

LUNCH (Noon - 3pm)

STARTERS

- Warm Crispy Camembert, Fig Relish & Rocket 6.50
Soup of the Day - See Blackboard 5.50
Salt Beef Brisket Croquettes,
English Mustard Mayonnaise & Pickles 7.00
Air-dried Dorset Duck, Blackberries, Chestnuts & Chicory 8.00
Wild Mushroom Galette, Truffled Celeriac Purée
& Balsamic Dressing 7.00
Brixham Crab Cakes, Spring Onion, Chilli & Coriander 9.00

EITHER/OR Starter/Main

- Pan-fried Brixham Scallops, Chorizo,
Confit Shallots & Seashore Vegetables 10.00/19.50
Superfood Salad of Saffron Couscous, Char-grilled Broccoli,
Baby Spinach, Pomegranate & Toasted Almonds 7.00/13.00
Poached Salmon, Lemon Purée, Fennel,
Radish & Radicchio 7.75/14.75
Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce,
with or without Free-range Chicken 7.50/13.50

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

MAINS

- Cornish Lamb & Rosemary Pie, Herb Mash,
Autumn Greens 14.00
Free-range Roast Chicken Breast, Sautéed Potatoes,
Button Onions, Mushrooms & Thyme Jus 15.50
Roast Cauliflower Steak, Puy Lentils,
Hazelnuts, Raisins & Capers 13.50
Enderby Smoked Haddock Fillet, Rarebit Crust,
Buttered Leeks & White Wine Cream 13.75
Braised Halibut, Salsify, Artichokes, Olives & Tomato 21.50
Roast Loin of Venison, Smashed Roots,
Pearl Barley, Juniper Jus 22.00
Pan-fried Sea Trout, Pak Choi, Cucumber,
Caviar & Crème Fraîche Sauce 17.50
Slow Cooked Blythburgh Pork Rib Eye, Sage,
Apricot, Squash & Salt-baked Beetroot 16.75

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
28 Day Dry-aged 10oz Rib Eye Steak 26.00
28 Day Dry-aged 12oz Sirloin Steak on the Bone 27.50
All Served with Rocket, 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

- Chips 3.50
Baby Jackets & Sour Cream 3.50
Rocket & Parmesan Salad, Balsamic Dressing 3.75
Honey & Thyme-roasted Carrots & Parsnips 3.75
Savoy Cabbage, Bacon & Hazelnuts 3.75

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

- Soup of the Day - See Blackboard 5.50
Warm Fish Goujons, Lettuce & Tartare Sauce Roll 8.50
Aubrey's Steak Sandwich, Fried Onions
& Mustard Mayonnaise 9.75
Cheddar, Carrot Relish & Rocket on Granary 8.00
All our sandwiches come with a choice of chips or soup of the day

DELI

- Warm Mini Loaf & Roasted Garlic Butter 3.00
Puttanesca Olives 3.00

BUTCHER'S BOARD 14.75

- Brown Sugar & Mustard-glazed Ham, Ibérico Chorizo & Tomato
Stew, Venison Salami, Salt Beef Brisket Croquettes,
Celeriac Remoulade, Pickles & Granary Toast

CHEESE BOARD 14.00

- Camembert Gillot AOC, Pavé Cobble,
Quicke's Goats' Milk Clothbound Cheese, Wyfe of Bath,
Cropwell Bishop Organic Stilton, Water Biscuits & Rye Wafers,
Apples & Celery, Fig Chutney

VEGGIE BOARD 13.75

- Flat Mushrooms, Spinach & Brie, Tomato Houmous & Crudités,
Parsnip & Cheddar Cakes, Carrot Relish, Baby Leaves
& Toasted Pitta Bread

FISH BOARD 14.75

- Fish Goujons & Lemon Mayo, Smoked Mackerel Fillet,
Taramasalata, Smoked Haddock Rarebit,
Beetroot Relish & Toasted Pitta Bread

ALL DAY MAINS

- Enderby Smoked Haddock Fillet, Rarebit Crust,
Buttered Leeks & White Wine Cream 13.75
Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce,
with or without Free-range Chicken 13.50
Superfood Salad of Saffron Couscous, Char-grilled Broccoli,
Baby Spinach, Pomegranate & Toasted Almonds 13.00
Coarse-ground Steak Burger, Cheddar Cheese,
Burger Sauce, Coleslaw, Chips & Onion Rings 13.00
Add Mushroom, Bacon, Smashed Avocado
or Ibérico Chorizo & Tomato Relish 1.25

AUTUMN AT THE SWAN

We always serve the good stuff – cooked from scratch by
real chefs – because that's what we want to eat ourselves.
All our chicken, eggs and pork are free-range. Our beef is
British, grass-fed and dry-aged for unmatched flavour. Our lamb
is Cornish and most of our fish comes from the Brixham day-boats.
We buy the best British fruit and vegetables in season,
for maximum quality and value.

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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