

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?

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

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

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.

THE
SWAN
SALFORD

swansalford.co.uk twitter.com/theswansalford facebook.com/theswansalford