



THE SWAN
SALFORD

SUNDAY

MAKING LIFE PEACHY

SUNDAY BEST AT THE SWAN



We are serious about Sunday roast in our pubs which is why you'll find at least three seasonal choices on our menu. Settle in with your family and friends for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an old-age favourite for a reason and long may it continue.

SHARING PLATES

- Petit Lucques Olives** 3.50
- Warm Rustic Bread**, Olive Oil & Balsamic Vinegar 4.25
- Selection of Dorset Salami**, Pickles 4.50
- Whole Garlic & Rosemary-studded Camembert**, Rustic Bread – To Share 12.50
- Vegetarian Board** - Spinach Pakoras & Coconut Yoghurt, Buffalo Cauliflower & Chipotle, Roasted Peppers, Courgette & Feta Salad, Moroccan Spiced Aubergine, Houmous & Croûtes 17.50

STARTERS & SALADS

- Pea & Basil Soup**, Toasted Seeds & Croutons 5.75
- Pressed Blythburgh Ham Hock**, Piccalilli & Toasted Bloomer 7.75
- Crab Tart**, Avocado, Poached Egg & Hollandaise 9.50
- Sweetcorn & Halloumi Fritters**, Guacamole & Tomato Salsa 6.75
- Bang Bang Chicken Salad**, Cucumber & Peanuts, Sesame Dressing 7.75 / 15.00
- Grilled Goats' Cheese & Salt Baked Beetroot Salad**, Toasted Walnuts & Sherry Dressing 7.50 / 14.50
- Watermelon, Fennel & Radish Salad**, Bulgar Wheat, Sesame & Citrus Ponzu Dressing 6.75 / 13.75
Add Grilled Halloumi, Crispy Duck or Salmon 2.50

SUNDAY ROASTS

- All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy
- Roast Sirloin of Woburn Beef** 16.50
- Jimmy Butler's Free-range Leg of Pork & Crackling** 15.50
- Roast of the Day – See Blackboard**
- Summer Vegetable Wellington** 13.75

MAKE THE MOST OF YOUR ROAST

- Free-range Pork & Sage Stuffing** 3.50
- Cauliflower Cheese** 3.75
- Braised Red Cabbage** 3.50
- Creamed Spinach** 3.00

MAINS

- Free-range Chicken Milanese**, Garlic, Sage & Lemon, Skinny Fries or Green Salad 15.25
- Pan-fried Sea Bass**, Grilled Courgettes, Samphire & Warm Crab Tartare Sauce 17.50
- 14 Hour Braised Beef & Ale Pie**, Buttered Mash, Greens & Gravy 14.50
- Red Pepper & Tomato Risotto**, Piquillo Peppers, Artichokes & Pesto 14.50
- 28 Day Dry-aged 8oz Rump Cap Steak**, Chips & Béarnaise 19.75

SIDES

- Rustic Chips** 3.75 **Green Salad & Soft Herbs, Avocado Dressing** 3.75 **Skinny Fries** 3.75

PUDDINGS

- Crumble of the Day** - Served at the table with Custard 6.25
- Warm Chocolate Brownie**, Salted Caramel Popcorn & Vanilla Ice Cream 6.75
- Pornstar Martini Iced Parfait**, Passionfruit Meringues & Prosecco Jelly 6.75
- Baked Blueberry Cheesecake**, Blueberry Compote 6.50
- Salcombe Dairy Ice Cream or Sorbets** 5.75
(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)
- Cheese Plate** – Camembert Gillot AOC, Golden Cross, Godminster Cheddar or Shropshire Blue Chutney, Water Biscuits & Apple 7.75
- A Touch of Sweetness** - Mini-pud of the Day & your choice of Coffee or Tea 5.50

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.
Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.
A 10% service charge is added to parties of six or more. All tips go to the team.