

## 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

## AUTUMN 2020

VAT charged at 5%

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

VIRGINIA WOOLF

# MAIN MENU

## GRAZING & SHARING

3 for £12 or £4.50 each

### Maple Syrup Glazed Chicken Wings

Served with BBQ Sauce Sd, Mu, S, D

### Tofu, Tomatoes & Peanut Butter

Sauce S, G, Sd, N, Mu, P **Vegan**

### Beetroot Falafel

Pickled carrots & sriracha mayonnaise  
Sd, S, Se **Vegan**

### Mini Prawn Cocktail

Marie Rose dressing G, C, F, E, Ce, Mu

### Goat's Cheese, Walnut & Red

### Onion Balls

With cranberry mayonnaise D, E, G, Sd, N, S

### Battered Fish Bites

Tartare sauce F, D, G, E, Mu

### BBQ Pulled Pork

With apple sauce Mu, S, E, G, D, Sd

### Pan Roasted Squid

Lemon mayonnaise F, C, D, Sd, E, Mo

### Pan Fried Chorizo, Sweet

### Potato & Halloumi

Rocket salad D, S, Mu

### Houmous & Smoked Paprika **Vegan**

Pomegranate & toasted pitta bread G, Se

## STARTERS

### Chef's Soup of the Season £6

Crusty roll, butter rosette Ask for allergens

### Confit Chicken & Black £7

### Pudding Terrine

With piccalilli and toasted almonds  
G, N, Sd, G, D, Mu, E

### Stilton Arrancini Cake £7

Cheesy risotto based cake, Arrabiata  
sauce and poached hen's egg Sd, E, S, G, D

### Crab, Prawn & Smoked £9

### Salmon Tian

Crème fraîche, cucumber dressing C, F, D, Sd

## WINTER COMFORTS

### Slow Braised Shin of Beef Cottage Pie

Topped with cheesy mash, seasonal  
vegetables D, Sd, S, Ce **£13**

### Pan Fried Calves Liver & Bacon

Champ potato, winter greens,  
red wine jus  
Ce, D, Sd **£15**

### BBQ Baby Back Pork Ribs

Fat cut chips, BBQ sauce, coleslaw  
and salad garnish  
Sd, G, D, Mu, Ce **£15**

## SEASONAL MAINS

### Seared Corn Fed Chicken Breast £15

Fondant potato, sweetcorn purée, tenderstem broccoli  
and Diane sauce Sd, D, S

### Roasted Pumpkin & Squash Tortellini £13

Woodland mushrooms, crispy sage and toasted Seeds  
G, D, E, N, S

### 8oz Rump Steak £23

Fat cut chips, onion rings, cherry tomatoes, flat mushroom  
and peashoot salad G, D, Sd, Mu

**Why not add a sauce... Peppercorn or Blue Cheese G, D, Sd, Mu £2**

### Duo of Venison £18

Venison sausage & steak, roasted shallot purée, crispy kale,  
pomme anna and red wine jus S, Sd, D, Ce, G

### Pan Roasted Cod Cheeks £17

Chorizo mash, sauce vierge and tempura prawns F, C, G, D, E, Sd

### Swan's Beetroot Burger **Vegan** £14

Peanut butter sauce, coleslaw, fat cut chips S, G, N, S, P

### 10oz Gammon Steak £15

Brace of fried hen's eggs, fat chips, tomato, flat mushroom,  
onion rings D, G, E, Sd

## THE COACHMAN'S CLASSICS

### Fish & Chips

Secret recipe beer battered fish,  
fat chips, buttered peas,  
tartare sauce, lemon  
G, F, D, Sd, Mu, E, S **£14**

### The Swan's Burger

Fried hen's egg, onion ring, Monterey Jack  
Cheese, smoked bacon, red onion jam,  
brioche bun, coleslaw, fat chips  
D, G, E, Sd, Mu, S **£14**

### Chef's Pie of The Day

Shortcrust pastry, creamy mashed  
potato, peas & carrots,  
pan gravy  
ASK FOR ALLERGENS **£14**

## SIDES

Fat Chips £3 • Skinny Fries £3

Onion Rings G, Sd, D £3 House Salad Sd, Mu, D £3

Buttered Seasonal Vegetables D, S £3 • Garlic Bread G, D £3

Add cheese to any of the above D £1

Hospitality  
Action

Invisible Chips £2

0% fat, 100% hospitality.

