

Small Plates

Mixed antipasti bowl	6.5
Italian-style pork & beef meatballs, San Marzano tomato sauce, spicy nduja, goat's cheese (Gluten, milk, sulphites)	9
Homemade focaccia, black olive tapenade, extra virgin olive oil (Gluten)	8.5
Roasted Spanish chorizo, hot honey	7.5
Baked king scallop, nduja butter, crisp focaccia croute (Gluten, molluscs, milk)	6.5 Each
Slow-cooked beef spare rib, sticky cooking jus, chimichurri (Celery, sulphites)	10
Stone-baked wild mushroom & Taleggio flatbread (v) (Gluten, Milk)	8.5
Squid & charred padrón pepper skewer, fermented chilli oil, lime & coriander (Molluscs, Sulphites)	8 Each
Crispy Spanish ham croquettes, mustard aioli, parmesan (Milk, gluten, egg, sulphites)	8
Tempura courgette fritti, garlic aioli (V, VE)	7.5
Tempura cod cheeks, curry aioli	8.5

Large Plates

Braised beef cheek & smoked cheddar pie, bone marrow mash, seasonal vegetables (Gluten, egg, milk)	26.5
8oz 28-day aged fillet steak, confit tomato, grilled field mushroom, hand-cut chips (Milk)	48
10oz 28-day aged ribeye steak, confit tomato, grilled field mushroom, hand-cut chips (Milk)	42
Grilled cod fillet, Borlotti beans, cockles, parsley butter (Fish, milk, molluscs)	27.5
Braised & rolled lamb shoulder, polenta, roasted carrots, rosemary jus (Celery Sulphites)	28.5
Cornfed chicken breast, creamed girolle & dark chicken stock sauce, parmesan risotto, soft garden herbs (Milk, sulphites)	25.95
Cartmel Valley Venison bolognese, pappardelle pasta (Gluten)	24
Chargrilled vegetable lasagna, San Marzano tomato sauce (V, VE)	23

Sides

Hand-cut chips	6
French fries	5.5
Truffle & parmesan fries (Milk)	6.5
Crispy onion Rings GF	5
Buttered seasonal greens (Milk)	5
Swan winter leaf salad (Sulphites Mustard)	5
Cauliflower Cheese - Mature cheddar and Lincolnshire Poacher crust (Milk, mustard, sulphites)	5.5
Cumberland pigs in blankets - Cumberland chipolatas wrapped in smoked streaky bacon (Gluten, sulphites)	7
Peppercorn Sauce Classic Béarnaise Red Wine & Shallot Sauce (Milk, celery, sulphites)	3 Each

Puddings

Cartmel sticky toffee pudding, butterscotch sauce, clotted cream ice cream (Gluten, eggs, milk) GF available on request	9.5
Bramley apple & blackberry crumble, warm vanilla custard (Gluten, milk)	9.5
Dark chocolate, Seville orange bread & butter pudding, warm vanilla custard (Gluten, milk, eggs, soya)	9.5
Grasmere Gingerbread® cheesecake,Grasmere Gingerbread® crumb, poached plums (Gluten, milk)	10
Baked, creamy vanilla rice pudding, raspberry jam (Milk)	9.5
Selection of three British cheeses (Gluten, milk, celery, sulphites)	13.5
Selection of handmade ice cream Madagascan vanilla, double chocolate, cookies & cream, crushed strawberry, white chocolate & raspberry, caramel honeycomb fudge	2.50 a scoop

At The Swan Hotel & Spa, we recognise the seriousness of food allergies and intolerances. Please speak to a manager before ordering and tell us about any allergies or dietary requirements.

Although every reasonable precaution is taken, all our dishes are prepared in a kitchen where allergens are present. We are therefore unable to guarantee that any dish is completely free from allergens due to the risk of cross-contamination.

Full allergen information is available upon request.