

SWAN HOTEL MAIN MENU

STARTERS/GRAZING 7 EACH OR 3 FOR 18

v CLASSIC CREAMY GARLIC MUSHROOMS

WITH HERBY CROSTINI'S TO DIP

v BREAD AND OLIVES

TOASTED CIABATTA, HUMMUS, BALSAMIC AND OLIVE OIL

v POTATO AND CAULIFLOWER FRITTERS

SERVED WITH A CORRIANDER DIP

SESAME PRAWN TOAST

SERVED WITH LEMON AND SIRACHA MAYO

GF BRAISED CHORIZO BITES

SLOWLY COOKED IN RED WINE AND HONEY

TOASTED HERBY CROSTINIS

WITH EITHER PULLED PORK, PULLED BEEF OR

PULLED CHICKEN

HONEY MUSTARD SAUSAGES

BUTCHERS SAUSAGE

BITES COATED IN

STICKY HONEY AND

MUSTARD

v ONION BHAJIS

SERVED WITH TZATZIKI DIP

BUTTERFLY PRAWNS

CRISPY BUTTERFLY PRAWNS WITH SWEET CHILLI DIP

GF CRISPY PORK BITES OR BEEF BITES

WITH BBQ SAUCE, SPRING ONION AND

CHILLI

v GF HALLOUMI BITES

CRISPY HALLOUMI BITES WITH HONEY, OREGANO AND SESAME SEEDS

MAIN COURSES / PUB CLASSICS

CLASSIC FISH AND CHIPS

SERVED WITH HOMEMADE TARTARE SAUCE, LEMON AND GARDEN OR MUSHY PEAS. LRG 16 / SMALL 13

SCAMPI AND CHIPS

HOMEMADE TARTARE SAUCE, LEMON AND GARDEN OR MUSHY PEAS. LRG 15 / SMALL 13

GF CHILLI CON CARNE

OUR HOMEMADE BEEF CHILLI OR VEGAN 5 BEAN CHILLI SERVED WITH BASMATI RICE, NACHOS AND SIDE POTS OF SOUR CREAM, SALSA AND GUACAMOLE. 14

GF FULL RACK OF RIBS

SERVED WITH HOMEMADE ONION RINGS FRIES AND COLESLAW. 22

GF HALF ROAST CHICKEN

CHUNKY CHIPS AND COLESLAW. 18 / ADD BBQ GLAZE, SWEET CHILLI OR GRAVY. 2

BEEF LASAGNE

BEEF LASAGNE SERVED WITH SALAD & GARLIC BREAD. 15

GF HUNTERS CHICKEN

GRIDDLED CHICKEN BREAST, CRISPY BACON, BBQ SAUCE AND GRILLED CHEESE SERVED WITH CHUNKY CHIPS AND SALAD. 16 / ADD ONION RINGS OR COLESLAW 2

CLASSIC SPAGHETTI BOLOGNESE

OUR HOMEMADE SPAGHETTI BOLOGNESE SERVED WITH GRATED PARMESAN, CRISPY ONIONS AND GARLIC BREAD. 15

v MAC 'N' CHEESE

MACARONI PASTA IN OUR RICH SWEET CHEESE SAUCE WITH A TOASTED PARMESAN CRUMB TOPPING SERVED WITH GARLIC BREAD. 14 / ADD BACON CRUMB 1.50

GF HAM EGG AND CHIPS

SLICED BUTCHERS HAM, CHUNKY CHIPS AND FRIED EGG. LRG 13 / SMALL 10

CHEFS RECOMMENDATIONS

GF v SPINACH AND PESTO RISOTTO

VIBRANT SPINACH, PESTO & SUGAR SNAP PEA RISOTTO SERVED WITH FRESH PEASHOOTS & A GARLIC CHIVE OLIVE OIL DRIZZLE. 16

CRISPY BELLY PORK

CRISPY BELLY PORK WITH OUR CLASSIC DAUPHINOISE POTATOES, CIDER REDUCTION, BLACKENED BROCCOLI, CRISPY SAGE & BLACK PUDDING CRUMB. 20

CRAYFISH LINGUINE

FRESHLY MADE TO ORDER WITH CRAYFISH TAILS, CHILLIES, LEMONS, PARSLEY, SPRING ONIONS PARMESAN & SCALLOP DUST. 22

GF HOMEMADE FISH PIE

LUXURIOUS CREAMY FISH PIE TOPPED WITH CHEDDAR & CHIVE MASH, SERVED WITH FRESH HOUSE SALAD. 17 / ADD GARLIC BREAD 2

STICKY SESAME BEEF

SESAME BEEF STIR FRY WITH EGG NOODLES & FRESH CORIANDER SERVED ON A SIZZLING SKILLET. 18

GF CATCH OF THE WEEK

FRESH FILLET OF FISH (ASK AT THE BAR FOR THIS WEEKS CATCH) SEASONED AND GRILLED WITH OLIVE OIL, SERVED WITH WHITE WINE AND LEMON CREAM SAUCE, ROASTED NEW POTATOES AND SEASONAL VEGETABLES. 19

