

~ Starters ~

CHEFS HOMEMADE SOUP OF THE DAY (V) £4.95

served with doorstep bread (please ask your server for today's choice).

CREAMY GARLIC MUSHROOMS (V) £4.95

pan fried mushrooms in a creamy garlic sauce, served on toasted garlic ciabatta with a salad garnish.

SWYNNERTON NACHOS £5.75

salted tortilla crisps topped with soured cream, salsa, guacamole & melting cheese.

CAJUN CHICKEN TENDERS £4.95

chicken mini fillets coated in our own blend of Cajun spice coating & served with hickory BBQ sauce or garlic mayo.

SMOKED MACKEREL PATE £5.95

served with ciabatta crostini, salad garnish & fresh lemon.

~ Main Course ~

All of our roast dinners are served with roast potatoes, mashed potato, roast parsnips, market vegetables & chefs gravy

SLOW ROAST BEEF & YORKSHIRE PUDDING

ROAST TURKEY CROWN WITH SAGE & ONION STUFFING

MOROCCAN NUT ROAST (V)

ADD A SIDE ORDER OF CAULIFLOWER CHEESE £2.50

~ Dessert ~

CHEESECAKE OF THE DAY £5.95

(please ask your server for today's choice) served with cream or vanilla ice cream.

DOUBLE CHOCOLATE BROWNIE £5.95

served slightly warm with salted caramel ice cream.

GIN GLAZED LEMON TART £5.95

sweet short crust pastry tart, lemon filling & a lemon gin glaze, served with fresh pouring cream.

SWYNNERTON LOTUS BISCOFF BELGIAN WAFFLE £6.25

traditional Belgian waffle served warm with chocolate sauce, lotus biscoff sauce, caramelized biscuit crumb, mixed fruits & vanilla ice cream.

TOBLERONE TARTA (GF) (V) £5.95

chocolate tarta cake with a chewy almond base, layered with rich chocolate cream, topped with Toblerone pieces & milk chocolate, & served with chocolate ice cream.

TRIO OF ICE CREAM £4.95

please choose three scoops from the following flavors;

double cream vanilla, chocolate chunk, strawberry & cream, salted caramel, white chocolate & cherry swirl or cappuccino amaretto.

ASK BEFORE YOU EAT If you have a food allergy or special dietary requirements, please inform a member of the team before you place your food order. The 14 allergens are: celery, cereals containing gluten (such as barley & oats), crustaceans (such as prawns, crabs & lobsters), eggs, fish, lupin, milk, molluscs (such as mussels & oysters), mustard, peanuts, sesame, soybeans, sulphur dioxide & sulphites (at a concentration of more than ten parts per million) & tree nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios & macadamia nuts). If you are allergic to ingredients not included in the 14 allergens, you should always check the label or ask staff for information about your specific food allergen.

