

NIBBLES

Truffle and Pecorino Nuts, Wasabi Peas
or Salted Chilli Broad Beans £3.95 Each
Marinated Olives £4.95
Warm Sourdough and Butter £5.95
Cockles & Malt Vinegar £7.95

The Swan

For guests with any food/drink allergies please advise us at point of ordering

SMALL PLATES / STARTERS / MEZE / TAPAS / LIGHTER BITES

Cromer Crab & Smoked Salmon Scotch Egg, Watercress Salad & Hollandaise Sauce £13.95	Atlantic Prawn & Crayfish Cocktail with Marie Rose Sauce, Brown Bread & Butter £13.95	Greek Platter - Hummus, Tzatziki, Olives, Feta Stuffed Peppers, Charred Flat Bread & Crispy Halloumi £13.95
Jamaican Style Lamb Fillet, Coconut Roti, Mango Salsa, Cucumber Ribbons & Minted Yoghurt £13.95	Crispy BBQ Korean Chicken, Kimchi, Asian Salad & Char Sui Crispy Noodles £14.95/£24.95	Fresh Dressed Cromer Crab, Lemon Mayonnaise, Brown Bread & Butter £15.95
Crispy Chilli Beef with Asian Salad, Honey & Sesame Peanuts £14.95	Pan Fried Scallops, Pulled Pork Croquette, Caramelised Apple Puree, Pea Shoot & Apple Salad £18.95	Half Dozen Natural Maldons Oysters, Tabasco Sauce, Shallot Vinegar & Fresh Lemon £17.95
Tandori Monkfish Skewer, Toasted Garlic Naan Bread, Onion Bhaji & Mango Chutney £13.95	Breaded Dover Sole Goujons, Cromer Crab Tartare Sauce & Pea Shoot Salad £15.95	South Coast Crispy Squid & King Prawns, Asian Salad, Sweet Chilli & Ginger Sauce £17.95
Baked Hot Honey Camembert, Garlic Sourdough, Chilli Jam & Rocket Salad £13.95	Korean Beef or Korean Jackfruit Bao Bun, Sriracha Mayo, Asian Salad & Sesame Seeds £13.95	Louisiana Style Cajun Corn Ribs, Pea Shoot Salad & Sriracha Dipping Sauce £14.95

MEAT

Char-grilled Swannington Free Range Pork T-Bone, Crispy
Parmentier Potatoes, Chorizo, Morcilla & Manchago Croqueta,
Fine Beans & Bravas Sauce £26.95

Pan-fried Chicken Supreme, Tenderstem Broccoli, Thyme & Garlic
Dauphinoise Potatoes, Wild Mushroom & Madeira Sauce £25.95

Char-Grilled Calves Liver, Crispy Bacon, Creamy Mash Potato,
Butter Savoy Cabbage, Red Wine Gravy & Crispy Onions £24.95

Barbecue Whole Rack of Ribs with Crispy Fries, Watercress
& Homemade Slaw £17.95/£28.95

Char-grilled Leg of Lamb Steak, Apricot & Almond Cous-cous,
Minted Yoghurt, Crumbled Feta, Toasted Flatbread
& Greek Mezze £28.95

Cajun Spiced Flat Iron Steak, Classic Caesar Salad
& Spiced Fries £27.95

Crispy Gressingham Duck Leg, Chow Mein Style Egg Noodles,
Duck Spring Rolls, Crushed Cashew Nuts
& Chinese Style Prawn Crackers £27.95

Crispy Chilli Beef, Udon Noodle Stirfry, Pak Choi
& Crushed Peanuts £25.95

Weeping Tiger Sirloin of Beef, Wok Fried Greens, Steamed Jasmine
Rice, Honey & Sesame Peanuts, Salt & Pepper King Prawns £36.95

FISH

20-24oz Dover Sole Meuniere with Buttered New Potatoes
& Tenderstem Broccoli £44.95

Golden Beer Battered Fillet of Cod with Chip Shop Chips,
Mushy Peas & Homemade Tartare Sauce £20.95

Grilled Wing of Local Skate with Lemon & Caper Butter,
Garden Salad and Chip Shop Chips £17.95/£28.95

Lamyai's King Prawn Coconut Yellow Thai Curry with Jasmine Rice
& Crispy Monkfish Goujons £28.95