STEAK MENU

ALL OF OUR STEAKS HAVE CHUNKY CHIPS, 3 HOMEMADE ONION RINGS, MUSHROOMS, TOMATO AND GARDEN PEAS

20OZ FAMOUS MIXED GRILL

GAMMON, PORK CHOP, LAMB CHOP, RUMP STEAK, BLACK PUDDING A BUTCHERS SAUSAGE & A FRIED EGG. 25

GF **10OZ GAMMON STEAK**

SERVED WITH FRIED EGG AND PINEAPPLE. LRG 18 / SMALL 5OZ 15

GF **8OZ RUMP STEAK**

SEASONED & COOKED EXACTLY HOW YOU LIKE IT. 20

GF **10OZ MINTED LAMB LEG STEAK**

LAMB LEG STEAK IN A MINTED MARINADE. 22

GF **15OZ T-BONE STEAK**

A BEAST OF A STEAK COOKED EXACTLY HOW YOU LIKE IT. 32

GF **HOMEMADE STEAK SAUCES**

PEPPERCORN 3
BLUE CHEESE 3
SIGNATURE CHEESE 3
CREAMY MUSHROOM 3
STEAKADD - ONS
CHICKEN BREAST 4
5 SCAMPI 4
5 ONION RINGS 4
FRIED EGG AND PINEAPPLE 2

BURGER MENU

ALL OUR BURGERS ARE SERVED ON A TOASTED SEEDED BUN WITH GEM LETTUCE, FRESH RED ONION AND FRIES

SIGNATURE BEEF BURGER

WITH BACONNAISE, MONTEREY JACK & SIGNATURE 3 CHEESE SAUCE. 15

SIGNATURE COD BURGER

BATTERED COD BURGER SERVED WITH CURRIED MAYO. 15

SIGNATURE CRISPY CHICKEN BURGER

CRISPY BREADED CHICKEN FILLET WITH BACONNAISE. 15

VEG SIGNATURE VEGAN BURGER

OUR HOMEMADE VEGAN BURGER SERVED WITH RED ONION CHUTNEY ON A VEGAN BUN. 15

CHICKEN & CHORIZO BURGER

CHICKEN BREAST, JALAPENOS, CHORIZO, RED ONION CHUTNEY, MONTEREY JACK AND SIGNATURE 3CHEESE SAUCE 15

MAKE IT MIGHTY

MAKE ANY OF OUR BURGERS MIGHTY WITH SAUSAGE, BACON & A FRIED EGG 3

GF **BURGER SAUCES**

BLUE CHEESE SAUCE 3
PEPPERCORN SAUCE 3
SIGNATURE 3 CHEESE SAUCE 3

BURGER ADD-ONS

BACON £1.50 SAUSAGE £1.50
FRIED EGG £1 COLESLAW £3
CHICKEN BREAST/ EXTRA BURGER £4

SALADS

OUR FRESH HOUSE SALADS ARE MIXED BABY LEAF, TOMATOES, PEPPERS, CUCUMBERS, HOUSE DRESSING, HOMEMADE CHUTNEY, HERBY CROSTINI'S AND PEASHOOTS. 16

PESTO CHICKEN BREAST

VEG VEGAN FETA, BEETROOT AND WALNUT

STICKY SESAME BEEF

CURRIES

GF **VEGAN ROASTED CAULIFLOWER CURRY**

ROASTED CAULIFLOWER & SWEET POTATO CURRY WITH CORIANDER, COCONUT & TOASTED ALMONDS. 14

GF **CLASSIC "SWAN" CHICKEN CURRY**

OUR CLASSIC "SWAN CURRY" MEDIUM HOT WITH TOMATOES AND SPINACH. 16

GF **AROMATIC BEEF CURRY**

AROMATIC MEDIUM SPICY BEEF CURRY WITH CORIANDER AND LEMONGRASS. 16

LOADED CHIPS / FRIES / NACHOS

GF **V STANDARD LOADED**

RED ONION, GHERKINS, JALAPENOS, TOMATOES, OUR SIGNATURE DIRTY SAUCE, GRILLED CHEESE & TOPPED WITH SPRING ONION & CHILIES. 8

GRAVY LOADED

LOADED WITH OUR OWN RICH MEATY ONION GRAVY AND GRILLED CHEESE. 8

GF **LOADED ADD-ONS**

- BEEF BRISKET 5
- PULLED PORK 5
- BBQ CHICKEN 5
- CHILLI CON CARNE 5
- (V) 5 BEAN CHILLI 5
- BACON CRUMB 1.50

SIDES / EXTRAS

GF **VEG FRIES 4.50**

v **CHEESY FRIES 5**

GF **VEG CHUNKY CHIPS 4.50**

v **CHEESY CHIPS 5**

VEG HOMEMADE ONION RINGS 4

GF **VEG CURRY SAUCE 3**

GF **VEG SEASONAL GREENS 4**

GF **COLESLAW 3**

VEG GARLIC BREAD 4.50

v **CHEESY GARLIC BREAD 5**

GF **VEG SIDE SALAD 4**

GF CONTAIN NO GLUTEN BUT ARE PREPARED IN AN ENVIRONMENT WHERE GLUTEN IS PRESENT

VEG ALL OF THESE ITEMS ARE VEGAN FRIENDLY

v ALL OF THESE ITEMS ARE VEGETARIAN FRIENDLY BUT NOT VEGAN

WE ARE PROUD TO SHOWCASE THE FINEST LOCAL INGREDIENTS INCLUDING BUTTON MEATS, CELTIC FISH AND GAME, MOUNTS BAY DAIRY, CHADDS AND DOLE.