

THE SWAN
 AT LAMPOR

. NIBBLES .

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

1 FOR 6 | 3 FOR 16 | 5 FOR 26

Macaroni Cheese Balls

Cheese sauce (V)

Battered Spicy

Pork Belly

Asian sauce

Chicken Wings

BBQ sauce

Marinated Olives (VG)

Whitebait

Homemade tartare sauce

Arancini

Spicy tomato sauce (VG)

Cauliflower Bonbons

Rarebit cheese sauce (V)

Harissa Hummus

Pitta (VG)

SHARERS

Antipasti 23

Italian & Spanish cold meats,
Hambleton Bakery Bread, marinated olives,
olive oil, balsamic vinegar, artichokes

Baked Camembert 19

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



Homemade Cajun Nachos 11

Guacamole, chipotle salsa, soured cream,
jalapeños, cheddar cheese,
pickled red onion (V)

Add grilled chicken 5

Add pulled pork 5

STARTERS

Pan Seared Pigeon Breast 10

Creamy bacon, garlic & shallot compote

Pan Fried Scallops 13

Wrapped in pancetta, spicy sweet potato
puree, salsa verde

Filo Pastry Baked Brie 8.5

Redcurrant jelly, berries (V)

Wild Mushroom Garlic & Pesto

Gnocchi 9

Parmesan crisp (VGA)

Posh Pork Pie 9

Smoked Ham & chicken terrine en croute,
piccalilli

Salmon & Prawn Cocktail 11

Poached salmon, prawns,
Marie Rose sauce, lettuce,
lemon, Hambleton Bakery
rye sourdough





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MAINS

Beer Battered Hake 18.5
Golden chunky chips, homemade tartare sauce, mushy peas, burnt lemon (GFA)

Salmon, Hake, Smoked Haddock & Prawn Pie . . 19
Soft herb salad

Roasted Whole Cornish Sole 24
Baby prawn white wine cream sauce, crushed potato, vine tomatoes, wilted spinach (GF)

Duck Tagine 22
Confit Gressingham duck leg tagine, roast Mediterranean vegetable cous cous & tagine sauce

Stuffed Chicken Breast 21
Filled with garlic & sage butter, wrapped in pancetta, served with mushroom sauce, celeriac croquette & seasonal greens

Lamb Rump 25
Champ potato, stem broccoli, garlic, rosemary and redcurrant jus

Pan Fried Calf's Liver 19
Sage & crispy bacon mash, greens, onion gravy

Battered Spicy Pork Belly 21
Char Siu sauce, chorizo mash, stem broccoli, red wine jus

Thai Green Curry 16
Aromatic Thai green coconut sauce, pepper, courgette, beans, rice, naan brea (VG/GFA)

Add Add chicken 5 • Add king prawns 6

Slow Braised Beef Short Rib Pie for 2 45
Confit garlic mashed potato, braised red cabbage, stem broccoli, horse radish & red wine jus

BURGERS

All served in a brioche style bun with coleslaw & herb seasoned skin on fries

Ultimate Vegan Burger 18.5
Beyond Meat Patty, Applewood Cheddar "cheese", THIS isn't Bacon, bread & butter pickles, caramelised red onion chutney (V/VG/GFA)

Bacon Cheese Burger 18.5
6oz Aberdeen Angus beefburger, Jolly Hog treacle cured back bacon, cheddar cheese, salad, bread & butter pickles, burger sauce (GFA)

Spicy Southern Fried Chicken Burger . . 18.5
Deep fried breaded chicken breast, marinated in harissa & yoghurt, hot honey mayo, Monterey Jack cheese (GFA)

Lampport Dirty Burger 22
6oz Aberdeen Angus beef burger, smoked bacon and cheese, onion, pulled pork, nachos, fresh chilli, sour cream, guacamole



GRILLS

Steak Frites 24
5oz sirloin steak, rocket & parmesan salad, seasoned skin on fries, peppercorn sauce (GFA)

10oz Ribeye Steak 32
Golden chunky chips, grilled vine tomatoes, Portobello mushroom, crispy onion ring & salad garnish (GFA)

Gammon Steak 19
Fried eggs, golden chunky chips, grilled vine tomatoes, pineapple salsa & salad garnish (GFA)

Surf & Turf 39
8oz filet mignon, sautéed scallops, samphire, camembert mash

SIDES

Seasoned Fries 5 • Chunky Chips 5 • Onion Rings 5 • House Salad 5 • Seasonal Greens 5

DESSERTS

Biscoff Cheesecake 9
Toffee sauce, Jude's salted caramel ice cream

Chocolate Fondant 9
Chantilly cream

Sticky Toffee Pudding 8.5
Butterscotch sauce, Jude's vanilla ice cream

Maple & Walnut Croissant Bread & Butter . . . 9
Vanilla custard

A SELECTION OF JUDE'S ICE CREAMS & SORBETS

3 SCOOPS FOR 6 • 4 SCOOPS FOR 7

Vanilla • Chocolate • Strawberry • Salted Caramel • Raspberry Sorbet • Mango Sorbet