

The Swan Inn - Pontfadog

A la carte Menu

Starters

Portabella Mushrooms - topped with red onion confit & melted Shropshire blue cheese on crouton & mixed leaves - **£6.50**

Ceiriog Valley Smoked Salmon - with asparagus, pickled radish, mixed leaves, avocado & lime, herb croutons and chive oil - **£7.25**

Mini Pan of Creamy Garlic Mushrooms - with garlic buttered toast - **£6.50**

Venison Liver Garlic & Herb Pâté - with apple and ale chutney - **£6.50**

Traditional Prawn Cocktail – with Sauce Marie Rose, crispy Barra Gallega - **£6.50**

Burgers

Huntsman Chicken Burger - free range butterflied breast of chicken topped with crispy pancetta, BBQ sauce and melted cheese on seeded bap with mixed salad served with fries and onion rings - **£13.00**

Spicy bean burger - topped with tempura avocado and roasted tomato salsa on floured bap, baby gem lettuce beef tomato, pickled red onions, skinny fries and chipolte seasoned coleslaw - **£12.00**

Prime Steak Burger - brushed with Dijon Mustard, topped with crispy bacon caramelised onions and mushrooms, melted cheese and tomato Salsa set on a multi seeded bap sliced beef tomato, baby gem, pickled gherkin accompanied by skinny fries - **£12.95**

Prime 8oz Lamb Burger – set on mixed leaves pickled red onions and tomato, topped with roasted halloumi and mint yoghurt in a sour dough bun served with skinny fries homemade onion rings and coleslaw – **12.95**

Vegan Buttermilk Chicken Burger - topped with guacamole and tomato salsa; comes with skinny fries, onion rings and vegan coleslaw - **£12.50**

Main Course

Prime 28 day Matured 10oz Ribeye Steak - hand cut chips, onion rings, roasted tomato and mushrooms with a jug of garlic butter - **£22.50**

Pan Fried Filet of Richards Trout - on a potato, chorizo, wilted spinach and pea fricassee finished with a sweet piquant pepper dressing – **£15.50**

Large Crispy Beer Battered Fillet Of Cod - hand cut chips, and Yorkshire Caviar – **£15.95**

Roasted Supreme of Local Organic Chicken - set on buttered herby mash, tender stem broccoli and a smoky bacon, mushroom and thyme cream sauce - **£15.50**

Today's Vegan bowl - This changes daily with fresh organic seasonal produce - **£12.50**

Chicken Tikka Skewers - set on wild and basmati rice, fennel, cucumber, lime and mint salad and a cucumber mint yoghurt dressing, smashed poppadum - **£14.50**

8 hour slow cooked belly pork - set on black pudding, buttered mash, carrot and thyme purée, pork crackling, apple purée and cider gravy - **£14.95**

Flash Roasted Rump of Local Lamb – served on an Italian white bean and rosemary stew, finished with chopped smoked garlic, parsley, pine nuts and truffle oil - **£17.95**

Flash Roasted Breast of Duck – served with carrot thyme puree, tender stem broccoli, roasted new potatoes with whisky and pink peppercorn sauce - **£17.50**

Bar Bites

Fish Finger Butty - Crispy beer battered goujons of cod in a floured bap, shredded lettuce and pickled red onion accompanied by a mini basket of chips and tartare sauce **£8.50**

Mini Pan of Creamy Garlic Mushrooms - with garlic buttered toast - **£6.50**

Large Steak 'n' Onion Baguette - Flash fried minute steak with caramelised onions, pickled red onion with skinny fries - **£9.50**

Crisp Spicy Coated Mozzarella Sticks with Tomato Salsa - **£4.50**

Chinese Salt and Pepper Wings - **£5.00**

Mini Fish Basket - crispy breaded pieces of cod, scampi, spiced prawn and salt and pepper calamari, topped with chopped garlic and parsley - **£7.50**

Quarter Pound Cheese Burger - with skinny fries - **£5.50**

Cheesy Nachos - with tomato salsa, melted cheese and chillies - **£4.50**

Garlic Barra Gallega - Rustic style baguette with garlic, lemon and herb butter - **£3.75**

Sweet Potato Fries - **£3.95**

Hand Cut Chips - **£3.95**

Add melted cheese - 75p

Crispy Beer Battered Onion Rings - **£3.50**

Puddings

Eton Mess Sundae - Vanilla Ice Cream, Fresh Strawberries, boozy soaked berries, Crushed Meringue, Raspberry Coulis, whipped cream Good for sharing - **£6.95**

Homemade Sticky Toffee Pudding – with butterscotch sauce and vanilla ice cream - **£6.25**

Cheese board - selection of cheese & crackers with homemade chutney - **£8.50**

Brioche - with white chocolate ,raspberry and whisky bread and butter pudding , with cream or ice cream - **£6.25**

Warm Belgium Waffle - topped with coconut ice cream and pineapple and banana in a hot spiced rum syrup - **£6.25**

Homemade Artic Roll - of white chocolate and Pontfadog grown blackcurrants, with a raspberry and sorrel sorbet and raspberry coulis - **£6.25**

Children's Menu

Macaroni cheese with garlic bread slice - **£6.00**

Cheese and tomato pizza with skinny fries and peas - **£6.00**

Homemade spaghetti bolognese with garlic bread slices - **£6.00**

Quorn nuggets with skinny fries and peas - **£6.00**

Crispy breaded chicken goujons with skinny fries, peas and BBQ dip - **£6.00**

Cheese burger with baby gem lettuce, tomato and skinny fries and peas - **£6.00**

All children's meals are followed by a complimentary FAB lolly

Tea & Coffee

Cappuccino - **£2.75**

Latte – **£2.75**

Americano - **£2.50**

Tea - **£2.00**

Gin Selection

Tanqueray Export 41.3%

Tanqueray Blackcurrant Royale 43%

Gordons Pink 37.5%

Gordons White Peach 37.5%

Gordons Mediterranean Orange 37.5%

Gordons Sloe Gin 26%

Gordons Sicilian Lemon 37.5%

Whitely Neill Rhubarb & Ginger 43%

Whitely Neill Blood Orange 43%

Whitely Neill Watermelon & Kiwi 43%

Aber Falls Orange Marmalade 41.3%

Hendrick's 41.4%

Botanical Gin Company Pomegranate & Rose 37.5%

Handmade Gin Company Mango 20%

Malfy Pink Grapefruit 41%

Kopperburg Gin Passion fruit and Mango Gin 37.5%

Bombay Sapphire 40%

Blackfriars Corsican Gin 37.5%

Henstones Rose Gin 31.4%

Henstones London Dry Gin 44.9%

Boodles Mulberry Gin 30%

Sweet Potato Spirit Company London Dry Gin 45%

Fevertree Slimline Tonic

Fevertree Indian Tonic

Blood Orange & Elderflower Tonic

Whiskey Selection 40%

Penderyn 46%

Glenmorangie 40%

Highland Park 40%

Glen Grant 40%

Talisker Skye 45.8%

Singleton Dufftown 40%

Chivas Regal 12 40%

Scapa 40%

Tamnavulin Speyside

Double Cask 40%

Connemara 40%

Macallan Gold 40%

Jura Journey 40%

Bowmore 12 40%

Auchentoshan American

Oak 40%

Singleton Spey Cascade

Glenffidich 12 40%

Jameson 40%

Aberlour 40%

Starthisla 12 40%

Dalwhinnie Winter Gold 43%

Allt-A-Bhainne 40%

Highland Park 12 Viking Honour 40%

Glayva Liquer 45%

Glenlivet Founders Reserve 40%

Glenlivet Captains Resrve 40%