

ALL DAY BAR MENU

Spiced mixed nuts (gf, v)	4	Pickled vegetables (ve)	5.5
Crisps (gf, ve)	2.5	Fried calamari , teriyaki sauce	8
Garlic marinated olives (gf, ve)	4	Vegetable fritters (ve)	6
Pork crackling , apple sauce	6	Scotch egg	6
Chips , garlic mayonnaise (gf)	4.5	Sausage roll	6

Fish and chips	17.5	Fried chicken burger	14.5
mushy peas, tartar sauce		Caesar salad, hot sauce and chips	
Caesar salad (add chicken +4.50)	10.5	Sweet potato and chickpea burger , chips (ve)	13.5

SHARING

Vegan board (ve)	13	Cheese board (v)	14.5
hummus, harissa tzatziki, sea salt pepper bites, mushroom and walnut pâté, pickled vegetables, vegetable fritters, smoked pepper crackers		Colston Bassett stilton, Winslade, Red Wine Farmer, Stinking Bishop, crackers, celery sticks, pickled walnuts, plum chutney, beetroot jelly	
Vegetarian board (v)	14.5	Mix board selection	23.5
harissa tzatziki, hummus, quiche, mushroom and walnut pâté, crostini, vegetable fritters, grilled artichoke, cheeses		sausage roll, charcuterie, cheeses, terrine, salmon rilletes, vegetable fritters, crostini, harissa tzatziki, grilled artichoke, pickled balsamic onions, hummus	

ROAST AVAILABLE
ON SUNDAY'S
FROM 12PM

DAILY SPECIALS
PLEASE ASK MEMBER OF
THE TEAM

(v) vegetarian | (ve) vegan | (GF) gluten free. Please let us know if you have any dietary requirements or allergies.
Most of our dishes can be changed to suit guests who require a gluten free meal. A discretionary 12.5% service charge will be added to your bill.

BREAKFAST AND BRUNCH

Served Monday - Friday 8am until 11.30am | Served Saturday & Sunday 10am - 3pm

Toasted Borough sourdough (v) seasonal homemade preserve	2.5	Lake District bacon brioche bun	5.5
Pastries (v) seasonal homemade preserve	3	Breakfast brioche bun	7.5
Swan Bircher-style muesli (ve) fresh berries, cranberries and apple	5.5	Cumberland sausage, Lake District bacon, Clarence Court fried egg	
Homemade granola, coconut yogurt (ve)	5.5	Eggs Florentine (v)	9
Spelt and quinoa croissant (ve) rocket, avocado, tomatoes and vegan mozzarella	6.5	Eggs Royale	11.5
Smoked salmon croissant cream cheese, spinach	6.5	Eggs Benedict	9
Vegan brioche bun (ve) sweetcorn and red pepper fritters, field mushroom, vegan sausage	6.5	Buttermilk pancakes	8.5
Vegetarian brioche bun (v) grilled halloumi, fried Clarence Court egg, vegan sausage	6.5	smoked bacon, maple syrup or vanilla cream, mixed berries and honey (v)	
		Smashed avocado, poached eggs (v)	9
		coriander and chilli, toasted sourdough	
		add salmon	+ 5
		add bacon	+ 3

THE FULL ENGLISH

served until 11.30am

Full English breakfast 13.5
Lake District bacon,
Cumberland sausage, black
pudding, Clarence Court eggs,
baked beans, mushrooms,
tomatoes, sourdough toast

**Vegetarian English
breakfast (v) 11.5**
vegan sausages, sweetcorn
and potato fritter, grilled
halloumi, Clarence Court
eggs, baked beans, flat field
mushroom, tomatoes,
spinach, toast

**Vegan English
breakfast (ve) 11.5**
vegan sausages, sweetcorn
and red pepper fritters, baked
beans, flat field mushrooms,
tomatoes, spinach,
multigrain toast

SMOOTHIES

Like a Winner
cashew milk, banana, oats, dates,
hemp protein 70%, maca root

Steady Strength
almond milk, strawberries, pear, peanut
butter, dates, chia seeds, beetroot

COCKTAILS

5.5 Mimosa, Rossini 10.5

Breakfast Martini 11
marmalade, lemon, fresh orange, Jensen dry gin,
Cointreau, grapefruit

5.5 Swan Bloody Mary 11
Swan's 10 ingredients recipe, celery and olive

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PUDDINGS

Rosemary crème brûlée	9	Chocolate S'more	9
crunchy streusel, pear sorbet (gf)		Stout beer marshmallow, Golden Graham shards	
Sticky toffee pudding	9	Gourmet coffee	8.5
coffee custard sauce, espresso and cardamom ice cream		coffee of your choice with selection of sweets	
Butternut squash mousse	8	Baked scones, jam, cream	12.5
blackcurrant tuile, cinnamon bubbles		and unlimited tea or coffee	
Sour apple jelly	9	<i>Available 12 to 5pm</i>	
chilled coconut rice pudding (ve, gf)		Cake of the day	5

AFTER-DINNER COCKTAILS

Chocolate Orange Martini 13.5

Grey Goose orange vodka, Rocket coffee, chocolate liqueur, vanilla
syrup, orange bitters, chocolate bitters

Spiced white Russian 13

Fair Cafe liqueur, Koko Kanu, cinnamon syrup, double cream,
toasted coconut

Choco Fashioned 13

Fair kumquat liqueur, Glenmorangie whisky, Mozart liqueur,
orange bitters, chocolate bitters