



M E N U

NIBBLES AND SHARING

**Garlic and rosemary
baked camembert** (v) (gfa) 12.95
Sundried tomato bread, red onion relish

Hogs board 15.95
*Nduja scotch egg, glazed chorizo,
bourbon belly bites, fennel and sage pork
scratchings, apple sauce, warm flatbread*

Garden mezze (v) 14.95
*Cherry and goat's cheese crostinis,
pumpkin and sage houmous, polenta fries,
olives, caponata, garlic, parmesan and
rocket flatbread*

Artisan breads (v) 2.95
*Herb butter, cold pressed oil
and balsamic*

**Marinated olives
and feta** (v) (gf) 4.95
**Garlic, herb and mozzarella
flatbread** (v) 3.95

**Fennel and sage
pork scratchings** (gf) 2.95
Baked apple sauce

Calabrian prawns 9.95
Chilli marinara, rosemary bread

**Pumpkin and
sage houmous** (v) 5.95
Warm flatbread, olive oil

**Fig, edamame bean and
goat's cheese honeycomb
salad** (v) (gf) 6.95
Chilli and mint dressing

Spicy nduja Scotch egg 5.95
Citrus aioli

Crispy falafels (v) 4.95
Lemon and garlic tahini dip

Fried calamari 6.95
Black olive, vine tomato salad

Potted duck rillettes (gfa) 7.95
Red onion chutney, toasted sourdough

Indian fish koftas 6.50
Lime and mango chutney, baby gem lettuce

Katsu chicken wings 5.95
Charred lime

M A I N S

FROM THE GARDEN

**Trio of Glamorgan
sausages** (v) 10.95

*Mashed potato, braised red cabbage,
soy and vegetable jus*

Plant burger (v) 12.95

*Miso and vegetable patty,
sweet and sour aubergine relish,
toasted bun, gem lettuce,
beefsteak tomato, gherkin, skin on fries*

Linguine arrabiata (v) 10.95

*Tomato, red chilli and garlic sauce, baby spinach,
vegetarian style parmesan*

**Celeriac, spinach and
cashew Thai curry** (vgn) 11.95

Wild rice

**Beetroot and roasted fig
Caesar salad** (v) (gfa) 10.95

*Baby gem lettuce, salt and pepper croutons,
soft boiled egg, vegetarian style parmesan,
and Caesar dressing*

Wild mushroom linguine (v) 12.95

*Baby spinach, shallots, cashel blue cheese,
truffle oil*

Add on:

**Chargrilled chicken
and pancetta** (gf) 4.95

Polenta coated halloumi (v) 4.95

Sautéed nduja prawns (gf) 6.50

GRILLS

*Locally sourced English beef, perfectly aged, cooked to your liking
All served with confit vine tomatoes, dressed green leaf, gastro chips*

7oz Fillet steak (gf) 27.95 **8oz Sirloin steak** (gf) 19.95

10oz Prime Ribeye steak (gf) 25.95

10oz Gammon steak and hen egg (gf) 12.95

EXTRAS

Sautéed nduja prawns (gf) 6.50

Mac 'n' brie (v) 3.95

Salt and vinegar onion rings (v) 2.95

**Sautéed pancetta
and samphire** 4.50

Garlic and herb butter (v) 1.95

SAUCES 2.95

Peppercorn, Blue cheese, Creamy mushroom or Bearnaise

BURGERS

*All served in a toasted brioche bun with gem lettuce,
beefsteak tomato, gherkin, rosemary salted skin on fries*

Double stacked prime beef burger (gfa) 12.95

Two 4oz chargrilled patties, applewood cheese, cured bacon, red onion chutney

Buttermilk chicken breast 12.95

Cured bacon, Caesar dressing

DOUBLE UP YOUR BURGER 4.00
**BEEFBURGER, BUTTERMILK CHICKEN,
MEATLESS BURGER** (v)

Slow roasted pork belly 14.95

*Dauphinoise potatoes,
wilted spinach, red wine and soy jus*

Panfried duck breast 19.95

*Duck leg croquette, potato purée
glazed vegetables, cherry jus*

**Trio of pork and leek
sausages** 10.95

*Mashed potato, braised red cabbage,
red wine and soy jus*

Beef fillet stroganoff 15.95

*Prime cut fillet, shallots, garlic, herbs,
creamy mushroom and brandy sauce, wild rice*

