

CHEF'S MESSAGE

Our kitchen team love what they do and our food is cooked fresh so let us know if you are in a hurry.

We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



"One cannot think well, love well, sleep well, if one has not dined well!"

VIRGINIA WOOLF

GRAZING & SHARING

FISH BITES

Tartare sauce D, F, SD, G, E, MU

HONEY GLAZED CHICKEN STRIPS WRAPPED IN SMOKED BACON

Mango chutney SD, D, S

FRIED HALLOUMI & CHORIZO CUBES

MU, D, SD, SE

MISTOLIVA PITTED OLIVES

Ciabatta bread SD, G, D

BEETROOT & ORANGE FALAFEL CAKES

G, SD, VEGAN

MEDITERRANEAN BREAD SELECTION

The Swan's balsamic dip

G, N, SD, SE

DEEP FRIED GUACAMOLE BITES

Minted sour cream D, G, E

CRISPY BATTERED CALAMARI

Chilli mayonnaise G, D, E, F, SD, MU, MO

BREADED SALMON & CHIVE CROQUETTES

Marie Rose sauce G, F, E, CE, MU, SD

GARLIC & LIME HOUMOUS

Pitta bread G, SE, VEGAN

PIGS IN BLANKETS

Honey mustard dip G, D, SD, S, MU

CAJUN CHICKEN WINGS

G, MU, SD

SOUP OF THE SEASON

Crusty bread

G, N, D, CE, SD, SE £5

SMOKED HADDOCK FISHCAKE

Dill hollandaise

G, F, E, D, C, MO £7

BLACK PUDDING & BACON SCOTCH EGG

Red pepper ketchup

E, G, D, SD, CE £7

SICILIAN ARANCINI

Tomato & Mozzarella risotto,

arrabbiata sauce G, D, CE, SD, E £6

AROMATIC LAMB BONBONS

Spiced mushy peas, soy reduction

G, S, MU, SE, SD, E £6

MOULES MARINIÈRE

Mussels cooked in shallots,

garlic, cream & white wine,

charred ciabatta F, MO, D, SD, G £8/£15

MAINS

CLASSICS

FISH & CHIPS

Mushy peas, tartare sauce

F, SD, G, E, D, MU £14

PIE OF THE DAY

Shortcrust pastry, creamy mashed potato,

carrot, peas, pan gravy

ASK FOR ALLERGENS £15

HIPPY BURGER

Roasted red pepper & chickpea burger,

grilled halloumi, onion marmalade,

brioche, sweet potato fries, coleslaw

D, G, E, SD, S, MU £14

HONEY GLAZED CHICKEN & CHORIZO HANGING KEBAB

Skinny fries, coleslaw,

garlic sauce, pitta bread

D, G, E, S £15

SOY & SESAME TOFU HANGING KEBAB

Skinny fries, garlic oil, pitta bread

SE, S, SD, G, VEGAN £12

SUNDAY BEST

ROAST TOP SIDE OF BEEF

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy D, G, MU, E, CE, SD £14

HONEY ROAST CHICKEN & PIGS IN BLANKETS

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy G, E, D, S, MU, CE, SD £13

ROAST LOIN OF PORK

Yorkshire pudding, stuffing, roast potatoes, seasonal vegetables, gravy D, G, MU, E, CE, SD £14

GOAT'S CHEESE & MUSHROOM WELLINGTON

Red onion & spinach, Yorkshire pudding,

roast potatoes, seasonal vegetables,

gravy D, E, G, S, CE, MU, SD £13

PAN SEARED FILLET OF COD

Mussel & smoked bacon chowder,

crispy kale F, MO, D, SD £16

WOODLAND MUSHROOM, CHESTNUT & LENTIL COTTAGE PIE

Seasonal vegetables

CE, SD, VEGAN £13

SALADS

ROASTED BEETROOT, HAZELNUT & GOAT'S CHEESE

Chilli & rosemary oil N, D, SD £12

WARM SCALLOP & BLACK PUDDING

Crispy bacon, buttered apples,

balsamic glaze G, MO, D, SD £16

SMOKED CHICKEN CAESAR SALAD

Smoked bacon, cos lettuce, anchovies,

croutons, caesar dressing D, G, F, SD £16

ARTISAN SANDWICHES

ROAST BEEF & HORSERADISH

Roast potatoes, jug of gravy D, G, MU, E, CE, SD £9

ROAST PORK, STUFFING & APPLE SAUCE

Roast potatoes, jug of gravy D, G, MU, E, CE, SD £8

SIDES

HAND CUT CHIPS G £3 SKINNY FRIES G £3

SWEET POTATO FRIES G £4

BUTTERED TENDERSTEM BROCCOLI,

toasted almonds D, N £3

HERB BUTTERED NEW POTATOES D £3

GARLIC BREAD G, D £3 CHEESY GARLIC BREAD G, D £4

DESSERTS

TREACLE TART

Clotted cream G, D, E, SD £6

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

D, G, E, N £6

SWAN'S CHOCOLATE MARQUISE

Classic chocolate dessert with a caramel centre, white chocolate ice cream, candied pistachios D, E, S, N £6

WHITE CHOCOLATE CRÈME BRÛLÉE

Lemon shortbread D, G, E, S £6

APPLE & PLUM CRUMBLE

Orange zest crème anglaise

D, E, G £6

CHEF'S CHEESE SELECTION

Biscuits, fruit, celery, chutney

G, D, CE, SD, N, S, SE, E £8

We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team.

We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

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