

Sunday 15th March 2026 2 courses £28.95 | 3 courses £33.95

Starters

CREAMY LEEK AND POTATO SOUP VEa GFa

Soft granary bread

CHICKEN LIVER & WILD MUSHROOM PÂTÉ GFa

House chutney & toasted granary bread

HAND BATTERED BRIE WEDGES V

Sweet chilli & tomato jam with dressed salad

PRAWN COCKTAIL

Marie Rose sauce, iceberg lettuce & sliced granary bread

Mains

SUNDAY ROAST - Choose from:

ROAST SIRLOIN OF BEEF GF | **ROAST LEG OF LAMB** GF |

ROAST TURKEY GF | **BUTTERNUT SQUASH & SAGE WELLINGTON** VE

Served with all of the traditional accompaniments

From the Kitchen:

CLASSIC FISHERMAN'S PIE

Salmon, cod, prawns & mussels in a creamy white wine & cheddar sauce, topped with buttery mash, served with seasonal vegetables

ASPARAGUS, SUN-BLUSHED TOMATOES & ROASTED PEPPER GNOCCHI VE

Basil pesto & garlic ciabatta

SWAN CLASSIC BURGER

Beef patty, streaky bacon, smoked Cheddar, tomato relish, served with chunky chips

Desserts

APPLE & BLACKBERRY CRUMBLE VE GF

Served with creamy custard

ETON MESS CHEESECAKE

Baked vanilla cheesecake topped with berry compote, crushed meringue, white chocolate shavings & very berry ice cream

RASPBERRY & WHITE CHOCOLATE TRIFLE GF

Madeira sponge, raspberry compote, vanilla custard topped with chantilly cream

DOUBLE CHOCOLATE BROWNIE GF

Dense, fudgy and deeply chocolatey. Served warm with vanilla ice cream

GF

Gluten Free

GFa

Gluten Free Adaptable

DF

Dairy Free

V

Vegetarian

VE

Vegan

VEa

Vegan Adaptable

Please inform a member of staff of any allergen requirements as we do not list every ingredient on the menu descriptions. Some fish products may contain bones. Some of our dishes may contain traces of nuts and shellfish. **Our kitchen is not nut free. We cannot guarantee any dishes will be free of nut traces.**

All items are subject to availability. Prices include VAT at the current rate.