chimmichurri)

Sides *As part of main course above, or order separately*

Marmite Lyonnaise potatoes 5.00

Mash 4.00

Skin on chips 4.50

Skin on fries 4.50

Buttered baby potatoes 4.50

Skin on fries, parmesan & aioli 5.50

Ratatouille 5.00

Cabbage, peas & bacon 4.50

Green salad, Padano, honey & balsamic dressing 4.00

Mushrooms, garlic & parsley 5.50

Greek salad 5.50

Tenderstem broccoli, chilli, almonds & parmesan 5.00

Swan classics

Beer battered fish & chips, mushy peas, creme fraiche tartare sauce or korma gravy 18.50

Chopsteak burger, bacon jam, cheddar cheese, lettuce, tomato, pickles & skin on fries 18.00

Earth burger, burger sauce, cheddar, lettuce, tomato, pickles & skin on fries or without cheese 17.00

Steamed mussels, white wine, cream & parsley, bread & skin on fries 19.00

Spaghetti Primavera ; broccolini, courgette, peas, wood roast peppers, lemon & Padano cheese 17.00





Wood Fired Pizza

Hand stretched Neapolitan dough topped with our own fresh tomato, oregano & olive oil sauce & Fior di Latte mozzarella.

Gluten Free Pizza Base +2.50 | **Ve** **Vegan options available**

Buffalo mozzarella, parmesan, EV olive oil & basil **Ve** 14.00
Cooked ham, mushrooms, blue cheese & pesto 15.50
Pepperoni, nduja & scamorza 16.00
Smoked chilli beef, peppers, chilli & scamorza 17.50
Tandoori chicken, fried onions & raita 17.00
Prosciutto ham, spinach, olives & artichoke 16.50
Gorgonzola, Parmesan, goats cheese & chilli jam 16.00
Wood roasted peppers, onions & chilli, rocket & Parmesan 15.50
Chorizo, salami, goats cheese, chimmichurri & rocket 17.00

Add a dip: **Garlic & Herb** 1.50 **Nduja and honey** 1.50

Please note when ordering, the pizzas are cooked in a separate kitchen in our rather splendid wood burning oven, so at busier times may not arrive at exactly the same time as your other main courses.

Puddings

Sticky toffee pudding, toffee sauce & clotted cream ice cream 8.50
Chocolate, hazelnut & cornflake torte, creme fraiche 9.00
Cheesecake - please ask 8.50
Rhubarb & custard pannacotta 8.50
Warm chocolate fudge cake & vanilla ice cream **Ve** 8.00
Cheese & biscuits, celery, chutney 12.00

Affogato 5.50

Add: Mr Black Cold Brew Coffee Liqueur | Cointreau | Amaretto +4.00 each

Selection of sorbets 3 scoops 7.50

Choose from: Mango | Lemon | Raspberry

3 scoops of Marshfield Farm ice cream & a cookie 8.50

Choose from: Black vanilla | Strawberry | Chocolate | Salted Caramel | Mint choc chip | Rum & raisin

Hot Drinks

Hot chocolate 3.50

Coffees

Americano 3.00
Espresso 3.00
Flat white 3.50
Cappuccino 3.50
Latte 3.50
Double espresso 3.50

Teas

English breakfast 2.50
Green 3.00
Peppermint 3.00
Earl Grey 3.00
Chamomile 3.00
Redbush 3.00

Kids

Fish Goujons, Chips and Peas 8.50

Margherita Pizza 7.50
Add pepperoni or ham +1.00

Cheeseburger & fries 9

Pasta, tomato sauce & Parmesan 7.00

Southern fried chicken, chips & peas 8.00

Pudding

Two scoops of ice cream & a cookie 4.00

Our kitchen cooks with the 14 allergens listed by law (celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites and tree nuts). Due to the nature of our business we cannot guarantee our food is 100% allergen free. Please make staff aware of any dietary requirements.

