

# Dining at the Old Swan

Monday – Thursday  
12 – 3pm lunch & 6 – 9 pm evening dining

Friday - Saturday  
12 – 5.30pm lunch & 6 – 9.30 pm evening dining

Sunday Lunch  
Includes a full range of roast dinners  
12pm – 4pm

We want to provide you with a great eating and drinking experience so will only ever serve you food and drink we would be happy to be served ourselves. Our membership of the Sustainable Restaurants Association helps us focus our approach in ensuring quality whilst working to an ethical framework in our business. Our steaks are 21 day matured prime English beef and our chicken and eggs are all free range. Our game, fish and seafood supplies come from sustainable sources. This approach costs us more, but we know the benefit of trusted suppliers builds your trust in us.



Children are heartily welcome and we are happy to make them small or simplified versions of our dishes - if your child would like a small portion at a special price ask one of our team. Our kitchen contains nuts please let us know if you suffer from a food allergy

All our products are from approved suppliers and some dishes may contain small bones or shot.

## Starters & Nibbles

Chefs Soup of the Day with Homemade Bread £4.95

Masala Chai Smoked Duck on a Bed of Sweet Chilli Rice Noodles £6.95

Field Mushroom Stuffed with Stilton and Garlic with a Breadcrumb Topping £6.95

Salmon and Mascarpone Quenelles with Rocket Salad £6.95

Homemade Rosemary Bread with Mixed Olives and Sun Dried Tomato in Infused Olive Oil £5.50

## Sharing Plates

Baked Rosemary and Garlic Infused Camembert with Red Grape and Onion Chutney served with Homemade Bread £9.85

The Chef's Own Tapas £7.50

## Fish Dishes

Whole tail Scampi with Minted Mushy Peas  
and Pomme Frites  
£10.50

Roasted Cod with Crushed New Potatoes  
and Parsley Pesto £11.50

Ale Battered Haddock served with Pomme Frites  
and Pea Purée £ 12.95

**~See our Specials board for Fish of the Day~**

## Vegetarian

Chick Pea Terrine with Warm Winter Salad £9.95

Sun Blushed Tomato and Buffalo Mozzarella Cannelloni  
accompanied with Home Made Garlic Bread £12.75

Ratatouille ~ Mediterranean vegetable stack £10.50

Warm English Garden Salad  
with Beetroot and Gruyere Crisps £7.95

## Meat Dishes

Glazed Lamb Shank on a bed of Whole Grain  
Mustard Pomme Purée with a Minted Jus  
and Seasonal Vegetables £15.95

Steak and Ale Pie enclosed in a Cornish Butter  
Short Crust Pastry, served with Mash  
and Seasonal Vegetables £11.75

Chicken Saltimbocca on a bed of Sweet Potato Mash  
served with a Thyme and White Wine Reduction £11.95

Chilli Beef served with a Coconut and Coriander Rice  
£10.95

Lambs Liver with Colcannon Mash  
and a Red Wine Jus £11.50

8oz Sirloin Steak Verdi £19.95

**~See our Specials Board for additional Meat Dishes~**

## Sides

Tossed Baby Mixed Leaf Salad £1.95

Home Made Beer Battered Onion Rings £1.75

Beef Steak Chips £2.05

Beef Steak Cheesy Chips £2.35

Seasonal Vegetables £1.95

Garlic Bread £1.75

Cheesy Garlic Bread £2.10

Selected Warm Bread with Dipping Oil and  
Balsamic Vinegar £2.50

## Desserts

Our Desserts Board offers a selection of sweet and savoury dishes. These come with a choice of Cream, Ice Cream or Custard  
Please ask to see the variety of the day.

Gourmet Cheese Board

Includes

A Range of Soft and Hard Vintage Cheeses with an historic origin accompanied with a Selection of Finest Crisp Biscuits, Breads and Home Made Fruit Chutney  
(For One Person £6.00 or to Share £8.50)

Taylor's Vintage Port (50ml) £2.75

A Range of Speciality Coffees and Teas are available including Liqueur Coffees

