

THE SWAN INN

home from home

NIBBLES

Garlic and herb sourdough flatbread V (Vegan option available) (add mozzarella £1.50)	£5
Marinated garlic and rosemary olives	£5
Cartmel Valley wild boar and damson chipolatas	£7.50
Padron peppers, sea salt and smoked paprika VE	£7.50

MAINS

Mussels, white wine, cream & parsley, crusty Grange bloomer (GF option available)	£15
Chicken Caesar salad, baby gem, crispy bacon, soft boiled egg, garlic croutons, anchovies, Caesar dressing (GF option available)	£16.50
King oyster mushroom ramen, noodles, vegetables, bok choy, soft boiled egg, vegetables, add chicken or pork £3	£15
Gammon & runny fried egg, hand cut chips, onion rings, tomato & pineapple chutney GF	£18
Slow cooked Swaledale beef suet pudding, creamed potatoes, stock pot carrot, onion gravy	£19
Fish & chips, battered haddock fillet, homemade chips, mushy peas, tartare sauce GF	£16
Dewlay cheese & onion pie, homemade chips, greens V	£16
Swan burger, grilled burger, toasted brioche bun, slice tomato & onion burger sauce, bacon, cheese, pickled gherkin, onion ring, fries	£17
Swan Vegan burger, toasted brioche bun, slice tomato & onion burger sauce, cheese, pickled gherkin, onion ring, fries V/VE	£15
Thai green squash & chickpea curry, jasmine rice, pickled vegetables, flatbread, V/VE	£16
21 Day aged Sirloin steak, homemade chips, onion rings, confit tomato, field mushrooms and fine beans GF	£35

SIDES

French Fries - Add truffle & parmesan £1.50	
Home Made Chips - Add truffle & parmesan £1.50	
Swan mixed leaf salad	All sides £5
Peppercorn sauce	£3
Job on the side? - Apply at enquiries@swanhotel.com	

SANDWICHES

Served on white or granary doorstop bloomer with fries.
(GF/V option available). Available until 5pm

Topside of Cumbrian beef cooked pink, horseradish & rocket	£13
Cartmel Valley smoked salmon, cream cheese & cucumber	£13
Honey roast ham, piccalilli	£12
Eden Chieftain cheddar & green tomato chutney (V/VE option available)	£12
Lamb kofta flatbread, feta, fire roasted pepper, hummus, tomato, cucumber & onion salad, mint yoghurt, toasted almonds, chilli sauce	£15
Grilled halloumi flatbread, feta, fire roasted pepper, hummus, tomato, cucumber & onion salad, mint yoghurt, toasted almonds, chilli sauce V	£13

PUDDING

"Peach Melba", Peaches, raspberry coulis, vanilla bean ice cream, marbled raspberry meringue GF/V	£8
Sticky Toffee Pudding, caramel sauce, vanilla ice cream V (GF option available)	£8
Raspberry pavlova, raspberry sorbet GF	£8
Spiced date pudding, caramel sauce, vanilla ice cream VE	£7
Cheese Plate, Black Dub Blue, Eden Valley Brie, Eden Chieftain, Cheddar with artisan cracker selection, celery, grapes, add damson chutney (V option available)	£13

Selection of ice cream:
1 Scoop £2.50 / 2 Scoop £4 / 3 Scoop £6

Salted caramel
Rhubarb & raspberry
Madagascan vanilla
Tiramisu
Hazelnut & chocolate
Raspberry & sorrel sorbet
Sicilian lemon sorbet
Plum & damson sorbet

All of our ice creams are Vegan!

ENJOY 

white

if you like Sauvignon Blanc: Bottle 125ml 175ml 250ml

Verdicchio Castelli di Jesi Classico, Vignamato, Italy 2019 £25.00 £4.35 £6.10 £8.70
Fresh & Fruity with a delicate nutty aroma.

Nika Tiki Marlborough Sauvignon Blanc, New Zealand 2019 £28.00 £4.85 £6.80 £9.70
Zingy lime, lemon and tropical fruit characters, thoroughly refreshing

Nika Tiki Marlborough Sauvignon Blanc Magnum, New Zealand 2019 £60.00 --- --- ---
Zingy lime, lemon and tropical fruit characters, thoroughly refreshing

Sancerre La Croix du Roy, Lucien Crochet, Loire Valley, France 2018 £52.00 --- --- ---
Crisp, rounded with classic mineral overtones.

if you like Chardonnay: Bottle 125ml 175ml 250ml

First Fleet Chardonnay, South-Eastern Australia 2019 £23.00 --- £5.60 £8.00
Well rounded, packed with apples and melon flavours.

EQ Quartz Chardonnay, Matetic, Chile 2017 £36.00 --- --- ---
Tropical fruit flavours, a touch of oak with a dry long finish.

