



THE SWAN

AT LAMPOR

NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING
1 FOR 5 / 3 FOR 14 / 5 FOR 22

Garlic Wild Mushrooms

Olive oil, parsley (V/GF)

Pork Belly Bites

Apple sauce (GF)

Crispy Whitebait

Tartare Sauce, lemon wedge

Marinated Olives (GF/V)

Artisan Breads

*Chilli & garlic oil, olive oil
& balsamic, basil oil (VG)*

Anchovy Dip

Grilled pitta, basil and parmesan oil

Chorizo

Red wine glaze (GF)



SHARERS

Homemade Cajun Nachos 11

House guacamole, pico de gallo salsa, tequila cheese sauce, jalapeno peppers (V)

Add Grilled Chicken 5

Surf & Turf 22

Chorizo, pork belly bites, pesto grilled chicken, whitebait, anchovy dip, pitta

Baked Camembert 18

Garlic & rosemary seasoning, artisan breads, red onion chutney (GFA/V)

STARTERS

Wild Boar Scotch Egg 8.5

Crackling shards, grilled fennel salad, date chutney

French Onion Soup 8

Welsh rarebit



Duo of Mackerel 10

*Smoked Mackerel, Mackerel pâté, cornichons,
cucumber ribbon & herb oil salad, croutons (GFA)*

Baked Rainbow Beetroot 8.5

Goats cheese, glazed figs, oatcake (GF/V)

Brixworth Pâté 9

*Toasted bread, butter, cornichons, silverskin pickled onions,
artichoke hearts, apple & cider brandy chutney (GFA)*

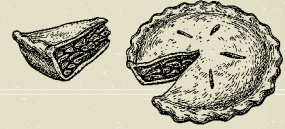
Sweet Potato & Mediterranean Vegetable Croquettes 7

Vegan cajun mayo (VGA)



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MAINS

Golden Battered Fish & Chips 18
Minted mushy peas, tartar sauce, lemon wedge (GF)

Market Fish Bouillabaisse 20
Ask your server for today's selection of fish, tomato & shellfish stew, rosemary salted skin on fries (GF)

Crispy Pork Belly 20
Wild boar, apple & bacon stuffing, bubble & squeak, Chantenay carrots, apple sauce, red wine gravy (GF)

Stout Braised Ox Cheeks 21
Creamy truffle mash potato, seasonal green vegetables, jus

Pie of the Day 18
A choice of chunky chips or creamy mash, winter greens & gravy (VGA)

Roast Chicken Supreme 21
Creamy mushroom sauce, potato gratin, tenderstem broccoli, chantenay carrots (GF)

Wild Mushroom & Beetroot Risotto 16
Vegan parmesan crisp, rocket (VG/GF)
Add Grilled chicken breast 5

Grilled Chicken & Bacon Caesar 17
Crispy Cos lettuce, smoked bacon, free range soft boiled egg, Parmesan, anchovies, garlic rosemary croutons



BURGERS

All served with rosemary salted skin on fries and coleslaw

DOUBLE UP YOUR BURGER 5

Black & Blue Mushroom Burger 17
Large Portobello mushrooms, melted Long Crawford blue cheese, blue cheese peppercorn sauce, rocket (V/GFA)

Grilled Chicken Burger 19
Basil pesto, sundried tomatoes, crumbled feta, mayo, mixed leaf, focaccia bun (GFA)

BBQ Cheese & Bacon Burger 18
6oz British Beef patty, Cheddar cheese, Smoked streaky bacon, BBQ sauce, crinkle gherkin, lettuce and beef tomato (GFA)

Katsu Burger 18
Curious Vegan breaded chicken fillet, vegan katsu mayo, pickled ginger (VG)

STEAKS

10oz Ribeye Steak 33
Golden chunky chips, grilled vine tomatoes, crispy onion rings & salad garnish (GF)

7oz Venison Steak 25
Potato Gratin, tenderstem broccoli, blackberry jus (GF)

Steak Frites 20
5oz sirloin steak, rosemary salted skin on fries, rocket & parmesan salad (GF)

10oz Gammon Steak 17
Golden chunky chips, fried egg, mixed leaf salad (GF)



SIDES

Bubble & Squeak (V/GF) 4
Skin on Fries (VG/GF) 4
Chunky Chips (VG/GF) 4
Homemade Onion Rings (VG/GF) 5

Chilli Tenderstem Broccoli (V/GF) 4.5
Market Veg (VG/GF) 4
Garden Salad (V/GF) 4
Peppercorn Sauce (V/GF) 3

Blue Cheese Sauce (V/GF) 3
Wild Mushroom Sauce (V/GF) 3
Curry Sauce (V) 2