



THE SWAN

AT LAMPORT

MENU

NIBBLES WHILE YOU WAIT

Artisan Breads VGN 5
*Olive oil & balsamic, herb pesto oil,
chilli & coriander oil*

Squash & Sage Wantons VGN 5
Soy & chilli dip

Marinated Olives VG/GF 4

Pretzel Sticks V 4
Honey & mustard dip

Homemade Nachos V 4
Cheese, chilli, tequila fondue dip

Pork Puffs GF 4
Apple sauce

SHARERS

Mezze Platter 15
Pretzel sticks, marinated olives, squash & sage wantons, pork puffs

Baked Camembert V 16
Garlic and rosemary seasoning, warm artisan breads, red onion chutney

STARTERS

Grilled Baby Squid Salad GF 7.5
*Ribboned carrot, cucumber & pepper salad,
pickled shallots & lime gel*

Mussels in Cider & Bacon 8 / 15
*Small portion, crusty roll
Large portion, fries*

Roasted Vegetable Filo Nest VGN 7.5
Courgette, pepper, red onion, coriander

Chef's Soup of the Day GFA/VGA 6
Crusty roll

Beef & Stilton Tart 8
*Mixed leaf salad, pickled shallots,
tobacco onions*

Grilled Goat's Cheese GFA/V 8
*Sweet pea & beetroot purées, salad,
bread wafer, beetroot crisps*

**Honey & Soy
Chicken Skewers** GF 7
Gem lettuce, spring onion, chilli



THE SWAN

AT LAMPOR

MENU

MAINS

Golden Battered Fish & Chips ^{GF} 17

Mushy peas, tartare sauce, curry sauce

Pan Seared Sea Bass ^{GF} 20

Homemade gnocchi, samphire, red pepper, cream, lemon & chilli sauce

Wild Boar Sausages 14

Basil baked mashed potato, tenderstem broccoli, red wine onion jus

Chef's Homemade Pie of the Week ^{VGA} 18

Individual pie with creamy mashed potato, roasted carrots, sautéed greens, rich gravy

Venison Steak 22

Pommes dauphines, sautéed greens, carrot & cherry purées, cherry & chocolate jus

10oz British Aberdeen Angus 28 Day Aged Rump Steak 27

Thick cut chips, garlic mushrooms, grilled beefsteak tomato, mixed leaf salad

Add a sauce for 2.00

Diane sauce • Peppercorn sauce • Chimichurri

Calves' Liver & Bacon 14

Mashed potato, tenderstem broccoli, tobacco shallots, fried garlic & capers, red wine jus

Bacon Cheese Burger 16.5

6oz 21 Day Aged British beef patty, mild cheddar cheese, smoked streaky bacon, red onion chutney, bread & butter gherkin, lettuce, tomato, skin on fries

DOUBLE UP YOUR BURGER 4

Moroccan Chickpea & Lentil Burger ^{VGA/GFA} 15

Tzatziki, skin on fries, spicy slaw

Honey & Soy Crispy Duck Salad 17

Red pepper, red onion, beansprouts, chilli, carrot, coriander

Switch

Duck for Curious 'Chicken' Fillet ^{VG} 16

Crispy Pork Belly 18

Crackling, fondant potato, cured & baked apple, sautéed greens, cider jus

Aubergine Rolls ^{VGN/GF} 15

Aubergine rolls with quinoa & sweet potato, courgette, red pepper, tomato & basil sauce, tomato, lettuce & red onion side salad

Roast Garlic and Thyme Poussin 20

Crispy skin, roasted new potatoes, sauteed greens, butternut squash, aromatic cream sauce split with herb oil

SIDES

Chunky Chips ^{VGN/GF} 4

Skin on Fries ^{VGN/GF} 4

Homemade

Onion Rings ^{VGN/GF} 5

House Green Salad ^{V/GF} 5

Basil Creamed Spinach ^V 5

Tenderstem Broccoli,

Garlic & Chilli ^{VGN/GF} 5

Mac & Cheese ^V 5

Garlic Mushrooms,

parsley butter ^V 5

VGN Suitable for both vegan and vegetarians. **V** Suitable for vegetarians. **GF** Gluten free. **GFA** Gluten free alternative. **VGA** Vegan alternative.

Food allergy notice; if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order.

A discretionary service charge of 10% will be added to all bills. TS.1023.21403