**Herb crusted
lamb rump** 18.95

*Potato gnocchi, green beans,
black olives, niçoise, veal jus*

**Full crust
steak & ale pie** 12.95

*Creamed potato, broccoli and
sweet onion jus*

Pan fried seabass fillets 15.95

*Warm caponata, baby spinach, baked pancetta,
confit vine tomato*

Picante chicken 12.95

*Half de-boned chicken, picante marinade,
confit vine tomato, gastro chips, dressed green leaves,
crushed chilli and tomato sauce*

**Beer battered
fish 'n' chips** 13.95

Crushed minted peas, tartare sauce

S I D E S

Gastro chips, rosemary salt (v) (gf) 3.50

Truffle and parmesan fries (v) (gf) 4.50

Salt and vinegar onion rings (v) 2.95

Skin on fries, chilli salt (v) (gfa) 2.95

Caponata (v) 3.50

**Pumpkin, tomato and
pepper gratin** (v) 3.95

**Polenta coated
halloumi chips,
lemon dip** (v) 4.95

Mac 'n' Brie (v) 3.95

SANDWICHES

All served with garden salad on a choice of white or granary bloomer

Available from noon to 6pm Monday to Saturday

Gluten free bread available upon request

Buttermilk chicken club 7.95

Cured bacon, beef tomato, baby gem lettuce, Caesar dressing

Pork duo 6.95

Slow cooked pork belly, nduja sausage, apple sauce, rocket

Fish finger 7.95

Lettuce, gherkin, and tartare sauce

Croque Monsieur 6.95

Cured ham, mustard and cheddar sauce

Add: Fried hen egg 1.00

Glamorgan sausages (v) 6.95

Roasted tomatoes and sweet onion relish

Falafel, pumpkin houmous and edamame bean (v) 6.95

Seared steak 9.95

Mushroom sauce, fried shallot

Add:

Gastro chips 3.50 Skin on fries 2.95

Cup of soup 1.95

DESSERT MENU

Lemon meringue 5.95

Chantilly cream, berry compote

Chocolate brownie (gf) 5.95

Clotted vanilla ice cream

Apple tartelette 6.95

Crème anglaise

Sticky toffee (v) 5.95

Toffee sauce, ice cream

Cherry pie crumble 6.50

Pouring cream

Churros and hot drink 5.95

English cheese board (gf)

With celery, grapes, chutney and oatcakes

Davidstow

Extra Mature Cheddar

Joseph Heler

Double Gloucester

Cornish Brie

and

Cashel

Blue Cheese

Plate 7.95

Sharing 13.95

APERITIVO

Enjoy a beautiful crisp and refreshing aperitivo to excite your appetite before dinner

Aperol Spritz 7.95

Aperol, prosecco and soda water served with an orange wedge.

The Classic spritz

Ketel Bloody Mary 7.95

Ketel one vodka and our own spiced tomato mix. Sure to liven up your day

Ultimate T&T

World Class Tanqueray

No. TEN Gin 7.95

Mixed with Fever-Tree Indian tonic and a wedge of pink grapefruit

CHILDREN'S MENU

MAINS

Buttermilk chicken sandwich 4.95

Baby gem lettuce, carrot chips

Bacon Caesar salad 6.95

Gem lettuce, tomatoes, soft boiled egg, croutons and Caesar dressing

Battered fish goujons, peas and fries 6.95

Mac 'n' cheese, garlic bread 5.95

Bangers, mashed potato, peas and gravy 5.95

Option: Glamorgan sausages (v)

Cheeseburger, fries and peas 5.95

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Mini roast dinner 6.95 Sunday only
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DESSERTS

Chocolate brownie with ice cream 2.95

Churros and dipping chocolate 3.50

Ice cream bowl - Choose two scoops 2.50

THE LAMPOR T SWAN

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(v) Suitable for vegetarians (gf) Gluten Free (gfa) Gluten Free Available (vgn) Vegan

If you have a food allergy - please speak to your server before you order your food and drink, who will tell you about the allergenic ingredients in our dishes.

All weights are approximate before cooking. Some items on this menu may contain nuts or nut derivatives. Some fish products may contain small bones. All items are subject to availability. All prices include VAT. (TLS1119)

Gratuities are discretionary

We hope you enjoy your visit. Please feel free to discuss anything with the manager or write to our Customer Services Manager at: McManus Managed Pub Group, Kingsthorpe Road Northampton NN2 6HT Tel: 01604 713 601

www.mcmanuspub.co.uk