Puddings

Apricot bread & butter pudding
served with vanilla custard or vanilla ice cream
£5.95

Gingerbread crème brûlée
classic brulee served with Cointreau & orange ice cream
£6.25

Pear and frangipane flan
served with vanilla ice cream
£6.25

Spiced apple and blackberry crumble
topped with a hazelnut and oatmeal crunch, served with vanilla custard or ice cream
£5.95

Chefs special cheesecake
changed regularly please ask server or see blackboard for details
£6.25

Trio of locally sourced ice cream
selection served with fresh berries & wafer curls
choice of vanilla pod, chocolate, evening mint, wild strawberry, Cointreau & orange
£5.50

Selection of local cheese & biscuits
served with apple, grapes, celery, biscuits, fruit cake and homemade chutney
add a glass of port for £2.50
£8.95

Hot Drinks

Americano £2.65
Cappuccino £2.85
Latte £2.85
Espresso £2.40
Espresso (double) £2.90
Hot chocolate £2.95
Teas
- Traditional
- Earl Grey
- Peppermint
- Green tea
- Fruit tea
All £2.60

Starters

Soup of the day
with homemade rosemary & sun blushed tomato bread
£5.45

Pan roast pigeon breast
served with a chestnut & leek fricassee
£6.50

Whole-baked Camembert platter (sharing starter)
spiked with herbs and garlic, served with garlic ciabatta and apricot spiced pear chutney
£12.95

Haddock rarebit
served with a warm salad of chicory & radish with chive oil
£6.25

Home-cooked nachos
with a tomato salsa, sour cream, jalapenos & Monterey Jack (V)
add pulled pork - £2 supplement
£5.25

Quality Food • Fine Wines • Real Ales • Accommodation

The Swan
At Wybunbury

2 Main Road, Wybunbury, Nantwich, Cheshire, CW5 7NA
Tel: 01270 841280 Email: info@swaninn.pub www.swaninnwybunbury.co.uk

Food Allergies and Intolerances
Before ordering drinks or food, please speak with a member of our staff about your requirements.
Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones.
(V) - vegetarian

Facebook: swaninnwybunbury
Main Courses

Swans own Curry (see server for details) £13.95
served with Pilau rice & naan bread

Butter roasted chicken supreme £15.95
gratin dauphinoise, crispy pancetta, cauliflower puree, green beans,
& sage veloute

Beer battered fish £14.50
served with homemade mushy peas, chips and tartare sauce

Cider glazed belly pork £18.95
redcurrant puree, apple gel, braised cabbage, roasted apple
& Bury Black Pudding croquettes served with a jug of its own jus

Homemade prime steakburger £12.95
Served in a brioche bun, beef tomato, gherkin, salad garnish
with bacon jam, coleslaw & hand cut chips
add, BBQ pulled pork £2, Jalapenos £1

Turmeric roasted cauliflower & chickpea stew (v) £12.95
Slowly cooked in tomatoes, spices & herbs served with coconut rice

Homemade lasagne £12.95
served with Napoli sauce & cheese, with salad and garlic ciabatta

10oz Gammon steak £14.95
served with fried egg, pineapple wedge, whole buttered mushrooms,
grilled tomato, chips and a mixed leaf salad

10oz Aderdeen Angus sirloin steak £21.95
with grilled tomato, confit of shallot, whole buttered mushrooms,
chips and a mixed leaf salad

Parmesan and panko crumbed halibut £18.95
served with a spinach puree, crispy potatoes, tenderstem broccoli,
pancetta & baby onions, drizzled in brown butter with capers

Sides All £3.25
Chips
Buttered vegetables
Garlic buttered ciabatta
(add cheese 50p)
Sweet potato fries
House salad
Peppercorn sauce
Blue Cheese sauce

The Swan's Homemade Pies

All our pies are homemade at The Swan. Our beef & chicken pies are fully encrusted in a pure butter short crust pastry and are served with a jug of chef's own gravy, panache of vegetables and chips, or Colcannon mash

Wedge of butternut squash, feta & spinach pie (v) £13.95
with a jug of spring onion & sun blushed tomato sauce

Braised beef, red onion & ‘Leaning Tower’ ale pie £14.50

Cottage pie £14.50
finished with cheesy mash & served with buttered vegetables and red cabbage

Chicken, wild mushroom & leek pie £14.50
chunks of chicken breast, assorted wild mushrooms & leek in a creamy white wine & tarragon sauce