



THE SWAN

AT LAMPOR

NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING
1 FOR 5 / 3 FOR 14 / 5 FOR 22



Artisan Breads

*Olive oil & Balsamic, herb pesto oil,
chilli & garlic oil (VG)*

Homemade Nachos

Cheese, chilli, tequila fondue dip (V)

Pork Puffs

Apple sauce (GF)

Marinated Olives (VG/GF)

Chorizo & Halloumi Fried Skewer

Chilli Jam (GF)

Mozzarella & Sundried Tomato Flat bread (V)

Honey Mustard Sausages (VGA)

SHARERS



Baked Camembert 17

*Garlic & parsley seasoning, warm artisan bread,
red onion chutney (V)*

Ploughman's Platter 19

*Slow roasted honey glazed ham, Applewood smoked Cheddar, Blacksticks Blue,
Mature Cheddar Cheese, Red Onion Chutney, hand carved apple swan, white & brown bloomer*

Surf & Turf 22

*Garlic butter gambas, cajun spiced chicken skewer, pork belly bites, teriyaki fish bites,
homey mustard sausages, coleslaw, cheesy garlic bread*

STARTERS

Spiced BBQ Chicken Skewer 8

Garlic aioli, mixed leaf, red onion (GF)

Garlic Butter & Parsley Pan Fried Gambas 9.5

Toasted ciabatta (GFA)

Goat's Cheese & Roasted Vegetable Filo Nest 8.5

Courgette, red pepper, red onion, coriander & goats cheese (VGA)

Chef's Soup of the Day 6.5

Warm crusty roll (GFA/VGA)

Homemade Lamb Kofta 8

Tzatziki Dressed salad, beetroot puree (GF)



Teriyaki Fish Bites 7.5

Grilled pak choi, Asian slaw (GF)

Sweet Chilli Cauliflower Pakora 7.5

Mango chutney (GF/VG)



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MAINS



Golden Battered Fish & Chips 17
Mushy peas, tartar sauce, curry sauce (GFA)

Crispy Pork Belly 19
Crackling, fondant potato, cured & baked apple, sautéed greens, cider jus (GF)

Sweet Chilli Crispy Fried Beef 18
Grilled pak choi, spring onion, pepper, rice noodles, crispy fried savoy

Lemon Crusted Haddock Fillet 19
Roasted new potato, creamed spinach, carrot and beetroot puree

Butternut Squash & Coconut Flan 15
Braised red onion, pea & spinach velouté (GF/VG)

Whiskey Marinated 8oz Ribeye 29
Thick cut chips, garlic mushrooms, grilled beefsteak tomato, mixed leaf salad (GF)

ADD A SAUCE 3

Diane • Peppercorn • Chimichurri

ADD GAMBAS PRAWNS 6

Honey Pepper Glazed Gammon 16
Golden chunky chips, free range fried egg, salad garnish



Half Jerk Chicken 19
Wild rice & peas, mango, chilli & red pepper salad

Chicken & Bacon Honey Mustard Linguine 17
Courgette, spinach

Bacon Cheese Burger 17
6oz 28 day aged British beef patty, mild cheddar cheese, smoked streaky bacon, red onion chutney, gherkins, gem lettuce, tomato, skin on fries

Grilled Chicken Burger 17
Smoked streaky bacon, lemon mayonnaise, salad, skin on fries, coleslaw



Pulled BBQ Jackfruit Burger 16
Gem lettuce, tomato, gherkin, potato bun, coleslaw, skin on fries (GFA/VG)

Grilled Chicken & Bacon Caesar Salad 17
Crisp cos lettuce, crunchy smoked bacon, free range soft boiled egg, parmesan, anchovies, salt & pepper croutons (VGA)

Summer Salad 16
Grapefruit, kiwi, orange, lime juice, mixed leaf, shallots, peppers, carrot ribbon, blue cheese, orange gin dressing (VGA)

SIDES

Mac & Cheese (V) 5
Chunky Chips (GF/VG) 4
Skin on Fries (GF/VG) 4
Homemade Onion Rings (GF/VG) 4
House Green Salad (GF/VG) 4

Garlic & Parsley Mushrooms (GF/V) 4
Chilli & Garlic
Creamed Spinach (GF/V) 4
Sautéed Basil Pesto Savoy (GF/VG) 4
Cheesy Garlic Bread (V) 4.5

(GF) Gluten free. (GFA) Gluten free alternative.

(VG) Suitable for both vegan and vegetarians. (VGA) Vegan alternative. (V) Suitable for vegetarians.

Food allergy notice; if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order. A discretionary service charge of 10% will be added to all bills. TS.0324.21596