



The Swan

ENFORD

DECEMBER 2020

Please order at your table.

If you have any allergies or intolerances please let a member of staff know; we want you to have a meal you feel confident with.

MENU

LET'S START

SOUP £5

Homemade parsnip soup with parmesan croutons & a chunk of Marshall's bread

BLACK PUDDING SCOTCH EGG £7/£10

Our most popular scotch egg makes a return. Make it a substantial meal with a side of chips.

FETA & RED ONION TART £6/£9

Sticky caramelised red onions with a sharp feta and crumbly pastry topped with pine nuts. Add new potatoes for a substantial meal

STICKY RIBS £7/£10

Our own smoky BBQ sauce and Walter Rose pork ribs. Add chips for a substantial meal!

SESAME PRAWNS £7.50/£11

Coated with sesame seed and a sweet chilli dipping sauce, these giant prawns are lush! Add chips for a substantial meal!

LET'S DO PUDDING

CHRISTMAS PUD £6

Traditional Christmas pud with a brandy sauce or our own custard. What's not to love?

CRUMBLE £6

The taste of Christmas with apple & cinnamon. Choose from ice cream, custard or cream.

PROFITEROLES £6

We did these for Christmas last year and they were a hit. Warm chocolate sauce poured on top.

CHOCOLATE OR GINGER SPONGE £6

A rich, dark chocolate sponge or a warming ginger sponge with custard. Both are Vegan friendly too (but you'd never know!)

LEMON MERINGUE BAKED ALASKA £6

We've saved the best until last; Lemon sorbet encased in luxurious meringue and all sat on a sponge base.

We all need a bit of something special this year!

BLADE OF BEEF

What a rubbish year 2020 has been, we hope this makes you smile - our perennial favourite; slow cooked blade of beef with a rich red wine gravy & mash.

£18

SALMON EN CROUTE

A chunky salmon fillet encased in luscious puff pastry and served with new potatoes and fresh veg. White wine & cream sauce is separate but frankly irresistible.

£16

ROAST VEG PITHIVIER

We know, we hate posh cooking terms & pithivier is basically a domed pastry encasing winter root veggies & ricotta cheese. Served with a light tomato sauce & your choice of chips or new potatoes.

Basically, a posh pasty!!

£15

LET'S EAT MAINS

Fish & Chips £13

Beer battered fresh haddock, chips & our tartare sauce.

Proper pie £13.50

Pastry encases the tenderest beef & a rich ale gravy.

Chicken kiev £13

Big breadcrumb chicken breast drizzled in garlic butter.

Chilli £11.50

Homemade, it's got a bit of a kick! Rice, guac & sour cream.

Lasagne £12.50

Traditional beef lasagne handmade us in our kitchen. Homemade garlic bread too.

Spinach & Goats cheese lasagne £12

Deliciously cheesy and filling too!

OUR BEST BURGERS

Just beef £10

Walter Rose's best burger chargrilled.

Cheese £11.50

Add Stilton or Cheddar or (we love) red leicester

Swan's burger £13

The classic. Burger, bacon and the cheese of your choice.

Chilli burger £12.50

Burger with a very generous covering of our own chilli.

Veggie burger £11

Quinoa, lentils & veggies all stuffed in this patty.

All burgers are served with a Marshall's of Pewsey soft white bun, chips, homemade coleslaw and a token few salad leaves to give you the impression of being healthy!