

THE STEWKLEY SWAN

Menu

Light Lunch

Sharing Charcuterie board (GFO)	£15
Cured meats, selection of cheeses, olives, sundried tomatoes, gherkins, tomato chutney and a choice of bread or crackers	
Ham Two Eggs & Chips (GF)	£15
Roasted Butternut Squash, Pine Nut & Feta Salad (GFO)	£13
With mixed leaves, tomatoes, onion, cucumber and a honey mustard dressing	
Add Chicken or Prawns	£3

Sandwiches

All served on white or malted bloomer (GF options available)

Smoked Applewood Cheese & Ham	£8.50
Smoked Applewood cheese and tender ham, paired with tangy tomato chutney	
Cured Meats & Swiss Cheese	£8.50
A savoury blend of cured meats, crispy gherkins, spicy mustard mayo, and smooth Swiss cheese	
Coronation Chicken	£8.50
Creamy coronation chicken with mango chutney and minted cucumber	
Pesto & Mozzarella	£8.50
Watercress, fresh mozzarella, tomato, red onion, and pesto, finished with a drizzle of balsamic glaze	
Add Chips	£2

gf = gluten free

gfo = gluten free option

v = vegetarian

ve = vegan

Please inform your server of any food allergies/intolerances etc.

A discretionary service charge of 12.5% will be applied to your bill. If you have any questions, please let us know

THE STEWKLEY SWAN

Menu

Small Plates

£8 each, or 3 for £20

Sweet & Sticky Pork Belly Bites, served with creamy sour cream & topped with chives (GF)

Smoked Haddock & Spring Onion Fishcake, with sauteed leeks & smoked applewood cheese sauce

Buffalo Cauliflower Wings, served with a cooling blue cheese sauce & fresh celery (V)

Crispy Duck Crostini, topped with pickled raspberries, fresh spring onions & rosemary (GFO)

Garlic & Parmesan Fried Gnocchi, served with truffle mayonnaise & fresh parsley (V)

Three Cheese Focaccia, served warm with aromatic garlic and sun-dried tomato butter (V)

Mains

Tequila & Lime Chicken (GF)

£18

Grilled chicken in a tequila-lime marinade, served with patatas bravas, spiced green beans, pineapple salsa, and garlic aioli.

Duo of Lamb

£22

Lamb rump and pulled lamb croquette with roasted shallot purée, sautéed peas, savoy cabbage, mint butter, and red wine jus

Seared Cider Cured Trout (GF)

£20

Cider-cured trout with puttanesca sauce, crushed new potatoes, roasted fennel, and grilled lime

Italian Risotto (GF, V)

£16

Creamy risotto with sun-dried tomatoes, olives, peppers, courgettes, feta cheese, and fresh basil

Jerk Chicken/Halloumi Burger (GFO, VO)

£17

Jerk-marinated chicken or halloumi with lettuce, red onion, pineapple salsa, lime mayo, and smoked applewood cheese

Gary's Pie Of The Week

£16

Seasonal pie with mashed potatoes or chips, garden peas, and rich gravy.

Classic Ale-Battered Haddock & Chips

£17

Ale-battered haddock with chunky chips, garden peas, and homemade tartare sauce

Whletail Scampi

£16

Crispy scampi with chunky chips, garden peas, and homemade tartare sauce

Sides

Fries (GF)	£4	Creamy mash (GF)	£3.50
Chunky chips (GF)	£4	Buttered new potatoes (GF)	£3.50
Truffle & parmesan fries (GF)	£5	Rocket salad (GF)	£3.50
Sauted Greens (GF)	£3.50		

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Desserts

Lemon & Elderflower Sponge

£8

A light, zesty lemon sponge infused with elderflower, served warm with creamy custard

Berry Summer Pudding

£8

Mixed berries soaked in fruit juices, set in a soft, sweet loaf, topped with clotted cream and strawberry gel

Chocolate Orange Tiramisu

£8

Rich chocolate and orange-infused mascarpone with coffee-soaked biscuits, dusted with cocoa

Cheeseboard

£12

French brie, Melton Mowbray blue stilton, Carron Lodge mature cheddar, tomato & red onion chutney, grapes, salted butter, celery & crackers

Ice Cream Flavours

Vanilla, chocolate, strawberry, honeycomb, mint chocolate chip

Sorbet Flavours (GF)

Mango, lemon or raspberry

Please inquire with staff for details on our gluten-free dessert options

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Drinks

Americano	£2.20
Rich espresso with hot water	
Cappuccino	£2.70
Espresso topped with steamed milk and velvety foam	
Latte	£2.70
Espresso with steamed milk, finished with a light foam	
Mocha	£3.10
A blend of espresso, steamed milk, and rich chocolate	
Espresso	£2
A concentrated shot of bold, pure coffee	
Double Espresso	£3
Two shots of intense, rich espresso.	
Macchiato	£2.70
Espresso with a touch of steamed milk, lightly frothy	
Flat White	£2.20
Smooth espresso with velvety steamed milk, less foam	
Tea	£2.20
Ask us for our selection of teas	
Hot Chocolate	£3.10
A creamy blend of rich chocolate and steamed milk	
Liquor Coffee	£7
Espresso with a splash of your favourite liquor, topped with cream	

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Sunday Menu

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Smoked Haddock & Spring Onion Fishcake, with sauteed leeks & smoked applewood cheese sauce

Buffalo Cauliflower Wings, served with a cooling blue cheese sauce & fresh celery (V)

Crispy Duck Crostini, topped with pickled raspberries, fresh spring onions & rosemary (GFO)

Garlic & Parmesan Fried Gnocchi, served with truffle mayonnaise & fresh parsley (V)

Three Cheese Focaccia, served warm with aromatic garlic and sun-dried tomato butter (V)

Roasts

All roasts are served with pea puree, roast potatoes, parsnip, seasonal vegetables, cauliflower cheese, yorkshire pudding & gravy

Roast Pork Loin £18

Roasted Chicken Breast £17

Topside Of Beef £19

Slow Cooked Shoulder Of Lamb £22

Roasted Vegetable & Mixed Nut Roast £16

Gluten free options available

Classics

Classic Ale Battered Haddock & Chips £17

Ale-battered haddock with chunky chips, garden peas, and homemade tartare sauce

Whletail Scampi £16

Crispy scampi with chunky chips, garden peas, and homemade tartare sauce

Jerk Chicken/Halloumi Burger (GFO, VO) £17

Jerk-marinated chicken or halloumi with lettuce, red onion, pineapple salsa, lime mayo, and smoked applewood cheese

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