

## DELI

Warm Mini-loaf & Roasted Garlic Butter £2.50

Pot of Jimmy Butler's Sausages, Mustard & Ketchup £3

Crispy Cornish Squid & Lemon £3

### CHEESE BOARD £13.50

Isle of Mull Cheddar, Blue Monday, Channel Island Brie, Dutch Mistress, Baked St Marcellin & Truffle Honey, Grapes & Celery, Biscuits, Pecan & Raisin Bread, Chutney

### COLD CUTS BOARD £13.50

Iberico Chorizo Scotch Egg, Home-smoked Duck Breast, Rare Roast Beef, Guinea Fowl & Leek Terrine, Prune Chutney, Pickles, Warm Mini Loaf

### FAVOURITES BOARD £13.50

Haddock & Ale Rarebit Tarts, Rare Roast Beef, Caramelised Onion Houmous & Carrot Sticks, Isle of Mull Cheddar, Warm Mini Loaf & Prune Chutney

### FISH BOARD £14.50

Haddock & Ale Rarebit Tarts, Crispy Cornish Squid, Scottish Salmon Pastrami, Cockles in Cider Vinegar, Cucumber Sticks, Beetroot Crème Fraîche & Toasted Rye Bread

### VEGGIE BOARD £12.75

Spiced Pea Fritters, Caramelised Onion Houmous & Carrot Sticks, Putanesca Green Olives, Artichoke Hearts, Smoked Sweetcorn Relish & Basil Crostinis

## STARTERS

Soup of the Day - See Blackboard	£5.00
Confit Guinea Fowl & Leek Terrine, Prune Chutney, Toasted Sourdough	£7.25
Scottish Salmon Pastrami, Warm Potato Blini, Whipped Horseradish & Caviar	£8.50
Wobbly Bottom Goat's Cheese, Pickled Beetroot, Hazelnut Granola	£6.50
Seared Isle of Man King Scallops, Ham Hock Croquette, Pea & Spring Onion Purée	£10.00

## EITHER/OR

	STARTER	MAIN
Grimsby Traditional Smoked Haddock Kedgeree & Poached Free-range Egg	£8.00	£14.00
Shellfish Bolognese, Herb Linguini, Chilli Oil	£8.75	£16.50
Tidenham Duck Spring Roll, Cucumber Salad, Sweet & Sour Rhubarb	£7.75	£14.50
Superfood Salad of Marinated Halloumi, Sprouting Broccoli & Pickled Radish, Tahini Dressing	£7.50	£12.75
Caesar Salad, Free-range Chicken, Soft Boiled Egg, Anchovy Fritters & Parmesan	£8.00	£13.00

This includes a discretionary 25p contribution to The Peach Foundation, supporting the MK Food Bank, providing healthy meals to families and individuals during difficult times.

## CHAR-GRILL

Our steaks are supplied by award winning butcher and royal warrant-holder Aubrey Allen. They select from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

28 Day Dry-aged 8oz Rump Cap Steak, Chunky Chips, Watercress, Blue Cheese Butter or Peppercorn & Dijon Sauce	£19.50
28 Day Dry-aged 12oz Sirloin on the Bone, Chunky Chips, Watercress, Blue Cheese Butter or Peppercorn & Dijon Sauce	£28.00
British Beef Sharer of Fillet Medallions, Sticky Jacob's Ladder & Smoked Bone Marrow, Spiced Potato Wedges, Fennel Slaw & Smoked Ketchup	£50.00
Add Grill Garnish of Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer-battered Onion Rings	£3.00

## MAINS

Free-range Cumberland Sausages, Sage Mash, Celery & Scrumpy Gravy	£12.50
Free-range Cotswold Chicken Supreme, Spring Vegetable Broth, Wild Garlic Gnocchi	£15.50
Forest Mushroom & Caramelised Shallot Tart, Celeriac Sauce, Dandelion Salad	£13.75
Pan-roasted Monkfish Loin, Purple Potatoes & Samphire, Warm Brixham Crab Dressing	£19.00
Roast Cornish Lamb, Dauphinoise, Braised Gem Lettuce & Minted Broad Beans	£21.50
Slow-cooked Jimmy Butler's Pork Fillet & Belly, Hispy Cabbage Choucroute & Glazed Heritage Carrots	£16.50
Scottish Salmon & Dill Fishcake, Creamed Spinach, Saffron Aioli	£13.50
Market Fish - See Blackboard	Market Price

## SIDES

Chunky Chips, Sea Salt & Black Pepper	£3.25
Warm New Potatoes, Garden Herb Butter	£3.25
Crunchy Green Salad, Chilli & Onion Seeds	£3.75
Wild Rocket & Pecorino Salad, Apple Balsamic	£3.50
Green Beans with Shallots & Bacon	£4.00

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 half price, please ask one of our team.

A Service Charge of 10% is added to parties of 6 or more. All tips received go to the team.

Our kitchen contains nuts. Please let us know if you suffer from food allergies.

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