Chablis, Domaine Jean-Marc Brocard, Burgundy, France 2019 £45.00 £7.70 £10.75 ---
Classic Chablis, well structured, crisp and delicious.

if you like Pinot Grigio: Bottle 125ml 175ml 250ml

Villa Borghetti Pinot Grigio Delle Venezie, Verona, Italy 2019 £23.00 --- £5.60 £8.00
Light, crisp and dry with subtle stone fruits and baked citrus

The Pointer Pinot Gris, Coopers Creek, New Zealand, 2017 £34.00 --- --- ---
Spicy pear flavours, intense but soft on the finish.

Gavi di Gavi Meirana, Broglia, Piedmont, Italy 2019 £37.00 --- --- ---
Fresh and Dry with great texture and beautiful green fruits.

rosé

Bottle 175ml 250ml

Poggio Alto Pinot Grigio Rosé Veneto, Italy 2019 £23.00 £5.60 £8.00
Light-bodied dry rosé refreshing, packed full of rich red summer fruits.

Beringer Zinfandel Rosé, California, USA 2019 £26.00 £6.30 £9.00
Soft, well-rounded, in a medium style, with lovely ripe strawberries.

M de Minuty Cotes de Provence rosé, France 2019 £38.00 £9.10 £13.00
A wonderful example of quality Provence Rosé.

Diamarine Côteaux Varois en Provence Rosé, France 2019 £29.00 £7.00 £10.00
Pale with fresh redcurrant and citrus peel aromas and an elegant finish

M de Minuty Cotes de Provence rosé, France 2019 Magnum £70.00 --- ---
A wonderful example of quality Provence Rosé.

fizz

Bottle 125ml

La Delfina Prosecco DOC, Italy £28.00 £5.95
Lively citrus flavours with aromas of green apple and blossom

Champagne Drappier Carte d'Or Brut, France NV £65.00 £9.95
Dry and Elegant.

Champagne Drappier Rosé de Saignee Brut, France, NV £75.00 £10.95
A beautifully balanced Rosé Champagne.

Laurent-Perrier Rosé, France NV £110.00 ---

red

if you like Malbec: Bottle 125ml 175ml 250ml

Finca La Colonia Malbec, Norton, Mendoza, Argentina 2019 £28.00 --- £6.80 £9.70
Ripe red fruits, with a smooth lingering finish.

Regaleali Nero d'Avola, Tasca, Sicily, 2018 £30.00 --- £7.25 £10.35
Notes of black cherry, mulberry and blueberry. Velvety and well balanced.

Norton Privada Malbec, Mendoza, Argentina 2015 £47.00 --- --- ---
Rich and elegant with bold black fruits.

if you like Pinot Noir: Bottle 125ml 175ml 250ml

California Zinfandel Sebastiani, USA 2017 £39.00 £6.70 £9.35 £13.35
Smooth dark, brambly berry flavours with hints of white pepper and spice.

Mahi Pinot Noir, New Zealand, Marlborough, New Zealand 2018 £52.00 --- --- ---
Dark cherries and plums combine with soft tannins to give a well-rounded finish.

Savigny 1er Cru Clos des Guettes de Villamont, France, Burgundy £68.00 --- --- ---
A delightful medium bodied burgundy with flavours of red cherry and plum, a tiny bit of oak spice and a floral delicacy to the finish.

if you like Merlot: Bottle 125ml 175ml 250ml

Morande Pionero Merlot Reserva, Valle Central, Chile 2018 £26.00 --- £6.30 £9.00
Dark chocolate notes, with beautiful plum fruits and a rich lingering finish.

Bonacosta Valpolicella Classico, Masi, Veneto, Italy 2019 £37.00 --- --- ---
Fresh cherries and spice, with soft tannins and a rounded finish.

Chateau Perron, Lalande-de-Pomerol, Bordeaux, France 2016 £48.00 --- --- ---
Expressive red fruits, with an elegant smooth finish.

if you like Rioja: Bottle 125ml 175ml 250ml

Promesa Rioja Crianza Vina Bujanda, Rioja, Spain 2017 £32.00 --- £7.70 £11.00
Classic Rioja. Rich black fruits and beautifully integrated oak.

Fincas Valdemacuco Roble, Ribera del Duero, Spain 2018 £39.00 £6.70 £9.35 £13.35
Bright black cherries, with an appetising finish.

Bodegas Valdemar Rioja Gran Reserva, Spain 2010 £54.00 --- --- ---
Exceptional balance between fruit and oak with a long persistent finish.

dessert wine 1/2 Bottle 100ml

La Fleur d'Or Sauternes 2015, France £25.00 £6.95
Sweet apricot fruit, sweet, but well balanced.

Masi Angelorum Recioto della Valpolicella 2014, Italy £40.00 £10.95
Fresh Kirsch-soaked cherries, rich and complex.

Weingut Balthasar Röss Hattenheim Nussbrunnen Riesling Auslese 2015, Germany £44.00 £12.00
Late harvested, with citrus elegance. 50cl

Sauska Tokaji Aszu 5 Puttonyos 2013, Hungary £57.00 £11.60
An exceptional Tokaji!

Buitenverwachting 1769 Muscat 2015, South Africa £35.00 £6.95
Ripe apricot, melon and apple like characters with a firm rich finish.