Sharing Platters	
British Seafood Platter - Smoked salmon pâté, crispy whitebait, locally smoked salmon, mackerel pate, beer-battered haddock goujons, Marie Rose sauce (*contains: crustaceans, shellfish, fish, sulphates, gluten, egg)	£30.00
British Butcher's Platter - Potted beef, Farmhouse Cumbrian pâté, sliced local honey-glazed ham, sliced slow-cooked topside of beef, Hawkshead relish chutneys, homemade pickles, sourdough bread (*contains: sulphates, gluten, milk)	£20.00
Starters	
Soup of the day (*contains: milk) VE on request	£8.95
Morecambe Bay potted shrimps, sourdough toast, local butter (*contains: crustaceans, gluten, milk)	£13.95
Smoked Scottish mackerel pâté, sourdough toast, local butter (*contains: fish, gluten, milk)	£10.95
Farmhouse Cumbrian pâté, Hawkshead seasonal chutney, sourdough toast, local butter (*contains: sulphates, gluten, milk)	£9.95
Free-range black pudding & sausage Scotch egg, Hawkshead relish, Cumberland sauce (*contains: egg, sulphates, gluten, milk)	£9.95
Cotswold oven-baked brie, winter truffle, honey, sourdough toast	£12.50
(*contains: milk, gluten) Glazed Welsh rarebit on toast, made with Loweswater Gold, English mustard, Montgomery cheddar (*contains: fish, gluten, egg, mustard, milk)	£11.00
Cold Sandwiches	
Cold sandwiches on bloomer bread, vegetable crisps Served until 5pm Add a mug of soup - £4.50 (Sandwiches can be gluten free upon request)	
Honey roasted Wiltshire ham, lamb's leaf, Hawkshead honey mustard (*contains: gluten, mustard, milk)	£9.95
Mature cheddar cheese, Westmorland chutney (V) (*contains: sulphates, gluten, milk)	£9.95
Roasted topside of Cumbrian beef, hot horseradish sauce, watercress (*contains: cream, gluten, milk)	£9.95
Locally oak-smoked Scottish salmon, chive cream cheese, sweet pickled cucumber (*contains: fish, milk, sulphates, gluten)	£9.95
Hot Sandwiches	
Hot sandwiches on crusty farmhouse bread roll Served until 5pm (Sandwiches can be gluten free upon request)	
Roast pork, sage & onion stuffing, apple sauce, side of dipping gravy (*contains: milk, gluten)	£12.50
Hot roast beef, melted stilton, beer onion marmalade, side of dipping gravy (*contains: gluten, milk)	£12.50
Mains	
Lake District beef and local ale pie, seasonal vegetables, roasting gravy - served with creamy mashed potato (*contains: egg, gluten, sulphites, milk)	£24.50
Beer battered haddock & chips, mushy peas, tartar sauce (GF) (*contains: fish, egg, sulphites)	£20.00
Seared fillet of salmon, creamy garlic & baby spinach potato cake, chive hollandaise (*contains: milk, gluten, egg, fish)	£24.00
Cumbrian tattie pot, slow-braised Cumbrian mutton, seasonal root vegetables, local black pudding,	£23.00
potato top (*contains: gluten, celery, milk)	£20.00
Lincolnshire sausages, creamy mashed potato, rich caramelised onion gravy (*contains: gluten, milk)	120.00
Chicken Kiev stuffed with garlic & herb butter, creamed potato, wilted spinach (*contains: egg, gluten, milk)	£21.00
Fisherman's pie, locally oak-smoked haddock, Scottish salmon, North Atlantic cod, free-range boiled eggs, garden peas (*contains: fish, egg, gluten, milk)	£24.50
British seasonal root vegetable hotpot, pearl barley, winter beets, chestnut mushrooms, winter squash, potato top (V, VE) (*contains: gluten)	£20.00

Grill

All our steaks are matured for at least 28 day field mushroom, hand cut chips. (*contains: milk)	s and are a	accompanied with charred winter greens, grille	∍d
10oz Sirloin steak			£42.00
10oz Ribeye steak			£42.00
8oz Fillet steak			£48.00
Burgers			
The Big Swan - Two ¼ pounder grass-fed beef burgers, iceberg lettuce, gherkins, onions, Montgomery cheddar cheese, our special burger sauce (*contains: gluten, eggs, milk, sulphates) Cluckin' Good - Crispy chicken burger, baby gem lettuce, smoked garlic mayonnaise, sliced Montgomery			
cheddar cheese (*contains: gluten, eggs, milk)			
The Monarch - Two ¼ pounder grass-fed beef burgers, maple-cured bacon, The Monarch blue cheese, beer onions and garlic sauce (*contains gluten, eggs, milk)			
McSqueaky - Double breaded crispy Halloumi, sweet chilli sauce, shredded iceberg (*contains: gluten, milk, egg, sulphites)			
Double plant based burger, toasted brioche bun, cheese, pickles, house burger sauce (V, VE) (*contains: gluten, sulphites, mustard)			
Sunday Roast			
Only on Sunday, when it's gone it's gone! Roast topside of beef, roast potatoes, Yorkshire pudding, seasonal winter vegetables, homemade gravy (*contains: egg, milk, sulphites)			
Upgrade Your Roast - Fill your Yorkshire with braised ox cheek & caramelised onion			
Roast loin of pork, roast potatoes, Yorkshire pudding, seasonal winter vegetables, homemade gravy (*contains: milk, sulphites)			
Upgrade Your Roast - Fill your Yorkshire with cider-braised pork shoulder			
Sides & Sauces			
French fries (V)	£5.50	Swan mixed leaf salad (V, VE)	£5.00
Truffle & aged Montgomery cheddar fries (V)	£6.50	(*contains: sulphites, mustard) Mixed greens (*contains: milk)	£6.00
Truffle & aged Montgomery cheddar chips (V) (*contains: milk)	£6.50	Peppercorn sauce (*contains: milk , mustard, sulphites)	£2.50
Chunky chips (V, VE)	£5.50	Béarnaise sauce (*contains: milk, mustard, suipnites) (*contains: milk, egg, sulphates)	£2.50
Puddings		(, -33,,	
All puddings served with either proper English cus	stard, doub	le cream or clotted cream ice cream	
Queen of puddings, custard, raspberry jam, meringue (*contains: egg, gluten, milk)			£9.50
Apple & blackberry orchard crumble (*contains: gluten, milk) VE on request			
Baked egg custard tart, salted caramel ice cream (*contains: egg, gluten, milk)			
Cartmel sticky toffee pudding, butterscotch sauce			£9.50
(*contains: gluten, milk) Selection of five local cheeses, artisan crackers, celery, Westmorland chutney (*contains: milk, gluten) GF on request			
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^{*}At The Swan Hotel, we recognise the seriousness of food intolerances and allergies. We recommend that you speak to a manager before you place an order, to inform us of any food allergies that you or your guests may have. All of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note whilst we do take caution to prevent cross-contamination, we are however unable to guarantee that our food is allergen-free due to the risk of cross-contamination.

