

the swan inn

lunch menu

Sharing Platters

Fresh baked bread & olives • 4.25 (V) (G)

Toasted garlic ciabatta • 4.00 with cheese • 4.75 (V) (G)

Homemade sunblushed tomato & cumin hummus, toasted pitta bread • 4.75 (V) (G)

Continental meat platter: Ham hock terrine, honey & mustard sausage, pork belly bites, salami, olives, red onion marmalade, fresh baked bread • 7.95 • 12.95 (G)

Mediterranean platter: Oven-dried tomatoes, artichoke hearts, roasted peppers & courgettes, sunblushed tomato & cumin hummus, toasted pitta bread • 7.95 • 12.95 (V)

Fish platter: Smoked mackerel pate, smoked salmon, cucumber sticks, tartare sauce, prawns in Marie Rose, fried whitebait, pitta bread • 7.95 • 12.95 (G)

Starters

Soup of the day with fresh baked bread • 5.25 (V) (G)

Chilled gazpacho soup • 5.75 (V) (G)

Coley, salmon & dill fish cake with red pepper remoulade • 6.75 • 12.95

Ham hock terrine, pickled vegetables, grilled bread • 6.50 (G)

Marinated cherry tomato & mozzarella, bruschetta, roasted aubergine, basil • 6.00 (V) (G)

Breaded whitebait with gribiche sauce & lemon • 6.00

Salads & Pasta • 7.95 • 12.95

Arabiatta: Rich tomato sauce with a hint of chilli (V)

Spaghetti alla puttanesca: Tomato, olives, capers, anchovies, parsley & garlic

Chicken Caesar salad with pickled anchovies, croutons, Parmesan cheese, crispy bacon

Oriental salmon salad with carrot, cucumber, egg noodles, bok choy, soy & sweet chilli dressing (G)

Superfood salad with smoked mackerel, carrot ribbons, green beans, couscous, lemon mint & olive oil dressing

Main Course

Pan fried lambs liver, creamy mash potato, cabbage, bacon, onion gravy • 13.95 (G)

Spring onion & green pea risotto, Parmesan crisp • 12.95 (V)

Free range chicken breast, caramelised onions, baby gem, bacon lardons & fondant potato • 15.50 (G)

Grilled gammon steak, two free-range eggs, chunky chips & pineapple pickle • 11.95 (G)

Three butchers sausages with mash & onion gravy • 11.50 (G)

Battered haddock & chips with crushed peas, tartare sauce, lemon • 12.95

Chefs pot pie of the day served with creamy mash & summer vegetables • 12.50

Half pound Scotch beef burger with cheddar, cured bacon & chunky chips • 12.95 (G)

Cheeky cod burger with tartare sauce, rocket salad, French fries • 11.95

Char-grilled steak • Rib eye 21.25 • Sirloin 21.75 (G)

Sides

Chunky chips 3.50 Creamy mash 3.50 New potatoes 3.00

Sautéed greens 3.50 Rocket & Parmesan salad 3.50

Sandwiches

All served with chips on an open ciabatta or sliced white or brown bread

Bacon brie & cranberry jam • 6.50

Sausage, caramelised onion & mustard mayo • 6.50

Smoked salmon & herb creme fraîche • 6.50

Sunblushed tomato, pesto & mozzarella • 6.50 (V)

Steak, rocket, parmesan & mustard mayo • 9.95

* Gluten free rolls can be provided for all sandwiches

*(V) – Vegetarian.

*(G) – Gluten free version of the dish is available although ingredients may vary.
Please tell us if you need a gluten free meal.

A bit about provenance...

AB Fruits of Bedford provide all of our fruit and vegetables daily.

Our fresh fish is delivered by M&J Seafood who only farm fish from sustainable resources. We also receive freshly caught trout & salmon from a few lovely locals.

All of our meats are sourced and supplied by The Best Butchers of Great Brickhill and Woburn Country Foods.

