The Swan Whitacre Heath
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THE SWAN
WHITACRE HEATH

Ve *Vegan* Ⓥ *Vegetarian*

Nibbles

Cerignola olives Ve *5.00*
Houmous, dukka & flat bread Ve *5.00*
Barra Gallega bread, balsamic, EV Rapeseed oil Ve *5.50*

First course

Homemade soup & focaccia *7.00*
Baked king prawns, chilli, lemon & garlic butter with Barra Gallega bread *11.00*
Lamb koftas, tomato, olive, feta & ouzo sauce *9.00*
Caramelised red onion & beetroot tart, grilled goats cheese, rocket & tomato pesto dressing Ⓥ *8.75*
Antipasti; salumi, cheeses, breads & olives *9.00* | to share *18.00*
Baked mushrooms in garlic, Pinot Grigio, mascarpone & Gorgonzola on toasted brioche *9.00*
Pizzette, roast garlic & Cornish sea salt butter, rocket & Padano Ⓥ *8.50*
Red wine poached pear, walnut, crispy bacon & Stilton salad honey & balsamic dressing *8.75*
Moroccan cauliflower wings, sumac & coriander mayo Ve *8.50*
Smoked salmon gravlax, mustard & maple syrup dressing with rye bread *11.00*

Main course

Wood roast black garlic chicken & smoked bacon Caesar salad *18.50*
Wild mushroom pappardelle with cavolo nero, sage & scamorza cheese Ⓥ *17.50*
Beer battered fish & chips, mushy peas, crème fraiche tartar or korma gravy *18.50*
Market fresh fish with baby potatoes, peas & Leeks in chorizo butter *Please ask*
Chopsteak burger, burger sauce, fried onions, cheese, lettuce, tomato, fries & pickles *18.50*
Earth burger, burger sauce, cheddar, lettuce, tomato, pickles & skin on fries Ⓥ or without cheese Ve *17.50*
Grilled chicken burger, chilli jam, Monterey jack cheese, guacamole, lettuce, tomato, fries & pickles *18.00*
8oz rump steak *24.00*
10oz Sirloin steak *32.00*
Both steaks served with: skin on chips, confit tomato, rocket and parmesan salad
(Choose a sauce for your steak: roast garlic butter, peppercorn sauce or warm tomato relish)

Roasts

Roast sirloin of Hereford beef *25.00*
Wood fired black garlic half chicken, Cumberland chipolata & herb sausage stuffing *20.00*
Roast pork loin, apple sauce *23.00*

All served with duck fat roasties, Yorkshire pudding, greens, market vegetables and beef dripping gravy
Add: Cauliflower cheese *+5.00* ***Mash*** *+4.50*

Baked mushroom, leek, potato & herb crumble, Stilton sauce Ⓥ / Ve available *17.50*

Sides

Mash *4.50*
Skin on fat chips *4.50*
Skin on fries *4.50*
Buttered baby potatoes *4.50*
Skin on fries, rosemary salt, parmesan & aioli *5.50*
Green salad, Padano, olive oil & balsamic dressing *4.50*
Mushrooms, garlic & parsley *5.50*
Caesar Salad *5.00*

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 & clotted cream ice cream *8.50*
Cheesecake - please ask *9.00*
Gingerbread & Eggnog bread & butter pudding with rum & raisin ice cream *8.50*
Warm chocolate fudge cake & vanilla ice cream Ve *8.50*
Apple, pear & rhubarb crumble with vanilla custard *9.00*
Toffee apple & calvados creme brûlée ,cinnamon shortbread *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 (under 12)

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.