

CHEF'S MESSAGE

Adrian and his 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.



THREE SWANS

HOTEL, EATERY & COFFEE HOUSE

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

VIRGINIA WOOLF

GRAZING & SHARING

STARTERS

BATTERED FISH BITES

Chef's tartare sauce F, G, SD, D, MU, E

MEDITERRANEAN BREAD SELECTION

Olive oil, balsamic G, N, SD, SE

CAULIFLOWER & STILTON BALLS

Green herb yoghurt dip D, G, E, S

SWANS PORK CRACKLING STRAWS

Apple purée SD, N, S

SWEET POTATO, SMOKED BACON & AVOCADO BITES

Parmesan, garlic mayonnaise G, D, E, MU

GLAZED SPICY CHICKEN WINGS

Mango chutney S, SD, MU, D

FRIED WHITEBAIT

Chef's tartare sauce SD, D, S, E, G, MU, F

MINI ANTIPASTI SKEWERS

Olive, chorizo, red pepper, Halloumi D, S

CHICKEN & HAM MEATBALLS

Creamy cheese sauce E, D

MARINATED OLIVES

Garlic, crusty bread D, G

FAJITA PULLED PORK BONBON

Stilton mayonnaise G, D, E, SD, MU, S

PEA & ASPARAGUS ARANCINI

Sweetcorn dip G, S, SD, MU VEGAN

SOUP OF THE SEASON

Crusty roll, butter
ASK FOR ALLERGENS £6

DOUBLE DUCK SALAD

Smoked duck breast, mustard seed, chive & apple remoulade, chorizo, fried duck's egg MU, D, SD, E, S £8

GRILLED ASPARAGUS & POACHED HEN'S EGG

Hollandaise sauce, white truffle oil, rocket salad D, E, SD, S, MU (VEGAN ON REQUEST) £8

RED MULLET ESCABECHE

Crab rillette, lamb's lettuce salad F, SD, CE, C, D, SD, S, N £8.50

HONEY GLAZED GOAT'S CHEESE

Heritage beetroot salad, sunflower seeds, melba toast D, N, G, SD £7

CRAB & BLACK PUDDING BONBONS

Sweetcorn purée, pork crackling, wasabi sauce C, F, S, N, SD, E, G £9

MAINS

CLASSICS

FISH & CHIPS

Chef's secret recipe battered fish, hand cut chips, mushy peas, tartare sauce, lemon F, D, G, SD, MU, E £15

CHEF'S PIE OF THE DAY

Shortcrust pastry, creamy mashed potato, carrot, peas, pan gravy ASK FOR ALLERGENS £14

HOUSE BEEF BURGER

Smoked bacon, fried hen's egg, Monterey Jack cheese, onion ring, onion jam, coleslaw, hand cut chips, toasted brioche D, G, MU, SD, E £15

BREADED GOAT'S CHEESE BURGER

Tomato chutney, toasted brioche, skinny fries, salad D, G, E, SD, S, N, MU £15

100z GAMMON STEAK

Brace of fried hen's eggs, hand cut chips, cherry vine tomatoes, flat mushroom, onion rings D, G, SD, E, MU £16

BBQ RACK OF BABY PORK RIBS

Hand cut chips, coleslaw, salad, BBQ sauce G, E, MU, SD, S, CE HALF £12 / FULL £16

SUNDAY BEST

ROAST TOPSIDE OF BEEF

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy D, G, MU, E, CE, SD £15.95

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 £13.95

GOAT'S CHEESE & MUSHROOM WELLINGTON

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

PAN FRIED FILLET OF POLLOCK

Crushed baby potatoes, smoked bacon, samphire, green bean fricassee F, D, MU £16

RED ONION, LEEK & GOAT'S CHEESE TART

Classic green salad, minted potatoes D, G, E, MU £14

SALADS

CHICKEN CAESAR SALAD

Smoked chicken breast, cos lettuce, anchovies, Caesar sauce, croutons G, S, SD, E, D, F £14

ROASTED BEETROOT, FETA, BUTTER BEAN & ASPARAGUS SALAD

Hen's egg, mimosa dressing E, D, MU, SD (VEGAN ON REQUEST) £14

ARTISAN SANDWICHES

BEER BATTERED FISH FINGER

Chef's Tartare sauce, bloomer F, D, SD, G, MU £9

BBQ SMOKED CHICKEN & GRILLED CHEESE

Rocket, ciabatta D, G, SD, S, MU £9

BEER BATTERED HALLOUMI

Mango chutney, cress salad, brioche SD, G, D, MU, S £8.50

SIDES

£4.50 each or 3 for £12

HAND CUT CHIPS SD SKINNY FRIES SD
SWEET POTATO FRIES G GARLIC CIABATTA G, D

Add cheese to any above D £1

HOUSE SALAD SD, MU COLESLAW MU, E, D ONION RINGS G, D, SD
NEW POTATOES, butter D SEASONAL VEGETABLES D

DESSERTS & SUNDAES

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream D, G, E, S £6

ETON MESS

Fresh raspberries, strawberries, meringue, raspberry coulis D, E, S £6

DARK CHOCOLATE & RASPBERRY MOUSSE

Raspberry sorbet, crème fraîche D, E, S £6

LEMON & WHITE CHOCOLATE POSSET

White chocolate shortbread D, G, E, S £6

CHEF'S CHEESE SELECTION

Biscuits, fruit, celery, chutney D, G, E, SD, S £10

ETON MESS SUNDAE

Vanilla ice cream, berries, meringue, raspberry coulis G, N, E, D £7

ENGLISH GARDEN SUNDAE

Pimm's jelly, vanilla ice cream, berries, whipped cream G, N, E, D £7

WHITE CHOCOLATE & LEMON CURD SHORTCAKE SUNDAE

Chef's lemon curd, ice cream, white chocolate shortbread, whipped cream D, S, E, G, SD £7

STICKY TOFFEE SUNDAE

Salted caramel, vanilla ice cream, chunks of sticky toffee pudding, whipped cream G, P, N, S, E, D, SD £7

THREE SWANS SUNDAE

Fresh fruit, chocolate brownie, chocolate sauce, vanilla ice cream D, G, E, S £7

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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