Abbey Cheese from Leighton Buzzard supplies us with a great selection of British cheeses. Ask us for today's selection.

Local residents contribute to our dishes with fresh produce dug up from their allotments.

Have a nose around the garden & you'll find some of the herbs used in our kitchen as well as an abundance of apples & plums which are used in the homemade crumble.

Our head chef Neal & his team make the homemade pickles & pâtés. If you'd like some to take home, just ask!

Dr Augustus Concoctions

feature in some of our dishes. If you'd like a bottle for yourself please email enquiries@dr-augustus.co.uk

Did you know... we've been accredited by Cask Marque & have even won Best Partnership Pub in the London & South East region by the Great British Pub Awards!



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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; 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.

Pudding

- Eton mess, berry compote, chewy meringue, soft cream • 6.25 (G)
Homemade crumble of the day with custard or ice cream • 6.25
Summer pudding with clotted cream, berry compote • 6.25
Fresh fruit salad with mojito sorbet • 6.25 (G)
Warm chocolate brownie with cherry custard ice cream • 6.25
Trio of desserts • 6.25 (G)
Ice cream served with homemade chocolate or raspberry sauce • 6.00 (G)
Trio of sorbet, please ask for today's flavours • 5.50 (G)
Plate of British & continental cheeses with biscuits, chutney & grapes • 8.00

Pudding wine

- Muscat de Rivesaltes 2009 – Roussillon, France • 4.70 (125ml) • 18.00 (500ml)**
A perfumed aromatic desert wine made from late picked Muscat grapes grown in the shadow of the French Pyrenees. Fragrant & well balanced with hints of honey & raisins.
- Red Muscadel 2008 – Robertson, Western Cape, South Africa • 3.90 (125ml) • 22.00 (750ml)**
This full-bodied sweet red wine has a wonderful floral nose, typical raisiny sweetness yet has an intense flavour that lingers on the palate.
- La Playa Late Harvest Sauvignon Blanc 2007 Colchagua Valley, Chile • 5.70 (125ml) • 16.50 (375ml)**
A true gem of a dessert wine. Golden yellow in colour with aromas of quince, tea & honey. In the mouth you'll get an explosion of flavours that are tamed by the perfect level of acidity.
- Gallio Breganze Torcolato 2008 – Italy • 8.75 (125ml) • 26.50 (375ml)**
The wine is produced according to the techniques of the past in order to preserve the feeling of raisins dried in a natural way. Only the best grapes of the vines are selected one by one, a true connoisseurs wine.

After dinner

- Taylor's 2002 Late Bottled Vintage Port • 2.80 (50ml) • 5.00 (100ml)
Taylor's Tawny Port, 10 year old • 5.00 (50ml) • 7.50 (100ml)
Courvoisier Cognac, VS - very special • 3.20 (25ml)
Remi Martin Cognac VSOP - very superior old pale • 3.60 (25ml)
Hine Cognac - extra old • 9.80 (25ml)
Armagnac Janneau VSOP – Gold Medal Winner, Wine & Spirit Awards 2010 • 3.60 (25ml)
Selection of Malt Whisky, please ask for our list from • 3.60
Liqueurs: Baileys, Tia Maria, Drambuie, Cointreau, Amaretto, Grand Marnier from • 3.60

Hot drinks

- Espresso short shot of strong coffee – single or double • 2.20 • 2.50
Macchiato as espresso but with a dash of milky froth – single or double • 2.30 • 2.50
Americano long black coffee, with or without hot milk • 2.20
Flat white simply hot milk poured over espresso, no froth • 2.50
Cappuccino espresso topped with hot milk and froth with a dusting of chocolate • 2.50
Latte long milky coffee, touch of froth • 2.50
Tea traditional English blend, Earl Grey, Peppermint, camomile & fruit • 2.10
Liqueur coffee hot coffee with sugar, your chosen spirit and floating double cream from • 5.50