









 **Vegan**    **Vegetarian**


## Nibbles

Cerignola olives  5.00   Barra Gallega bread, balsamic, EV olive oil  5.50  
 Houmous, dukka & flat bread  5.00   Spiced puffed pork rind, Bramley apple & cider compote 4.50

## First course

Homemade soup & focaccia 7.00  
 King prawn cocktail 11.00 | Large 22.00  
 Swan Greek salad, crispy fried lamb shoulder nuggets 10.00 | Large 20.00  
 Pizzette, pesto, mozzarella, pine nuts  8.50  
 Smoked salmon, asparagus & mascarpone, lemon, cracked black pepper & capers 11.00  
 Antipasti; salumi, cheeses, breads & olives 9.00 | to share 18.00  
 Grilled halloumi, prosciutto, watermelon, rocket, mint, honey 9.00  
 Pizzette, roast garlic & Maldon Sea salt, Padano & rocket  8.50  
 Spicy gochujang chicken, spring onion & toasted sesame seeds 9.00  
 Roasted cumin cauliflower, lemon & chilli couscous & tzatziki  8.00




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

Wood roast black garlic chicken & aioli 18.50  
 Moroccan style lamb chump, tzatziki, mint oil 24.00  
 Aubergine schnitzel, tomato & smoked mozzarella, roast red pepper sauce  17.50  
 BBQ pulled pork, mac & cheese, garlic bread crumbs, crispy fried onions 20.00  
 Oven roasted salmon fillet, creamy basil pesto sauce 23.00  
 Market fresh fish *Please ask*  
 Butchers choice *Please ask*  
 8oz sirloin 26.00  
 10oz ribeye 31.00  
*(Choose a sauce for your steak: garlic & parsley butter, peppercorn sauce or Blue cheese butter)*

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

Mash 4.50   Tenderstem broccoli, parmesan, lemon oil 5.50  
 Skin on fat chips 4.50   Mushrooms, garlic & parsley 5.50  
 Skin on fries 4.50   Lemon, herb & chilli cous cous 4.50  
 Buttered baby potatoes 4.50   Peas, leeks & mint 5.00  
 Skin on fries, garlic, parmesan & aioli 5.50   Chantenay carrots, orange & honey butter 5.00  
 Caesar salad 5.00   Green salad, Padano, EV olive oil & balsamic dressing 4.50  
 Swan salad 5.00

## Swan classics

Wood roast Black garlic chicken & smoked bacon Caesar salad 18.50  
 Linguini, Roast artichoke, black olive, sun dried tomato, piquillo pepper, capers & pesto  17.00  
 Earth burger, burger sauce, cheddar, lettuce, tomato, pickles & skin on fries  or without cheese  17.00  
 Handmade braised faggots, mash, mushy peas & roast onion gravy 18.00  
 Beer battered fish & chips, mushy peas, crème fraiche tartar or korma gravy 18.50  
 Chopsteak burger, burger sauce, fried onions, cheese, lettuce, tomato, fries & pickles 18.50





## 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

BBQ pulled pork, red onion, charred sweetcorn, smoked mozzarella 17.50

Buffalo mozzarella, basil, parmesan & EV olive oil **V** 14.00

Salami, chorizo, prosciutto & wood roast peppers 17.00

Pepperoni, nduja & smoked mozzarella 16.50

Caribbean spiced jerk chicken, pineapple, red onion 17.50

Goats cheese, balsamic onion jam, asparagus, basil pesto **V** 17.00

Gorgonzola, mushrooms, chilli jam, Padano & rocket **V** 17.00

Ham hock, pineapple & hot honey 16.50

Smoked bacon, mushrooms, sunblush tomatoes, chilli flakes 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 & salted caramel ice cream 8.50

Cheesecake - please ask 9.00

Rhubarb & Bramley apple crumble with custard 9.00

Warm chocolate fudge cake & vanilla ice cream **Ve** 8.50

Banana and ginger bread Eton Mess, rum & raisin ice cream 8.50

Vanilla crème brulee, raspberry biscotti 8.50

Affogato 5.50

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

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:** Vanilla | Strawberry | Chocolate | Salted Caramel | Mint choc chip | Rum & raisin

## Hot Drinks

Hot chocolate 3.50

### Coffees

Americano 3.50

Espresso 3.50

Flat white 3.80

Cappuccino 3.80

Latte 3.80

Double espresso 3.50

### Teas

English breakfast 3.00

Green 3.00

Peppermint 3.00

Earl Grey 3.00

Chamomile 3.00

Redbush 3.00

## Kids

Fish Goujons, chips & peas 8.50

Margherita Pizza **V** 7.50

Add pepperoni or ham +1.00

Cheeseburger & fries 9.00

Pasta, tomato sauce & Parmesan 8.00

Southern fried chicken, fries & 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.

