

THE
SWAN
HORNDON ON THE HILL

STARTERS

Roasted Goats Cheese & Beetroot Salad 7.50

With balsamic reduction and micro leaf

Antipasti Board 9

Mixed cured meats, olives, roasted peppers with balsamic and olive oil and warm bread

Thai Style Vegetable Spring Rolls 7.50

With sweet chilli dipping sauce and a salad garnish

Prawn & Crab Melody 7.50

King prawn and atlantic blue crab on a bed of salad with marie rose sauce

MAIN COURSE SALADS

Roasted Chicken with Blue Cheese Dressing, Walnuts and Stilton 15

King Prawn and Atlantic Blue Crab with Marie Rose Sauce 15

Roasted Goats Cheese and Beetroot with Balsamic reduction 15

SUNDAY LUNCH

All Roast Dinners Served with Crispy Potatoes and Seasonal Vegetables

Roasted Sirloin of Beef – with yorkshire pudding and rich meat gravy 18.50

Roasted Supreme of Chicken – with sage & onion stuffing, pigs in blankets, yorkshire pudding and a rich meat gravy 16.50

Vegetarian Option (v) – please ask your server for today's vegetarian option 15.00

Fish 'n' Chips – Beer batter catch of the day with skin on fries, peas, tartar sauce and lemon 16.50

SIDES

Cauliflower Cheese 4

Extra Roast Potatoes 4

Pigs in Blankets 3

CHILDRENS MENU

Roast Beef 9.25

Roast Chicken 8.25

Chicken Goujons & Fries 8

Cumberland Cocktail Sausages & Fries 8

DESSERTS

Homemade Cheesecake of the Day 8

Served with vanilla ice cream and a berry compote

Summer Berry Mess 7.50

Mixed summer berries with Chantilly cream, meringue and lemon curd with freeze dried raspberries

Warm Chocolate Brownie 7.50

With vanilla ice cream and chocolate sauce

Selection of Rossi Ice Cream 5.50

Vanilla, chocolate or toffee crunch with a wafer, topped with either strawberry, chocolate or caramel sauce

HOT DRINKS

	Medium	Large
White Coffee	2.50	3.50
Americano	2.50	3.50
Café au Lait	2.50	3.50
Hot Chocolate	2.50	3.50
Decaf Coffee	2.50	3.50
English Breakfast Tea	2.50	3.50
Herbal Tea	2.50	3.50
Decaf Tea	2.50	3.50
	Single	Double
Liqueur Coffee	7	10