



THE SWAN

AT LAMPOR

NIBBLES

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

Garlic Wild Mushrooms

Olive oil, parsley (V/GF)

Pork Belly Bites

Apple sauce (GF)

Crispy Whitebait

Tartare Sauce, lemon wedge

Marinated Olives (GF/V)

Artisan Breads

*Chilli & garlic oil, olive oil
& balsamic, basil oil (VG)*

Anchovy Dip

Grilled pitta, basil and parmesan oil

Chorizo

Red wine glaze (GF)



SHARERS

Homemade Cajun Nachos 11

House guacamole, pico de gallo salsa, tequila cheese sauce, jalapeno peppers (V)

Add Grilled Chicken 5

Surf & Turf 22

Chorizo, pork belly bites, pesto grilled chicken, whitebait, anchovy dip, pitta

Baked Camembert 18

Garlic & rosemary seasoning, artisan breads, red onion chutney (GFA/V)

STARTERS

Wild Boar Scotch Egg 8.5

Crackling shards, grilled fennel salad, date chutney



French Onion Soup 8

Welsh rarebit

Duo of Mackerel 10

*Smoked Mackerel, Mackerel pâté, cornichons,
cucumber ribbon & herb oil salad, croutons (GFA)*

Baked Rainbow Beetroot 8.5

Goats cheese, glazed figs, oatcake (GF/V)

Brixworth Pâté 9

*Toasted bread, butter, cornichons, silverskin pickled onions,
artichoke hearts, apple & cider brandy chutney (GFA)*

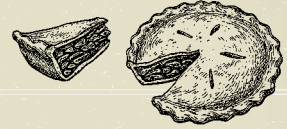
Sweet Potato & Mediterranean Vegetable Croquettes 7

Vegan cajun mayo (VGA)



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MAINS

Golden Battered Fish & Chips 18
Minted mushy peas, tartar sauce, lemon wedge (GF)

Market Fish Bouillabaisse 20
*Ask your server for today's selection of fish,
tomato & shellfish stew,
rosemary salted skin on fries (GF)*

Crispy Pork Belly 20
*Wild boar, apple & bacon stuffing,
bubble & squeak, Chantenay carrots,
apple sauce, red wine gravy (GF)*

Stout Braised Ox Cheeks 21
*Creamy truffle mash potato,
seasonal green vegetables, jus*

Pie of the Day 18
*A choice of chunky chips or creamy mash,
winter greens & gravy (VGA)*

Roast Chicken Supreme 21
*Creamy mushroom sauce, potato gratin,
tenderstem broccoli, chantenay carrots (GF)*

Wild Mushroom & Beetroot Risotto 16
Vegan parmesan crisp, rocket (VG/GF)
Add Grilled chicken breast 5

Grilled Chicken & Bacon Caesar 17
*Crispy Cos lettuce, smoked bacon,
free range soft boiled egg, Parmesan,
anchovies, garlic rosemary croutons*



BURGERS

All served with rosemary salted skin on fries and coleslaw

DOUBLE UP YOUR BURGER 5

Black & Blue Mushroom Burger 17
*Large Portobello mushrooms,
melted Long Crawford blue cheese,
blue cheese peppercorn sauce, rocket (V/GFA)*

Grilled Chicken Burger 19
*Basil pesto, sundried tomatoes, crumbled feta,
mayo, mixed leaf, focaccia bun (GFA)*

BBQ Cheese & Bacon Burger 18
*6oz British Beef patty, Cheddar cheese,
Smoked streaky bacon, BBQ sauce,
crinkle gherkin, lettuce and beef tomato (GFA)*

Katsu Burger 18
*Curious Vegan breaded chicken fillet,
vegan katsu mayo, pickled ginger (VG)*

STEAKS

10oz Ribeye Steak 33
*Golden chunky chips, grilled vine tomatoes,
crispy onion rings & salad garnish (GF)*

