



THE SWAN
AT LAMPART
ON SUNDAY

NIBBLES
WHILE YOU WAIT

Artisan Breads VGN 5

*Olive oil & balsamic, herb pesto oil,
chilli & coriander oil*

Marinated Olives VGN/GF 4

Pretzel Sticks v 3.5
Honey & mustard dip

Pretzel Sticks v 4

Honey & mustard dip

Pork Puffs GF 4

Apple sauce

Homemade Nachos v 4

Cheese, chilli, tequila fondue dip

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

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. RL.10.23.21349



THE SWAN

AT LAMPORT

ON SUNDAY

SUNDAY ROAST

ALL SERVED WITH GLAZED VEG, GREENS, HERB ROASTED POTATOES,
YORKSHIRE PUDDING & GRAVY

Sirloin of Beef ^{GFA} 19
Roast Chicken Supreme ^{GFA} 16
Leg of Lamb ^{GFA} 18

Pork Belly ^{GFA} 16
Trio: Beef, Pork & Lamb ^{GFA} 22.5
Nut Roast ^{GFA/VGA} 15

SUNDAY SIDES

Cauliflower Cheese ^V 5
Sage & Onion Sausage Meat Stuffing ^{GF} 3

Pigs in Blankets 5
Extra Roast Potatoes ^{GF/VGN} 3

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

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

Venison Steak 22
Pommes dauphines, sautéed greens, carrot & cherry purées, cherry & chocolate jus

Moroccan Chickpea & Lentil Burger ^{VGA/GFA} 15
Tzatziki, skin on fries, spicy slaw

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

Honey & Soy Crispy Duck Salad 17
Red pepper, red onion, beansprouts, chilli, carrot, coriander

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

SIDES

Chunky Chips ^{VGN/GF} 4	House Green Salad ^{V/GF} 5	Mac & Cheese ^V 5
Skin on Fries ^{VGN/GF} 4	Basil Creamed Spinach ^V 5	Garlic Mushrooms, parsley butter ^V 5
Homemade Onion Rings ^{VGN/GF} 5	Tenderstem Broccoli, Garlic & Chilli ^{VGN/GF} 5	

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