

THE  
**SWAN**

Horndon on the hill

**STARTERS**

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<b>Chicken &amp; Bacon Croquettes</b> Coated in a sage & onion crispy breadcrumb with a cranberry puree	<b>8</b>
<b>Smoked Salmon &amp; Creamed Horseradish Bruschetta</b> Smoked salmon served on toasted sourdough with creamed horseradish, dill, baby salad and a sun blush tomato dressing	<b>8.50</b>
<b>Sizzling Barbeque Chicken Wings On Their Own / To Share</b> Dressed in a tangy Captain Morgans dark rum bbq sauce served sizzling in a hot skillet	<b>9/16</b>
<b>Prawn &amp; Avocado Salad</b> King prawns served on a bed of avocado and dressed baby salad with marie rose sauce	<b>8</b>
<b>Home-Made Authentic Thai Vegetable Spring Rolls</b> Crispy spring rolls filled with shredded mixed vegetables and glass noodles. Served with a sweet chilli sauce	<b>7.50</b>
<b>Crispy Brie Bites</b> Creamy brie in a herb panko breadcrumb served with chilli jam and baby salad leaves	<b>7.50</b>

**SUNDAY LUNCH**

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**All Roast Dinners are Served with Crispy Potatoes, Yorkshire Pudding, Seasonal Vegetables and Rich Gravy**

<b>Roasted Sirloin of Beef</b>	<b>18.50</b>
<b>Slow Roasted Pork Belly</b> With crackling, sage & onion stuffing and pigs in blanket	<b>17</b>
<b>Roasted Turkey Crown</b> With sage & onion stuffing and pigs in blanket	<b>16.50</b>
<b>Roast Meat Combo</b> Roast beef, pork belly and turkey with sage & onion stuffing and pigs in blanket	<b>20</b>
<b>Vegetarian Option (v)</b> Please ask your server for today's vegetarian option	<b>15</b>
<b>Catch of The Day</b> Please ask for today's catch of the day. Served with crushed new potatoes and vegetables	<b>16.50</b>

**SIDES**

Cauliflower Cheese <b>4</b>
Extra Roast Potatoes <b>4</b>
Pigs in Blankets <b>4</b>
Roasted Parsnips <b>4</b>

**CHILDRENS MENU**

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Roast Beef <b>9.25</b>
Roast Turkey <b>8.25</b>
Chicken Goujons & Fries <b>8</b>
Cumberland Cocktail Sausages & Fries <b>8</b>

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**DESSERTS**

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<b>Home-made Cheesecake of the Day</b>	<b>8</b>
Served with vanilla ice cream and a berry compote	
<b>Chocolate &amp; Hazelnut Slice</b>	<b>9</b>
Chocolate sponge base topped with milk chocolate, hazelnut croquant and chocolate mousse. Served with vanilla ice cream, a berry compote and chocolate sauce	
<b>Mini Lemon Tarts</b>	<b>9</b>
Mini sweet butter pastry case filled with lemon curd and lemon chunks. Served with raspberry sorbet	
<b>Selection of Ice Cream</b>	<b>5.50</b>
Topped with a choice of strawberry, chocolate or caramel sauce. Please ask your server for this week's flavours	
<b>Cheese Selection</b>	<b>10.50</b>
Please ask for this week's cheese selection served with onion chutney, celery, grapes, apple and a selection of biscuits	

**HOT DRINKS**

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

Our food is prepared in an area where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies, intolerances, or you require our allergen information, please let us know before ordering.