



 **Vegan**  **Vegetarian**

Nibbles

Cerignola olives  5.00

Houmous, dukka & flat bread  5.00

Barra Gallega bread, balsamic, EV Rapeseed oil  5.50

Pork pie & piccalilli 4.50

First course

Homemade soup & focaccia 7.00

Classic prawn cocktail 11.00 | Large 22.00

Sticky Thai chicken, pickled cucumber, chilli & satay dressing 9.00 | Large 18.00

Pulled pork & nduja croquettes, apple compote & fennel slaw 8.50

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

Grilled halloumi, prosciutto, watermelon, rocket, mint, honey 9.00

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

Heritage tomato, buffalo mozzarella, parma ham, smashed avocado & olive oil dressing 11.00 | Large 22.00

Gochujang roasted cauliflower wings, hot pepper marmalade & lime  8.50

Smoked mackerel rillettes, lemon, cornichons & toasts 9.00

Main course (Includes two sides) Choose from sides below

Wood roast black garlic half chicken & aioli 18.50

Moroccan style lamb chump, tzatziki, mint gremolata 24.00

Aubergine schnitzel, smoked tofu, tomato & red pepper sauce & basil pesto  17.50

Pork tomahawk, puffed rind, black pudding, apple & cider gravy 22.00

Grilled swordfish, king prawns & salsa verdi 23.00

Market fresh fish *Please ask*

Butchers choice *Please ask*

8oz rump steak 24.00

10oz ribeye steak 32.00

(Choose a sauce for your steak: roast garlic butter, peppercorn sauce or blue cheese butter)

Sides As part of main course above, or order separately

Mash 4.50

Skin on fries 4.50

Lemon, herb & chilli cous cous 4.50

Buttered baby potatoes 4.50

Skin on fat chips 4.50

Caesar salad 5.00

Swan salad 5.00

Tenderstem broccoli, parmesan, lemon oil 5.50

Mushrooms, garlic & parsley 5.50

Skin on fries, rosemary salt, parmesan & aioli 5.50

Peas, leeks & chorizo butter 5.00

Green beans, sun blush tomatoes, shallots & toasted almonds 5.50

Green salad, Padano, olive oil & balsamic dressing 5.50

Swan classics

Wood roast black garlic chicken & smoked bacon Caesar salad 18.50

Gnocchi, roast artichoke, black olive, sun dried tomato, piquillo peppers, capers & pesto  17.00

Linguine, fennel sausage meatballs, tomato, spinach & Padano 17.50

Beer battered fish & chips, mushy peas, crème fraîche tartar or korma gravy 18.50

Chopsteak burger, burger sauce, fried onions, cheese, lettuce, tomato, fries & pickles 18.50

Grilled chicken burger, sriracha mayo, applewood cheese, lettuce, tomato, fries & pickles 17.50

Earth burger, burger sauce, cheddar, lettuce, tomato, pickles & skin on fries  or without 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, basil, parmesan & EV olive oil ☺ 14.00

Smoked bacon, mushrooms & sun blush tomatoes & chilli flakes 17.00

Salami, chorizo, prosciutto & wood roasted peppers 17.00

Pepperoni, nduja & smoked mozzarella 16.50

Tandoori chicken, charred sweetcorn, mango, jalapeños, red onions, lime & coriander mayo 17.50

Chilli beef, pickled red onion & chillies, scamorza & smashed avocado dressing 17.50

Gorgonzola, mushrooms, goats cheese & chilli jam, Padano & rocket ☺ 17.00

Wood roasted peppers, sun blush tomatoes, mushrooms, red onions & basil pesto 16.50

Pepperoni, salami, chorizo, chilli beef, smoked bacon & nduja 18.00

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

Strawberry & lemon posset, meringue & pistachio 8.50

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

Bramley apple & sour cherry crumble with clotted cream ice cream 9.00

Brown sugar creme brûlée, apricot & almond 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

Add a syrup +75p

Hot chocolate 3.50

Coffees

Americano 3.50

Espresso 3.50

Flat white 3.80

Cappuccino 3.80

Latte 3.80

Iced 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 ☺ 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.

