

The Swan Inn *at*

CHIDDINGFOLD

APERITIF

Albury Vineyard *Classic Cuvee* 125ml 12 | Albury Vineyard *Sparkling Rose* 125ml 12
Swan Spritz *Tanqueray No10 gin, St Germain elderflower & bubbles* 12

VISIT OUR DRY AGE FRIDGE

Your choice of size and sides!

Big Cuts | 35-day Dry Aged Steak *

Every Tuesday is Butcher's Price – our Surrey Farm steaks at Butcher Prices!

STARTERS

Garlic stone-baked ciabatta / cheese (v) – 5.5 / 6.5

Creamy hummus *with* toasted pine nuts & Greek pitta (v) – 7.5

House marinated olives, rosemary focaccia, salted butter & toasted sourdough (v) – 7

Burrata, heritage & sun blushed tomatoes & caper pesto *with* toasted focaccia (v) – 11

Soup of the day *with* toasted sourdough (gfo/pbo) – 8

Surrey Farm pulled beef on toasted crumpet *with* celeriac puree & pickled onions – 10

MAINS

10oz Surrey Farm Rump lightly basted *with* chips, rocket & parmesan salad (gfo) – 25*

Sauce - Peppercorn, Blue Cheese, Rich Gravy, Béarnaise, Chimichurri or Garlic Butter – 2

Catch of the day – ask your server for today's catch! (v) – 24

Sea salted & dill battered fillet of haddock with chunky chips, mushy peas & tartare – 18.5

8oz hand pressed rump burger & chips, cheddar & bacon or blue cheese & marmalade – 18

Celeriac steak *with* parsnip puree, grilled stem broccoli & pine nut salsa (gf/pb) – 17

Served with chips or dressed salad - available 12pm-3pm Monday till Saturday only

Rare roast rump of Surrey Farm beef on toasted ciabatta *with* horseradish mayo & gravy – 13

A proper 'fish finger' ciabatta on toasted ciabatta *with* gem lettuce & tartare sauce – 13

Creamy burrata *with* rocket salad & tomatoes on focaccia (v) – 11

SIDES

Tender-stem broccoli *with* garlic oil & pickled chilli (gf/pb) – 6

Seasonal greens (gf/pb) – 5

Chunky chips (pb/gfo) – 5 | Skinny Fries (pb/gfo) – 5 + Chimichurri – 2

'Posh' chips *with* rosemary truffle oil & parmesan (gfo) – 7

DESSERTS

Warm Belgian waffle with butterscotch sauce, caramelita ice cream & toasted almonds – 8

Sticky toffee pudding, sticky sauce & vanilla ice cream – 8

Dark chocolate torte *with* raspberry sorbet – 8

Cheese of the week with fig honey chutney & crackers – 12

Ice cream/sorbet selection – vanilla, chocolate, caramelita or strawberry

– raspberry sorbet, lemon sorbet or mango sorbet 1 scoop – 2.25 / 3 scoops – 6.5

Coffee & cake – ask your server for today's cake! – 7.5

WEEKDAY LUNCHTIMES – 2 COURSES FOR £24

*Choose any starter and main course or main course and desserts for £24 with supplements where applicable

If you have an allergy, please talk to a member of our team.

(v) vegetarian (pb) plant-based (gf) gluten free (gfo) gluten free option (pbo) plant-based option.

We add a discretionary 12.5% service charge for all our tables – please let us know if you would like this removed.