

## Nibbles

Marinated olives, selection of fresh olives with a lemon & herb dressing	£7
Tomato and basil focaccia with lemon and herb hummus topped with toasted pine nuts	£6.50

## Starters

Baked camembert, Hawkshead fig & cinnamon chutney, toasted sourdough bread	£9.75
Homemade soup, roasted garlic croutons & herb oil	£8.75
Smooth duck liver parfait accompanied with red onion chutney & toasted brioche	£9.75
Crispy salt & pepper squid served with an Asian slaw and sweet chilli sauce	£11

## Pub Sharing Platter Serves 2

Selection of toasted bread and oil, lemon & herb hummus, marinated olives, baked camembert, crispy calamari & mixed leaf salad	£25
--	-----

## Sandwiches All served until 5pm

**Cold** Served with homemade coleslaw, dressed mixed leaf salad & soup (served on white or brown loaf)

Honey glazed ham & winter chutney	£13
Egg mayonnaise & chive	£12
Smoked salmon with a lemon & caper cream cheese	£13
Sliced creamy Lancashire & tomato chutney	£12

**Hot** Served with homemade coleslaw, dressed mixed leaf salad & chips

Club sandwich with chicken breast, smoked bacon, lettuce, tomato & mayonnaise	£15
Sautéed steak, balsamic red onions, blue cheese dressing rocket leaves	£15

## Sunday Roast ~ Only on Sundays, when it's gone it's gone!

Choice of chicken or roast topside of beef, roast potatoes, Yorkshire pudding, seasonal vegetables, roasting gravy	£19.50
--	--------

## Sides

French fries (V)	£5
Truffle & parmesan fries (V)	£6.50
Tomato & basil salad (V, VE, GF)	£5
Hand cut chips (V, VE)	£5
Truffle & parmesan chips (V)	£6.50
Swan mixed leaf salad (V, VE)	£5
Peppercorn sauce	£3

## Mains

Battered haddock and hand cut chips, mushy peas & tartare sauce	£18.50
Cumberland sausage, champ mash, buttered seasonal greens served with a rich onion gravy	£20
Braised beef & Cumbrian ale pie, creamed potato, buttered seasonal greens served with a stout & onion gravy	£23.50
Vegan spiced samosa vegetable pie, hand cut chips & seasonal green vegetables	£19
Vegan cassoulet - cannellini & haricot blanc beans, mushrooms, winter root vegetables, tomato & red wine broth (VE, GF)	£22.50
Malaysian slow-cooked beef curry, sambal potatoes & a garlic yoghurt served with a warmed flatbread	£19.50
Cod, salmon & smoked haddock fish pie, topped with creamed potato & glazed cheddar, garden peas	£19.50

## Grill

All our steaks are matured for at least 21 days and are finished in a smoked bone marrow butter & accompanied with buttered fine beans, confit tomato, grilled field mushroom, hand cut chips & onion rings

10oz Sirloin steak, hand cut chips, onion rings, confit tomato, field mushrooms & fine beans (GF)	£38
10oz Ribeye steak, hand cut chips, onion rings, confit tomato, field mushrooms & fine beans (GF)	£42
9oz Fillet steak, hand cut chips, onion rings, confit tomato, field mushrooms & fine beans (GF)	£48

## Burgers

All our burgers are served in a toasted roll with lettuce, tomato & gherkins. Accompanied with homemade coleslaw and a side of fries

Our signature Swan Burger, two chargrilled 4oz beef burgers, smoked bacon, cheese, pickles & house made burger sauce	£19
Crispy double coated chicken burger, sriracha mayo, pickles	£18.50
Our signature vegan burger, two plant based burgers topped with vegan cheese, pickles & house made burger sauce (VE)	£17.50

## Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (GF)	£9
Raspberry & almond tart white chocolate ice cream	£9.50
Chocolate mousse, Nutella sauce, hazelnut ice cream	£9.50
Vegan Biscoff sundae, Biscoff crumb, vanilla ice cream (VE)	£9
Warm apple & cinnamon crumble with traditional English custard	£9
Warm dark chocolate fondant, Baileys ice cream, chocolate sauce	£9.50
Cheese plate, selection of local and European cheeses, artisan crackers, quince, toasted nuts, apple, honey, grapes (V, GF available)	£15



*The Swan Inn*



THE SWAN HOTEL & SPA  
Newby Bridge, Ulverston, Cumbria, LA12 8NB  
[www.swanhotel.com](http://www.swanhotel.com) / @swanhotelnewbybridge