Selection of fresh mixed garlic & herb olives (V,VE)	£7.00
Warm sea salt & rosemary focaccia, hummus, olive tapenade (*contains: gluten + sesame)	£7.00
Warm honey glazed chorizo	£7.00
Crispy chicken tenders, garlic aioli (*contains: gluten, milk + egg)	£7.00

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Slarlers	
Soup of the day (V, VE) (*plant based, gluten free upon request)	£8.80
Welsh rarebit on toast, winter truffle (V, VE) (*plant based, contains: mustard, sulphites + gluten)	£11.00
Flaked hot smoked salmon, roasted beetroot, candied walnut, lemon crème fraîche, baby leaves (*contains: fish, nuts, sulphites)	£10.50
Panko breadcrumbed calamari rings, Sriracha mayo, butter, lettuce herb salad (*contains: gluten, sulphites, egg + mollusc)	£13.95
Halloumi fries, sweet pickled chilli, chipotle sauce (*contains: gluten, sulphites + milk)	£11.00
Chicken liver parfait, sweet pickled cornichons, toast (*contains: gluten, sulphites, milk + soya)	£9.95
Oven baked camembert, local honey sourdough toast (*contains: sulphites + milk)	£9.95

Sandwiches

Cold sandwiches with homemade coleslaw, dressed mixed leaf salad & soup (served on white or brown loaf). Served until 5pm.

(Sandwiches can be gluten free upon request)

Honey roasted ham & roquette leaf, wholegrain mustard (*contains: milk, sulphites + mustard)	£13.00
Roast beef with sweet mustard mayo, tomato & lettuce (*contains: gluten, mustard, milk + sulphites)	£13.00
Free range egg, baby cress & chive (*contains: egg, gluten + milk)	£13.00
Smoked salmon, lemon & caper crème fraîche (*contains: fish, gluten + milk)	£12.00

Mains

Slow braised shin of Belted Galloway beef, roasted winter vegetables, herb suet dumplings (*contains: gluten, milk + sulphites)	£24.00
Beer battered haddock & chips, chip shop curry sauce, mushy peas (*contains: fish, sulphites, gluten free upon request	£19.50
Heritage carrot, candied beetroot, butternut squash & goats tart (V) (*contains: gluten)	£19.50
Local estate game shortcrust pastry pie, buttered winter greens (*contains: gluten, milk, egg + sulphites)	£24.00
Herdwick lamb shoulder hot pot, sweet pickled red cabbage (*contains: milk + sulphites)	£23.50
Creamy smoked haddock, salmon, prawns and cod fish pie, butter glazed potatoes, garden peas (*contains: fish, crustaceans + milk)	£22.00
French cassoulet, confit duck leg, Toulouse sausage, pork belly, butter beans & cannellini beans (*contains: milk + sulphites)	£23.50
Kashmiri vegetable rogan josh, mini samosa, cardamom rice, flat breads (V, VE) (*plant based, contains: gluten)	£19.95
Sweet cured Gloucestershire Old Spot gammon, fried hen's egg, hand cut chips (*contains: milk)	£21.00
Trio of Lincolnshire sausages, onion marmalade jus, creamed potatoes (*contains: gluten, milk + sulphites)	£21.00

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 (GF) (\*contains: milk)

10oz Sirloin steak	£42.00
10oz Ribeye steak	£42.00
8oz Fillet steak	£48.00

Burgers

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

Double chargrilled beef & bone marrow cheese burgers with gherkins, homemade burger sauce,	£19.00
lettuce & tomato	
(*contains: gluten, milk + sulphites)	
Crispy panko breadcrumbed chicken burger, Sriracha mayo, pickles (*contains: egg, gluten + sulphites)	£18.50
Double plant based burger, cheese, pickles, homemade burger sauce (V, VE)	£18.00
(*contains: sulphites and gluten)	

Sunday Roast ~ Only on Sundays, when it's gone it's gone! Other roast options are available each week, please ask for our selection.

£19.50 Roast topside of beef, roast potatoes, Yorkshire pudding, seasonal vegetables, homemade gravy (\*contains: gluten, milk, egg + sulphites)

Sides

French fries (V)	£5.50	Swan mixed leaf salad (V, VE) (*contains: sulphit	es) £5.00
Truffle & parmesan fries (V) (*contains: milk)	£6.50	Mixed greens (*contains: milk)	£6.00
Truffle & parmesan chips (V) (*contains: milk)	£6.50	Peppercorn sauce (*contains: milk + sulphites)	£3.00
Hand cut chips (V, VE)	£5.50	Blue cheese sauce (*contains: milk + sulphites)	£3.00

Puddings

Plum & apple crumble, proper English custard (*contains: milk + gluten - vegan available on request)	£9.00
Sticky toffee pudding, butterscotch sauce, vanilla pod ice cream (GF) (*contains: milk + egg)	£9.00
Billionaire's salted caramel sundae (*contains: milk, soya + gluten)	£9.00
Vanilla pod ice cream, cherry & kirsch compote, glazed meringue gelaska (*contains: milk + egg)	£9.00
Selection of three award winning local cheeses, seasonal chutney, artisan biscuits	£15.00
(*contains: milk + gluten - gluten free upon request)	

<sup>\*</sup>At The Swan Hotel, we recognise the seriousness of food intolerances and allergies. We recommend that you speak to a manager before you place an order, to inform us of any food allergies that you or your guests may have. All of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note whilst we do take caution to prevent cross-contamination, we are however unable to guarantee that our food is allergen-free due to the risk of cross-

The Swan Inn

THE SWAN HOTEL & SPA Newby Bridge, Ulverston, Cumbria, LA12 8NB www.swanhotel.com/@swanhotelnewbybridge