7oz Venison Steak 25
Potato Gratin, tenderstem broccoli, blackberry jus (GF)

Steak Frites 20
*5oz sirloin steak, rosemary salted skin on fries,
rocket & parmesan salad (GF)*

10oz Gammon Steak 17
Golden chunky chips, fried egg, mixed leaf salad (GF)



SIDES

Bubble & Squeak (V/GF) 4
Skin on Fries (VG/GF) 4
Chunky Chips (VG/GF) 4
Homemade Onion Rings (VG/GF) 5

Chilli Tenderstem Broccoli (V/GF) 4.5
Market Veg (VG/GF) 4
Garden Salad (V/GF) 4
Peppercorn Sauce (V/GF) 3

Blue Cheese Sauce (V/GF) 3
Wild Mushroom Sauce (V/GF) 3
Curry Sauce (V) 2



THE SWAN
AT LAMPPOST



LUNCH TIME
CIABATTAS

AVAILABLE MONDAY TO SATURDAY
NOON UNTIL 4PM

SERVED WITH ROSEMARY SALTED
SKIN ON FRIES AND COLESLAW

Roast Beef 12.5

Horseradish mayo, crispy onions, mixed leaf (GFA)

Chicken Club 12

Grilled chicken, bacon, lettuce, tomato, mayo (GFA)

Fish Finger 12.5

Tartar, mixed leaf (GFA)

Meatball Open Sub 13

*Meatballs in marinara sauce, parmesan,
mozzarella, balsamic glaze (GFA)*

Curried Chickpea 10

Tomato salsa, mixed leaf (VG)

(VG) Suitable for both vegan and vegetarians. (GF) Gluten free alternative.

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.0924.21803



THE SWAN

AT LAMPOR

DESSERTS

Crumble 7

Ask server for today's selection. Vanilla ice cream or custard

Cheesecake 8

Ask server for today's selection. Vanilla ice cream

Warm Chocolate Brownie 7

Vanilla ice cream, chocolate sauce (GF)

Sticky Toffee Pudding 7

Vanilla ice cream or custard (GF)

Apple Tart 8

Almonds, vegan vanilla ice cream (VG)



SELECTION OF **ICE-CREAM & SORBETS**

3 scoops for 5 / 4 scoops for 6

Strawberry • Chocolate •

Vanilla Pod (VGA) • Salted Caramel •

Raspberry Sorbet (VG) • Lemon Sorbet (VG)

(GF) Gluten free. (VG) Suitable for both vegan and vegetarians.

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HOT DRINKS

All our coffees are produced with freshly ground 100% rain forest alliance coffee beans from Columbia, Honduras and Brazil. All drinks are available to take away.

Latte 3	Flat White 3
Cappuccino 3	Mocha 3.3
Americano 3	Espresso 2.3
Floater Coffee 3	Macchiato 3

ADD A SYRUP TO YOUR COFFEE + 0.80 EACH
Caramel • Vanilla • Hazelnut • Pumpkin Spice

Tea by the Pot 3
ENGLISH TEA SHOP
Breakfast • Earl Grey • Green Peppermint • Berry • Chamomile

Hot Chocolate 4
Marshmallows & cream

Hot Drink & Chocolate Brownie 8
Choose one of our hot drinks with a chocolate brownie slice

LIQUEUR COFFEE

Choose your liqueur 6.5
Irish, Jameson • Bailey's Latte • Seville, Cointreau • Amaretto • Calypso, Tia Maria • Carajillo coffee, Courvoisier VS brandy



THE SWAN
AT LAMPORF

SUNDAY

NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

1 FOR 5 / 3 FOR 14 / 5 FOR 22

Garlic Wild Mushrooms

Olive oil, parsley (V/GF)

Pork Belly Bites

Apple sauce (GF)

Crispy Whitebait

Tartare Sauce, lemon wedge

Marinated Olives (GF/V)

