

# The Swan Inn

*Where Great food really costs Less!*

## Starters (with Jamie's homemade bread)

Homemade soup served with warm bread 3.75

Pan fried black pudding, apple and smoked bacon, layered and drizzled in red wine and balsamic jus 5.25

'Mushroom Stroganoff Crostini'; wild mushrooms and bell peppers cooked in a creamy brandy and paprika sauce served on a garlic bread crostini 4.95

'Jerk Chicken'; our take on the classic Jamaican summer dish of chicken fillets in a tangy marinade with a coconut and pineapple coulis 4.95

Roast Mediterranean vegetable, goats and fetta cheese tartlet, with a tzatziki dressing 4.95

Deep fried filo wrapped Brie, with a red onion, port and cranberry chutney 4.95

Saute black Tiger Prawns, marinated in chilli, garlic, coriander and lime, on a bed of dressed leaves 5.25

Grilled Asparagus, wrapped in parma ham served with a lemon scented hollandaise dressing 4.95

## Chargrilled Steaks

10oz Ribeye Steak, served with roasted tomato, mushrooms, onions and chips 14.75

8oz Sirloin Steak, served with roasted tomato, mushrooms, onions and chips 13.95

12oz Gammon, served with a fried egg, roasted tomato, mushrooms, and chips 11.25

Sauces:- Green Peppercorn, Chasseur, Dianne, Port and Stilton 2.50

## Main Courses

Braised shank of Lamb, with baby vegetables, garlic and rosemary roasted potatoes and a orange & mint sauce 12.75

'Shropshire Chicken'; chicken supreme filled with Shropshire Blue cheese, rolled in sage breadcrumbs, served on bubble & squeak with a creamy white wine and smoked bacon sauce 10.95

Pan fried Red Snapper on salsa risotto, with a roast cherry tomato and basil sauce 10.95

Roast Pork tenderloin filled with a spinach, apricot and ricotta cheese stuffing, wrapped in pancetta, on apple and potato dauphine with a fruity Madeira sauce 10.95

Steam Roast Duck Breast, on sauté spinach and oyster mushrooms, with sauté potatoes, with a black cherry and kirsch sauce 12.95

'Pancakes Dianne'; two warm pancakes filled with Tagliatelle pasta in a wild mushroom and Dianne sauce, topped with grilled cheddar cheese, with dressed salad 9.25

'Swan Favourites'; see the blackboard for our selection of 'Inn' dishes!

## Side Orders

Chips 2.00 Seasonal Vegetables 2.50 Dressed Salad 2.50 Garlic Bread 2.50 Garlic Bread and Cheese 3.25

*Midweek Two course dinner menu 11.95.*

*Weekday lunch time two courses 8.00*

# Dinner Menu

*Two Courses £11.95 every Monday to Wednesday*

## Jerk Chicken

Our take on the classic Jamaican summer dish of chicken fillets in a tangy marinade with a coconut and pineapple coulis

## Deep fried Brie

Wrapped in filo pastry and served with a cranberry and red onion chutney

## Home made Soup of the Day

Served with warm bread roll

## Saute King Prawns

Marinated with lime, chilli and coriander, served on a bed of dressed leaves

## Beer Battered Hake Fillet

Served with chips, salad and homemade tartar sauce

## Mediterranean Pancakes

Two pancakes filled with tagliatelle pasta, roasted med veg in a tomato and basil sauce, topped with grated cheddar, served with a dressed side salad

## Braised Beef Cobbler

Prime English beef cooked with mushrooms and onions in a rich burgundy sauce, served with a horseradish suet dumpling and roasted rustic root vegetables

## Chargilled 8 oz Sirloin Steak

(£2.50 supplement)

Served with battered onion rings, cherry tomatoes, chips and dressed salad

## Shropshire Chicken

A chicken supreme filled with shropshire blue cheese, rolled in sage breadcrumbs, served with bubble & squeak and a creamy white wine and smoked bacon sauce

## Steamed Toffee Sponge

Served with custard

## Raspberry and Strawberry Fool

Layers of meringue, strawberries and raspberries, cream and coulis

## Apple and Brambleberry Crumble

Served with vanilla ice cream

## Dark and White Chocolate Cheesecake

Served with a chocolate sauce, raspberry coulis and cream