

LUNCH (Noon - 3pm)

STARTERS

- Marinated Feta, Courgette, Broad Bean & Mint Salad 6.50
- Soup of the Day - See Blackboard 5.25
- Free-range Chicken & Ham Hock Croquettes,
Green Bean Salad, Herb Aioli 7.00
- Devilled Mackerel Fillet, Bombay Potatoes
& Cumin Crème Fraîche 7.00
- Heritage Tomato & Beetroot Salad, Labneh,
Roast Garlic & Basil Dressing 6.75
- Potted Devon Crab, Tarragon Butter & Toasted Ciabatta 8.75

EITHER/OR

Starter/Main

- Superfood Salad of Heritage Tomatoes,
Basil Tofu, Roasted Peppers & Croutons,
Olive & Caper Dressing 6.75/13.00
- Native Scallops & Monkfish, Cauliflower Purée,
Samphire, Caper & Raisin Butter 9.50/18.75
- Pea, Broad Bean & Mint Carnaroli Risotto,
with or without Free-range Chicken 7.75/13.00
- Free-range Duck & Crunchy Vegetable Salad,
Toasted Cashews & Oriental Dressing 7.75/14.75

This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

MAINS

- Maple-cured Free-range Gammon Rib Eye Steak,
Poached Egg & Chips 13.50
- Braised Turbot, Puy Lentils, Chicory & Sherry Sauce 20.50
- Summer Squash Gnocchi, Grilled Courgette,
Toasted Pine Nuts & Chervil Velouté 13.50
- Roast Duck Breast, Confit Leg, White Cabbage,
Potato & Spring Onion Rösti 19.50
- Free-range Chicken Breast, Classic Caesar Salad,
Crispy Bacon & Anchovies 15.25
- Poached Salmon, Baby Fennel,
New Potatoes & Lobster Sauce 16.50
- Smoked Haddock Fishcake, Wilted Spinach & Dill Butter 13.50
- Spiced Shoulder of Cornish Lamb, Pilaf Rice Salad,
Coconut Sambal, Grilled Flatbread 17.00

STEAKS

Award-winning butcher Aubrey Allen supplies our
steak, selected from the best British grass-fed beef herds,
dry-aged for superb flavour & tenderness.



- 28 Day Dry-aged 8oz Rump Steak 19.75
- 35 Day Dry-aged 10oz Hereford Prime Rib Eye Steak 29.50
- 28 Day Dry-aged 10oz Sirloin Steak on the Bone 25.00
- All Served with Watercress, Chips & a choice of either Roast
Garlic & Garden Herb Butter or Peppercorn Sauce
- Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum
Tomatoes & Beer Battered Onion Rings 3.75

SIDES

- New Potatoes, Sea Salt & Minted Butter 3.75
- Chips 3.50
- Green Bean, Fennel & Tomato Salad,
Mays & Green French Dressing 3.50
- Buttered Courgettes, Peas & Beans 3.75
- Summer Garden Salad, Orange & Shallot Dressing 3.50

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

- Soup of the Day - See Blackboard 5.25
- Prawn, Crab & Dill Mayonnaise,
Shredded Gem on White Bloomer 8.50
- Aubrey's Steak Sandwich, Field Mushroom & Mustard Mayo 10.00
- Goats' Cheese & Char-grilled Vegetables Toasted Pitta 8.00
- Rare Roast Beef, Rocket, Tomato & Horseradish
on White Bloomer 8.25
- All our Sandwiches come with a choice of Chips or Soup of the Day
- Pulled Chicken, Barbecue Sauce & Slaw in Brioche Bun,
Skinny Chips 9.75

DELI

- Warm Mini Loaf & Roasted Garlic Butter 2.75
- Puttanesca Olives 2.75

BUTCHER'S BOARD 14.75

- Rare Roast Beef, Free-range Chicken & Ham Hock Croquettes,
Air-dried Dorset Pork, Pulled Chicken Sliders,
Pickles, Chutney & Malted Toast

CHEESE BOARD 13.75

- Tor, Camembert Gillot AOC, Sheep Rustler,
Double Barrel Poacher, Blue Monday, Chutney,
Apples, Celery, Garden Chutney & Crackers

VEGGIE BOARD 13.75

- Summer Vegetable Croquettes, Spiced Tomato Houmous
& Crudités, Courgette & Feta Salad, Puttanesca Olives,
Cheddar & Sunflower Seed Palmiers & Toasted Pitta

FISH BOARD 14.75

- Crab & Prawn Mayo, Smoked Mackerel Fillets,
Salt & Pepper Squid, Whitebait & Lemon Mayo,
Soused Cucumber & Fennel, Malted Toast

ALL DAY MAINS

- Maple-cured Free-range Gammon Rib Eye Steak,
Poached Egg & Chips 13.50
- Smoked Haddock Fishcake, Wilted Spinach & Dill Butter 13.50
- Superfood Salad of Heritage Tomatoes, Basil Tofu,
Roasted Peppers & Croutons, Olive & Caper Dressing 6.75/13.00
- Coarse-ground Steak Burger, Cheddar Cheese,
Burger Sauce, Coleslaw, Chips & Onion Rings 12.75
- Add Mushroom, Bacon, Smashed Avocado or Pulled Chicken 1.25

SUMMER AT THE SWAN

Hooray for Summer - the season of wonderful British soft
fruit & the freshest green vegetables, tomatoes & sweetcorn.
Cornish lamb & day-boat fish are abundant & beautiful.
And why not celebrate any famous sporting victories
(or soothe disappointments) with a top-notch English
sparkling wine?

THE SWAN
SALFORD

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Children are heartily welcome & we are happy to make them simplified versions of our dishes.
If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

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