Pan Fried Fillet of Salmon, Steamed Samphire, Smoked Salmon
Carbonara, Garlic Sourdough, Rocket & Parmesan £28.95

Pan Seared Tuna Loin, Crispy Squid & King Prawns
& an Asian Style Cromer Crab Salad £28.95

Whole Roasted Plaice, Buttered Baby Potatoes, La Rochelle
Samphire, Cackle & Chive Butter £28.95

Pan Fried Fillet of Halibut, Garlic & Thyme Dauphinoise Potato,
Tenderstem Broccoli, Garlic King Prawns & Hollandaise Sauce £31.95

Char-grilled Swordfish Loin, Sag aloo Potatoes, Coconut King
Prawns, Curried Yoghurt, Popadoms & Mango Salsa £29.95

1/2 Garlic Butter Grilled Local Lobster, Sea Salt Fries, Buttered
Samphire & Garlic Sourdough £29.95

Dressed Cromer Crab & Atlantic Prawn Salad, Baby Potatoes,
Samphire, Brown Bread & Butter £25.95

BURGERS

Local Steak Burger, Mexicana Cheese, Guacamole,
Chilli Con Carne & Paprika Dusted Fries £23.95

Local Steak Burger, Maple Bacon, Emmental Cheese & BBQ Sauce
in Toasted Brioche with Fries & Slaw £19.95

Surf & Turf' Chargrilled Steak Burger with Prawn and Crayfish
Cocktail, Marie Rose Sauce, Slaw, Truffle & Parmesan Fries £23.95

Char-grilled Cajun Chicken Burger, Crispy Onion Rings,
Cajun Fries & Caesar Salad £19.95

Local Steak Burger, Melted Cheese, topped with BBQ Pulled Pork,
Brioche Bun, Fries & Slaw £22.95

SWANNINGTON 28 DAY AGED LOCAL BEEF

*All Steaks Served with Grilled Beef Tomato, Sauteed
Chestnut Mushrooms, Watercress Salad & Hand Cut Chips*

10oz Sirloin £34.95 10oz Ribeye £35.95
8oz Fillet £39.95 20oz Porterhouse Steak £49.95

Add: 1/2 Garlic Lobster £18.95 ~ King Scallops £11.95
Garlic King Prawns £7.95 ~ 2 Fried Eggs £3.00

Peppered Sauce, Roquefort Sauce & Béarnaise Sauce £3.95

SIDES

Tenderstem Broccoli	£6.95
Truffle and Parmesan Fries	£6.50
Caesar Salad	£5.95
Hand Cut Chips	£5.95
Onion Rings	£5.95
Sea Salt French Fries	£5.95
Garlic Mozzarella Sourdough	£6.95
Hot Honey Halloumi Fries	£8.95
Ranch Salad	£5.95
Cajun Butterd Corncob	£5.95

VEGETARIAN

Red Lentil, Chickpea and Sweet Potato Coconut Curry
with Pilau Rice, Naan Bread & Onion Bhaji £19.95

Burrata with Dukka Crumb, Apricot & Almond Giant
Cous-cous, Baby Gem, Olive & Roasted Pepper Salad,
Tahini & Lemon Dressing £18.95

Crispy Halloumi Burger. Roasted Red Pepper, Chilli Jam,
Sea Salt Fries & Slaw £18.95

Spinach & Wild Mushroom Pasta, Garlic Ciabatta, Crispy
Oyster Mushrooms, Rocket & Parmesan Salad £19.95

Chargrilled Med Veg Skewer, Toasted Flat Bread,
Thyme Salted Fries & Ranch Salad £19.95

CHILDREN’S MENU

Battered Fish & Chips with Garden Peas	£9.95
Sausage, Fries and Baked Beans	£8.95
Spaghetti Bolognaise with Parmesan	£8.95
Kids Cheese Burger with Fries	£9.50
6” Wood Fired Rising Sun Margarita Pizza	£7.95
Wholetails Breaded Scampi with Chips and Peas	£9.50
Crispy Chicken Strips with Fries and Baked Beans	£9.50
Crispy Halloumi Burger with Fries and Slaw	£9.95

Drinks

Sparkling

Prosecco Spumante “Borgo Alato”

Fresh and lively with crisp apple fruit and fine bubbles.

Prosecco Rosé “Le Dolci Colline”

Delicate rosé Prosecco with soft strawberry fruit and fine mousse.

