

the swan inn . lunch

Sharing Platters

Fresh baked bread and olives		4.00	
Toasted garlic ciabatta		3.50	
Toasted garlic ciabatta & cheese		4.50	
Homemade hummus & toasted pitta bread		4.50	
English smoked meat platter: <i>Brickhill ham, pepperoni, salami & chorizo,</i> <i>with olives, red onion marmalade & fresh baked bread</i>		7.50	12.50
Mediterranean platter: <i>Sun blush tomatoes, grilled aubergines, spicy hummus</i> <i>roasted peppers, mozzarella & toasted pitta bread</i>		6.50	11.50

Starters

Soup of the day with fresh baked bread	4.75
French onion soup with an Emmental crouton	5.00
Grilled halloumi cheese with cherry tomato & basil salad, rocket pesto	5.75
Creamy cauliflower & black forest ham risotto with salsify crisps	6.25
Grilled sardine fillets, roasted peppers & olive bruschetta	5.75
Salmon & coriander fishcake, tartare sauce, dressed leaves	6.25

Pasta

Chef makes our pasta on a daily basis. Please ask for today's style and add a sauce of your choice.

Amatriciana: Bacon, chilli & spicy tomato sauce with basil oil (veggie without the bacon)

Smoked salmon; creamy sauce lased with fresh herbs & a splash of white wine

Al forno penne : Oven baked, chorizo & caramelised red onion (veggie without the chorizo)

6.25 11.50

Mains

Grilled gammon steak, two free-range eggs, chunky chips and pineapple pickle	11.75
Roasted pork belly with ham hock tempura, mustard mash & apple sauce	14.25
Roasted salmon fillet, fried egg noodles, coriander, lemon & chilli pickle	14.25
Sautéed Mediterranean vegetable moussaka with basil oil & mixed salad	12.00
Three butchers sausages with mash & onion gravy	10.75
Chef's pie of the day served with creamy mash & seasonal vegetables	11.75
Half pound Scotch beef burger with cheddar, crispy bacon & chunky chips	11.75
Char-grilled steaks, served with grilled vine tomatoes, mushrooms & chunky chips...	
...with either garlic butter or peppercorn sauce	
<i>Rib eye</i> 18.50	
<i>Sirloin</i> 19.00	

Sandwiches

All 6.50 served with chips and leaves on an open baguette, ciabatta bread or wraps

Bacon, brie and cranberry

Cheddar & caramelised red onion

Hot Sausage & onion marmalade

Prawn marie rose & rocket

Smoked salmon, cucumber & chive sour cream

Feta, tomato, cucumber, olives & basil oil

Pudding

Sticky toffee pudding, toffee sauce & vanilla ice cream	5.75
Baby pear tatin, mini toffee apple & vanilla crème fraîche	6.50
Strawberry & kiwi cheesecake, orange sorbet	6.25
Chocolate brownie with hazelnut ice cream	5.75
vanilla pannacotta, twirly tuile biscuit	5.50
Trio of desserts	6.00
Ice cream served with homemade chocolate or raspberry sauce	5.00
Plate of British cheeses served with biscuits, chutney & celery	8.50

Pudding wine

Muscat de Rivesaltes 2009 - Roussillon, France	125ml	500ml
A perfumed aromatic desert wine made from late picked Muscat grapes grown in the shadow of the French Pyrenees. Fragrant & well balanced with hints of honey & raisins	4.60	16.40
Red Muscadel 2008 – Robertson, Western Cape, South Africa	125ml	750 ml
This full-bodied sweet red wine has a wonderful floral nose, typical raisiny sweetness yet has an intense flavour that lingers on the palate.	3.60	19.50
La Playa Late Harvest Sauvignon Blanc 2007 – Colchagua Valley, Chile	125ml	375ml
A true gem of a dessert wine. Golden yellow in colour with aromas of quince, tea & honey. In the mouth you'll get an explosion of flavours that are tamed by the perfect level of acidity.	5.20	13.95
Gallio Breganze Torcolato 2008 – Italy	125ml	375ml
The wine is produced according to the techniques of the past in order to preserve the feeling of raisins dried in a natural way. Only the best grapes of the vines are selected one by one, a true connoisseurs wine.	8.75	26.50

After dinner

Taylor's 2002 Late Bottled Vintage Port	50ml	100ml
Taylor's Tawny Port, 10 year old	2.80	5.00
Courvoisier Cognac, VS = very special	5.00	7.50
Remi Martin Cognac VSOP = very superior old pale	25ml	3.00
Hine Cognac XO = extra old	3.50	9.80
Armagnac Janneau VSOP - Gold Medal Winner, Wine & Spirit Awards 2010	3.50	3.50
Selection of Malt Whisky, please ask for our list	from	3.60
Liqueurs: Baileys, Tia Maria, Drambuie, Cointreau, Amaretto, Grand Marnier	from	2.60

Hot drinks

Espresso	short shot of strong coffee – single or double	1.90	2.40
Macchiato	as espresso but with a dash of milky froth	2.20	2.50
Americano	long black coffee, with or without hot milk		1.90
Flat white	simply hot milk poured over espresso, no froth		2.10
Cappuccino	espresso topped with hot milk and froth with a dusting of chocolate		2.10
Latte	long milky coffee, touch of froth		2.30
Tea	traditional English blend, Earl Grey, Peppermint, camomile & fruit		2.00
Liqueur coffee; hot coffee with sugar, your chosen spirit and floating double cream		from	5.00

The small print: We try to buy from local suppliers, so if you are one let us know. Please tell us if you have any allergies or food intolerance, we will do our best to help, although we cannot guarantee nut free as nuts are used in our kitchen. Prices are in sterling. Fish sometimes contain bones. Puddings always contain calories. Well-behaved children are welcome; menus and small portions are available. For tables of 6 or more, we add an optional 10% service charge. We accept cash, credit cards and home-grown vegetables – seriously please ask. If you have any questions or comments, please speak to the manager or you can email steve@littlegemscountrydining.co.uk Thanks.