

(
Selection of fresh mixed garlic & herb olives (V,VE)	£7.00
Italian antipasti, extra virgin olive oil, olives, courgettes, aubergine, artichoke, hummus, stuffed peppers, flat breads (V) (*contains: milk, sesame, gluten) VE on request	£11.95
Charcuterie plate, artisanal selection of charcuterie meats, sourdough breads, extra virgin olive oil, cornichons (*contains: gluten, sulphites) GF on request	£14.95
Crispy chicken tenders, garlic aioli (*contains: egg, gluten)	£7.00
Baby bangers, mustard aioli (*contains: mustard, egg, sulphites)	£7.00
Starters	
Soup of the day, served with farmhouse bread (VE) (*contains: milk, gluten) GF on request	£8.95
Award-winning butcher-made pork pie, chilli piccalilli, mixed baby pickles (*contains: sulphites, gluten)	£9.00
Paprika dusted calamari, sriracha mayo, baby lettuce herb salad (*contains: molluscs, gluten, egg)	£12.95
Baked tiger prawns, datterini tomatoes, garlic, toasted ciabatta (*contains: shellfish, gluten) GF on request	£14.00
Halloumi fries, harissa pepper sauce (V) (*contains: milk, gluten)	£11.00
Sandwiches	
Cold sandwiches on bloomer bread, with homemade coleslaw, dressed mixed leaf salad Served until 5pm (Sandwiches can be gluten free upon request)	
Free range egg mayonnaise, shallot and water cress (V) (*contains: gluten, milk, egg, sulphites)	£9.95
Honey roasted Wiltshire ham, baby leaf, wholegrain mustard aioli (*contains: gluten, egg, milk, mustard, sulphites)	£9.95
Coronation chicken, sultanas, toasted almonds, Indian spiced mayonnaise	£9.95
(*contains: gluten, milk, egg, nuts, sulphites) Mature cheddar cheese, Hawkshead relish seasonal chutney (V) (*contains: gluten, milk, sulphites)	£9.95
Hatbreads Served warm Served until 5pm	
/ All served with shredded cabbage, onion, tomato, cucumber & pickled chillies	
Falafel, cucumber, feta, tzatziki (V) (*contains: gluten, milk)	£15.95
Marinated & chargrilled chicken, lemon, olive & herb relish (*contains: gluten, milk)	£15.95
Chargrilled lamb kofta, mint yoghurt, wood-fired roasted vegetables (*contains: gluten, milk, sulphites)	£15.95
Mains	
(Lake District beef and local ale pie, seasonal vegetables, roasting gravy - served with chips or creamed potato mash (*contains: gluten, sulphites, milk)	£24.50
Beer battered haddock & chips, mushy peas, tartar sauce (GF) (*contains: fish, egg, sulphites)	£20.00
Spiced Moroccan lamb tagine, preserved lemon, apricot & herb cous cous (*contains: gluten, sulphites)	£24.00
Cheese & onion pie, chunky chips, seasonal vegetables, homemade gravy (V) (*contains: gluten, sulphites, milk)	£20.00
Arrabbiata, fresh rigatoni, red chilli, San Marzano tomato sauce (V) (*contains: gluten, egg)	£20.00
Pan-fried cod fillet, spinach, sundried tomatoes, crispy chorizo, orzo & lemon oil (*contains: gluten, sulphites)	£24.95
the state of the s	£23.00
Sweet-cured Gloucestershire Old Spot gammon shank, fried duck egg, hand-cut chips, pineapple & chilli salsa (*contains: egg)	125.00

Salads			
Chargrilled chicken Caesar salad, parmesan, anchovies, croutons & soft hens egg (*contains: gluten, egg, fish, milk)			
Mixed salt-roasted beets, goats' cheese, toasted pine nuts, baby leaves & house vinaigrette (V) (*contains: milk, nuts, sulphites, mustard) VE by request			
Grill			
All our steaks are matured for at least 28 days a grilled field mushroom, hand cut chips.	nd are accom	panied with charred tender stem broccoli, confit to	mato,
10oz Sirloin steak			
10oz Ribeye steak			
8oz Fillet steak			
Burgers			
Double smash burger, toasted sesame bun, American cheese, house burger sauce, shredded lettuce, pickles, fries			
(*contains: gluten, sesame, milk, sulphites) Crispy chicken burger, toasted sesame bun, iceberg lettuce, ranch hot sauce, American cheese, fries			
(*contains: gluten, sesame, milk, sulphites)			
Double plant based burger, toasted sesame bun, American cheese, pickles, house burger sauce (V, VE)			
(*contains: gluten, sesame, sulphites, mustard)			
Sunday Roast			
Only on Sundays, when it's gone it's gone! Roast topside of beef, roast potatoes, Yorkshire pudding, butter glazed sweetheart cabbage, broccoli,			
Roast topside of beef, roast potatoes, Yorkshire pudding, butter glazed sweetheart cabbage, broccoli, carrots, homemade gravy (*contains: egg, milk, sulphites)			
Upgrade Your Roast - Fill your Yorkshire with braised ox cheek & caramelised onion			
Roast loin of pork, roast potatoes, butter glazed sweetheart cabbage, broccoli, carrots, homemade			
gravy (*contains: milk, sulphites)			
Upgrade Your Roast - Fill your Yorkshire with cider-braised pork shoulder			
Sides & Sances			
French fries (V)	£5.50	Swan mixed leaf salad (V, VE)	£5.00
Truffle & parmesan fries (V) (*contains: milk)	£6.50	(*contains: sulphites, mustard) Mixed greens (*contains: milk)	£6.00
Truffle & parmesan chips (V) (*contains: milk)	£6.50	Peppercorn sauce (*contains: milk , mustard, sulphites)	£2.50
Chunky chips (V, VE)	£5.50	Garlic butter sauce (V) (*contains: milk, sulphites)	£2.50
Duddings			
Strawberry pavlova sundae, vanilla cream (*contains: milk, egg)			
Lemon posset, shortbread biscuits, fresh raspberries (V, VE) (*contains: gluten)			
Sticky toffee pudding, butterscotch sauce, vanilla pod ice cream (GF) (*contains: milk, egg)			£9.50 £9.50
Classic Tiramisu, sweet Chantilly cream (*contains: milk, egg)			£9.50
to the second se	, 233/		

£10.00

£15.00

Chocolate mousse with hazelnuts, olive oil & sea salt or vanilla cream & raspberries (*contains: nuts, milk, egg)

Selection of five local and European cheeses, artisan crackers, celery, grapes, Westmorland chutney

(*contains: milk, gluten) **GF on request**

^{*}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.