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality most affected by the Covid crisis. Thanks for chipping in.

For more information visit [hospitalityaction.co.uk](http://hospitalityaction.co.uk)

**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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## LIGHT & HEALTHY

### Smoked Chicken Caesar Salad

Baby gem, anchovies, smoked bacon,  
Parmesan, herb croutons, creamy  
Caesar dressing  
D, F, E, G, Sd, Mu **£13**

### Aubergine Lasagne Al Forno

Baked Italian Classic with spiced  
tomato sauce, rocket salad  
G, Ce, Sd **£13 Vegan**

### Woodland Mushroom Tagliatelle

Baby spinach, shallots finished  
with truffle oil  
G, Sd **£15 Vegan**  
Add Parmesan with our compliments D

## AFTERNOON TEA

Served between 2pm-6pm (Pre-bookings only)

### Cream Tea

Fruit scone, butter, clotted  
cream, jam, tea or coffee  
G, E, D, Sd **£6pp**

### Classic Afternoon Tea

Selection of finger sandwiches,  
sweet treats, scone, jam, clotted cream,  
tea or coffee G, D, Mu, E, F, N, S **£15pp**

### Champagne Afternoon Tea

Our fabulous Afternoon Tea perfectly  
complimented with a glass of Champagne  
topped with a fresh strawberry  
G, D, Mu, E, F, N, S, Sd **£24pp**

## SANDWICHES

Served until 6pm

### ARTISAN

Served with skinny fries, dressed salad & coleslaw

### CLASSIC

Served with dressed salad & coleslaw

### Open Sausage, Onion Jam & Fried Hen's Egg

Coleslaw, skinny fries, toasted ciabatta G, D, S, E, Mu, Sd **£8**

### Roast Beef & Horseradish

Watercress G, D, Sd, Mu **£7**

### BBQ Pulled Pork

Red onion jam, gherkins, coleslaw and skinny fries  
toasted bloomer G, Sd, S, Mu, Ce **£8**

### Smoked Salmon & Cream Cheese

Cucumber, D, G, E, Sd, S, Mu, F **£8**

### Beetroot Falafel Marinara **Vegan**

Melted "cheese", skinny fries, toasted ciabattas G, Sd, Se, S **£8**

### House Baked Ham, Apple & Crumbled

Goat's Cheese **£6**

Traditional Northern favourite D, G, Mu, E, Sd

### Beer Battered Fish Fingers

Chef's tartare sauce, toasted bloomer **£9**

G, D, E, Sd, Mu, S, F

### "Cheese", Houmous & Smoked Paprika **Vegan**

Rocket & cucumber Se, Sd, G **£6**

## DESSERT

### Sticky Toffee Pudding

Toffee custard and vanilla mascarpone  
D, G, E, Sd, S **£5**

### Vanilla & White Chocolate Cheesecake

Candied walnuts, grapes,  
blackcurrant sorbet D, G, S, N, E **£6**

### Vegan Toffee Pudding **Vegan**

With toffee sauce & ice cream  
G, S, Sd **£6**

### Warm Chocolate Orange Croissant & Butter Pudding

Crème Anglaise, rum & raisin ice cream  
D, G, S, E, Sd **£6**

### Black Forest Sundae

Chocolate brownie, chocolate ice cream,  
cherries, whipped "cream"  
G, S, D **£7**

### Vanilla Crème Brulèe

Almond puff pastry stick, chocolate  
ice cream D, G, E, S, N **£6**  
**Gluten Free on Request**

### Chef's Cheese Board

Fruit, celery, chutney and crackers  
D, G, E, N, Sd, S, Ce **£10**

### Sticky Toffee Sundae

Whipped cream, toffee sauce, vanilla  
ice cream D, G, E, S, Sd **£7**

## 9 WAYS WE'RE PROTECTING OUR GUESTS & TEAM

- 1. CASHLESS PAYMENT • 2. HAND SANITISER • 3. ORDER & PAY APP • 4. PPE AVAILABLE •
- 5. FOLLOW SIGNAGE • 6. DISPOSABLE MENUS • 7. STAFF TEMPERATURE CHECKS •
- 8. COVID SAFE CLEANING CHAMPION • 9. SOCIAL DISTANCING •

For more information on our measures, please visit our website.

