

the swan inn . sunday

Prosecco Rose. A delicate pink sparkler, dry crisp and easy to drink	flute	5.00
Prosecco Brut, Valdobiedene. Italy's answer to top Champagne		5.50

Sharing Platters

Fresh baked bread and olives	4.00	
Italian cured meat platter with olives, fruit chutney and home baked bread	7.00	11.50
Mediterranean platter with grilled aubergine, slow roasted tomatoes, Mozzarella, red pepper hummus, grilled peppers, onion marmalade, mixed olives and home baked bread	6.50	11.00

Starters

Fresh onion and garlic soup, home baked bread	4.75
Smoked salmon and spinach tart with a baby leaf salad	6.00
Grilled Halloumi with plum and raisin chutney	5.75
Chicken liver pate, onion marmalade, toasted ciabatta	5.25
Lamb's kidney with chilli spiced gravy and garlic croutons	6.25
Tiger prawns flash fried with garlic and lemon butter	6.75
Field mushrooms with black pudding, blue cheese and rocket salad	5.75
Smoked mackerel with onion marmalade and crusty bread	6.00

Mains

Roast topside of English beef, Yorkshire pudding, roast potatoes and fresh vegetables	11.50	
Roast loin of pork, apple sauce, roast potatoes, fresh vegetables	11.50	
Pan fried lamb leg steak, roast potatoes and seasonal vegetables	13.50	
Oven baked turbot fillet, lemon and garlic potatoes, rocket salad	15.75	
Vegetable moussaka with béchamel sauce and Parmesan, served with a roast tomato salad	10.25	
Free range breast of chicken stuffed with mozzarella and pesto, with Lyonnaise potatoes	14.25	
Pork, tomato and black pepper sausages, herb mash and onion gravy	10.25	
Oxtail and kidney suet pudding, mashed potato and oxtail reduction	10.75	
Half pound Scotch beef burger with cheddar, crispy bacon, chunky chips and salad	11.50	
8 oz sirloin steak, grilled tomatoes, field mushrooms and chunky chips...		
...served with peppercorn sauce or garlic butter	18.75	
Handmade pasta dish of the day, ask for today's style	6.00	11.00

Side orders

Chunky chips 3.25	Lyonnaise potatoes 3.25	Rocket and Parmesan salad 3.75
Green beans, Parmesan shavings 3.75	Honeyed Chantenay carrots 4.25	Creamy Mash 3.25

pudding

Sticky toffee pudding, vanilla ice cream	5.50
Plum Bakewell tart, vanilla ice cream	5.50
vanilla crème brûlée, plum shortbread	5.50
Chocolate fondant with clotted cream	6.50
Crumble of the day served with custard or ice cream	6.00
Ice cream served with homemade chocolate or raspberry sauce	5.00
Plate British cheeses served with water biscuits and house chutney	8.50

Pudding wine

	125ml	500ml
Muscat de St Jean de Minervois 2006 – Domaine de Montahuc, France	4.40	15.50
This naturally sweet organic wine is grown at 250 metres on the St Jean plateau overlooking the Pyrenees & Montagne Noir. The stony chalky soil of this unique position gives the wine great finesse & elegance.		
	125ml	750 ml
Red Muscadel 2008 – Robertson, Western Cape, South Africa	3.60	19.50
This full-bodied sweet red wine has a wonderful floral nose, typical raisiny sweetness yet has an intense flavour that lingers on the palate.		
	125ml	375ml
La Playa Late Harvest Sauvignon Blanc 2007 – Colchagua Valley, Chile	5.20	13.95
A true gem of a dessert wine. Golden yellow in colour with aromas of quince, tea and honey. In the mouth you'll get an explosion of flavours that are tamed by the perfect level of acidity.		
	125ml	375ml
Il Santo di Vicchiomaggio – Tuscany, Italy	6.10	16.60
This speciality dessert wine is the product of late picked Trebbiano & Malvasia grapes that are left to mature in small oak barrels, exposed to the elements. You should get almonds and marmalade on the nose! Followed by raisins, honey & nuts on the palate. The Tuscans should be justly proud of this little corker.		

Hot drinks

Espresso	short shot of strong coffee – single or double	1.90	2.20
Macchiato	as espresso but with a dash of milky froth	2.20	2.50
Americano	long black coffee, with or without hot milk	1.90	
Flat white	simply hot milk poured over espresso, no froth	1.90	
Cappuccino	espresso, with hot milk, froth & a dusting of chocolate	2.10	
Latte	long milky coffee, touch of froth	2.20	
Tea	traditional English blend, Earl Grey, herbal & fruit	2.00	
Liqueur coffee	hot coffee with sugar, your chosen spirit and floating double cream		from 5.00

The small print: We try to buy from local suppliers, so if you are one let us know. Please tell us if you have any allergies or food intolerance, we will do our best to help, although we cannot guarantee nut free as nuts are used in our kitchen. Prices are in sterling. Fish sometimes contain bones. Puddings always contain calories. Well-behaved children are welcome; menus and small portions are available. For tables of 6 or more, we add an optional 10% service charge. We accept cash, credit cards and home-grown vegetables – seriously please ask. If you have any questions or comments, please speak to the manager or you can email steve@littlegemscountrydining.co.uk Thanks.