Light Whites

Pinot Grigio “San Antonio”

Fresh and crisp with citrus fruit and light orchard notes.

Picpoul de Pinet Sélection, Cave de l’Ormarine

Classic Picpoul character with citrus fruit, crisp acidity and a clean mineral finish.

Sauvignon Blanc, Allan Scott Estate

Bright citrus and gooseberry fruit with vibrant acidity and classic Marlborough freshness.

Medium Whites

Chardonnay, Las Manitos

Ripe peach and tropical fruit flavours give this Chardonnay a soft, rounded style.

Riesling Spatlese Himmerod

Off-dry with aromas of pear and apple. In the mouth it is full-bodied but balanced by fresh acidity.

Terras Gauda Albarino San Campio

Atlantic-influenced vineyards in Galicia produce Albariño with vibrant citrus fruit, peach and the saline freshness typical of Rías Baixas.

Full Whites

Good Natured Organic Chenin Blanc, Spier

Organic Chenin with ripe orchard fruit and fresh citrus notes.

Gavi di Gavi “Nuovo Quadro”, La Battistina

Limestone hillside vineyards bring bright citrus and green apple fruit with a clean, mineral finish.

Rose

Pinot Grigio Rosé “La Riva”

Delicate rosé with strawberry fruit and a clean, easy-drinking style.

Blush Zinfandel “Twisted House”

A lightly sweet rosé with strawberry, raspberry and soft fruit sweetness. Bright and easy-drinking.

Côtes de Provence Rosé “Mimi”, Vins-Breban

Pale and delicate with fresh strawberry fruit, subtle herbs and crisp Mediterranean brightness.

Volubilia Gris, Domaine de la Zouina

Moroccan rosé, offering delicate red berry fruit and refreshing coastal brightness.

Light Reds

Pinot Noir Calusari

Light and vibrant with red cherry fruit and soft spice.

Medium Reds

Merlot “Mariquita”

Juicy plum and red berry fruit combine with soft tannins in an easy-drinking style.

Shiraz “Bushranger”

A bold Australian Shiraz with ripe blackberry fruit and warming spice. Rich and generous

Laztana Reserva Rioja DOCa, Bodega Olarra

Mature Rioja with ripe dark fruit, vanilla spice and smooth oak structure.

Full Reds

Los Picos Andeanas Cabernet Sauvignon

Juicy dark berry fruit and gentle spice create an approachable, fruit-driven red.

Los Haroldos Estate Malbec

Estate-grown Malbec with ripe blackberry fruit, plum and gentle spice. Smooth and balanced.

Draught

Peroni

Asahi

Madri

Coors

Alpaca Lypse

Felt

Aspall

Guinness

Landlord

Tom Cat

Wherry

Bottles

Old Mout

Berries & Cherries

Mango & Passionfruit

Kiwi & Lime

Mixed Berry 0%

Cruzcampo 330ml

Corona 330ml

Desperodos 330ml

Ghostship 0.5%

Heiniken 0% 330 ml

Gluten Free Peroni 330ml

Guinness 0%

Soft Drink

Cordial & Soda

Orange / Blackcurrant / Lime

Fruit Juice

Orange / Apple / Pineapple / Cranberry / Grapefruit

Fruit Juice and Lemonade

Orange / Apple / Pineapple / Cranberry / Grapefruit

Fruit Juice and Soda

Orange / Apple / Pineapple / Cranberry / Grapefruit

Pepsi

Pepsi Max

Pepsi Diet

Lemonade (Sugar Free)

Icon Bottle Cokecola (330ml)

Icon Bottle Diet Cokecola (330ml)

Icon Bottle Zero Cokecola (330ml)

Orange Fanta Bottle (330ml)

London Essence 200ml serving

Tonic (Slimline)

Orange & Elderflower (slimline)

Ginger Ale

Orange & Fig Flavored Soda

Raspberry & Rose Flavored Soda

White Peach & Jasmine Flavored Soda

Still / Sparkling Water Can 330ml

Blackcurrant Fruit Shoot

J20

(Apple & Raspberry / Orange & Passionfruit / Apple & Mango)

Fruit Juice

(Orange / Apple / Pineapple / Cranberry / Grapefruit)

Apletiser

Elderflower Presse

Red Bull