Artisan Breads

*Chilli & garlic oil, olive oil
& balsamic, basil oil (VG)*



Anchovy Dip

Grilled pitta, basil and parmesan oil

Chorizo

Red wine glaze (GF)

SHARERS

Baked Camembert 18

Garlic & rosemary seasoning, artisan breads, red onion chutney (GFA/V)

STARTERS

Wild Boar Scotch Egg 8.5

Crackling shards, grilled fennel salad, date chutney



French Onion Soup 8

Welsh rarebit

Duo of Mackerel 10

*Smoked Mackerel, Mackerel pâté, cornichons,
cucumber ribbon & herb oil salad, croutons (GFA)*

Baked Rainbow Beetroot 8.5

Goats cheese, glazed figs, oatcake (GF/V)

Brixworth Pâté 9

*Toasted bread, butter, cornichons, silverskin pickled onions,
artichoke hearts, apple & cider brandy chutney (GFA)*

Sweet Potato & Mediterranean Vegetable Croquettes 7

Vegan cajun mayo (VGA)

(GF) Gluten free. (GFA) Gluten free alternative. (VG) Suitable for both vegan and vegetarians. (VGA) Vegan alternative. (V) Suitable for vegetarians.

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SUNDAY ROAST

ALL SERVED WITH

Rosemary, thyme & garlic roast potatoes, glazed carrots & parsnips, sautéed leeks and savoy cabbage, Yorkshire pudding and rich gravy (VGA/GFA)

28 Day Aged Roast Beef 20

Roasted Pork Belly & Crispy Cracking 18

Lemon and Thyme Chicken Supreme 18

Roast Trio: Pork, Beef, Chicken 24

Beetroot Wellington (VGA) 17

SUNDAY SIDES

Cauliflower cheese 5 • Extra Roast Potatoes 4 • Pigs in Blankets 5
Roasted and Glazed Root Vegetables 4 • Basil Sautéed Greens 4 • Wild Boar Stuffing 5

CHILDREN'S SUNDAY ROAST

WITH ALL THE TRIMMINGS

28 Day Aged British Beef 10

Roasted Pork Belly & Crispy Cracking 9

Lemon and Thyme Chicken Supreme 9

Beetroot Wellington (VGA) 9

MAINS

Golden Battered Fish & Chips 18

Minted mushy peas, tartar sauce, lemon wedge (GF)

Pie of the Day 18

*A choice of chunky chips or creamy mash,
winter greens & gravy (VGA)*

Wild Mushroom & Beetroot Risotto 16

Vegan parmesan crisp, rocket (VG/GF)

Add Grilled chicken breast 5

Grilled Chicken & Bacon Caesar 17

*Crispy Cos lettuce, smoked bacon,
free range soft boiled egg, Parmesan,
anchovies, garlic rosemary croutons*

7oz Venison Steak 25

Potato Gratin, tenderstem broccoli, blackberry jus (GF)

10oz Ribeye Steak 33

*Golden chunky chips, grilled vine tomatoes,
crispy onion rings & salad garnish (GF)*

BBQ Cheese & Bacon Burger 18

*6oz British Beef patty, Cheddar cheese,
Smoked streaky bacon, BBQ sauce,
crinkle gherkin, lettuce and beef tomato (GFA)*

Katsu Burger 18

*Curious Vegan breaded chicken fillet,
vegan katsu mayo, pickled ginger (VG)*

SIDES

Bubble & Squeak (V/GF) 4

Skin on Fries (VG/GF) 4

Chunky Chips (VG/GF) 4

Homemade Onion Rings (VG/GF) 5

Chilli Tenderstem Broccoli (V/GF) 4.5

Market Veg (VG/GF) 4

Garden Salad (V/GF) 4

Peppercorn Sauce (V/GF) 3

Blue Cheese Sauce (V/GF) 3

Wild Mushroom Sauce (V/GF) 3

Curry Sauce (V) 2