

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.

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

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

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