

# SWAN INN SUNDAY LUNCH

## STARTERS

Leek and potato soup with warm crusty bread and butter • £6.25

Smoked fish pâté with toasted granary bread. • £6.25

Mini pan of garlic mushrooms with garlic buttered granary toast. • £6.25

Mango and brie filo parcels on dressed mixed leaves and Balsamic Syrup • £6.25

## MAIN COURSES.

Roast local organic rump of 28 day matured beef • £14.95

Roast local organic rump of lamb • £15.95

Slow 8 hour cooked Belly pork cider gravy. • £13.95

Beetroot and butternut squash wellington • £12.95

Turkey Schnitzel • £13.95

Pan fried Panko crumbed escalope of turkey with a bacon and mushroom cream sauce, skinny fries and seasonal vegetables

Homemade Organic lamb, mushroom and leek pie with buttered mash or chips and peas • £14.95

All main courses served with sea salt roasted potatoes, buttered mashed parsnip, cauliflower, cheese and medley of seasonal vegetables, yorkshire pudding and rich pan gravy (Gluten free gravy available)

Prime 8oz lamb burger set on mixed leaves pickled red onions and tomato topped with crispy bacon and mushrooms in a sour dough bun, skinny fries • £14.95

Homemade mushroom and spinach lasagna with rustic garlic bread and side salad. • £13.95

Large Crispy beer battered fillet of cod • £16.95

Set on a raft of handcut chips with homemade tartare sauce + buttered peas

## Puddings

Homemade sticky toffee pudding, butterscotch sauce and caramel salted ice cream. • £6.25

Eton Mess sundae • £6.95

Strawberry and vanilla ice cream fresh strawberries, crushed meringue, crème de cassis finished with whipped cream

Steamed Jam sponge and custard • £6.25

Hot chocolate fudge cake • £6.25

Vanilla ice cream and chocolate soil