



SUNDAY LUNCH

1 course £13.95

2 courses £18.95

3 courses £21.95

Starters

Homemade seasonal soup served with rustic breads

Baked garlic mushrooms and cheddar cheese with parmesan breadcrumbs and toasted brioche bread ^(v)

Bubble and squeak potato cake topped with black pudding, crispy bacon, a poached egg and béarnaise sauce

Smoked salmon, Atlantic prawn and caper salad with lemon and dill dressing and toasted foccacia

MAINS

Roasted silverside of beef with Yorkshire pudding, roasted potatoes from Brookfield's farm, seasonal vegetables, cauliflower cheese and homemade gravy

Seabass fillets with a creamy dill and prawn sauce, chorizo, red peppers, pea purée and diced potatoes

Roasted local ham with roasted potatoes from Brookfield's farm, seasonal vegetables, cauliflower cheese and homemade gravy

Vegetarian roast dinner with roasted potatoes, mashed potato, red cabbage, cauliflower cheese, roasted vegetables, broccoli and a Yorkshire pudding with vegetarian gravy ^(v)

8 hour braised lamb shank with roasted potatoes from Brookfield's farm, seasonal vegetables, cauliflower cheese and homemade gravy (add £5)

Dessert

Homemade sticky toffee pudding with vanilla ice cream

Two scoops of ice cream from the award winning Cheshire Farm in a homemade brandy snap (choose from vanilla, chocolate, strawberries and cream, honeycomb or banana)

Cheese slate – Shropshire blue, Ford Farm cave aged traditional cheddar, Tunworth camembert style cheese and wild garlic yarg with artisan biscuits, caramelised apple, carrot and sultana chutney and grapes

All our food is freshly cooked to order. We use local Staffordshire suppliers for all our fresh produce and fish from sustainable sources wherever possible. Allergen and food intolerance information is available on request from your server - please ask ahead of ordering. An optional service charge of 10% may be added to the bill for parties of 8 or more. **T: 01782 680343** www.theswanwithtwonecks.co.uk

