

## STARTERS

**Chef's Soup of the Day** Delicious homemade soup served with warm crusty roll and butter **£4.95**

**Our own Chicken Paté** Smooth chicken liver paté served with apple chutney and Melba toast **£6.25**

**Luxury Prawn Cocktail** (GFO) Succulent peeled prawns topped with creamy Marie Rose sauce on bed of shredded Iceberg lettuce with a wedge of lemon served with wholemeal bread **£6.95 NEW!**

**Thai Style Fishcakes** Duo of salmon, smoked haddock, spring onion, ginger and lemongrass fishcakes, served with a sweet chilli dip **£7.25**

**Asian Duck Spring Rolls** Homemade duck spring rolls, golden fried to perfection served with a plum and hoisin sauce **£7.25**

**Famous Bury Black Pudding Stack** Locally sourced 'Chadwick's' award winning Bury black pudding, resting on a field mushroom topped with a soft poached egg and parma ham crisps, served with wholegrain mustard sauce **£6.45**

**Manchester Hash Cake** Corned beef hash cake in breadcrumbs, sat on a bed of red cabbage topped with a poached free range egg with classic 'HP' sauce **£6.95**

**Moules Marinières** A bowl of fresh Morecambe Bay mussels served in a cream, white wine and garlic sauce dressed with freshly chopped parsley accompanied by a wedge of toasted rustic roll **£6.95 or as a main portion £10.95 NEW!**

**Garlic and Stilton Mushrooms** (v) (GFO) Button mushrooms in a creamy white wine and garlic sauce topped with Blue Stilton, served with a slice of garlic bread **£6.95**

**Malaysian Street Chicken Skewers** Fresh chicken strips marinated in chefs own satay, served with a dip pot of satay sauce **£7.45 NEW!**

## MAINS

**Beef Wellington** Traditional prime fillet steak, topped with a smooth Ardennes pâté and handpicked wild mushrooms cooked in a light puff pastry, served with sweet potato chips and a red wine gravy **£18.95 NEW!**

**Serious Steak and 'Thwaite's' Ale Pie** Delicious tender pieces of prime steak gently braised in a 'Thwaite's' ale gravy and topped with golden puff pastry lid served with hand cut chips and seasonal vegetables **£11.95**

**British Steak and Kidney Suet Pudding** Handcrafted, Finest British steak and kidney with homemade suet pudding served with hand cut chips and seasonal vegetables **£13.95**

**Fajitas Chicken or Beef** 🌶️ A selection of mixed peppers, onions and garlic marinated with guacamole served on a sizzling plate accompanied with tortilla wraps **£10.95** Extra tortilla wraps **£0.75 each NEW!**

**Chilli con Carne** 🌶️ 100% British steak mince sautéed with onions, rainbow peppers and chilli served with nachos, boiled rice or hand cut chips **£9.95**

**Curry of the Week Chicken, Beef or Vegetable** (v) 🌶️ Please ask your server for this weeks dish, served with boiled rice or hand cut chips, a poppadum and our chef's own mango chutney **£9.95**

**Slow cooked Lancashire Lamb Shank** Locally sourced lamb shoulder gently braised in a rich mint gravy served with creamy Maris Piper mashed potatoes and seasonal vegetables **£13.95 NEW!**

**Trio of Lamb** Three tender Lancashire lamb cutlets served on a bed of creamy mashed potatoes and seasonal vegetables with rich gravy and mint sauce **£12.45 NEW!**

**Traditional Bangers and Mash** Caramelised red onion and pork sausages on a bed of bubble and squeak creamed potatoes accompanied with a rich onion gravy and seasonal vegetables **£10.45**

**Chicken Wellington** Chicken breast topped with pate and mushrooms encased in puff pastry with sauteed new potatoes, asparagus spears drizzled with an apricot and white wine jus **£15.95**

**Hunter's Chicken** Free range chicken fillet topped with crispy bacon, melted Cheddar cheese and our own BBQ sauce served with hand cut chips with seasonal vegetables **£10.95**

**Free Range Chicken and Chorizo Pie** Tender diced chicken breast and chorizo cooked together in a rich, creamy béchamel sauce topped with a latticed puff pastry lid served with hand cut chips **£11.95 NEW!**

## PASTA

**Kieran Carbonara** 🌶️ Tender pieces of chicken, wild mushrooms, strips of bacon along with a hint of chilli and penne pasta in our own rich creamy carbonara sauce **£10.95**

**Spaghetti or Penne Bolognese** Prime British steak mince cooked in chef's own ragu sauce, finished with a topping of parmesan cheese **£9.95**

**Spicy Seafood Penne** 🌶️ Mixed fresh seafood and penne pasta, tossed in a spicy tomato ragu, garnished with coriander and a hint of coconut cream **£9.95**

**Farfalle al Salmone** Salmon cooked in a creamy sauce tossed through farfalle pasta garnished with chopped parsley **£9.95**

## SALADS

**Swan's Asian Style Salad** (GFO) Crispy sesame seed coated duck goujons, placed on a bed of spinach and rocket leaves with shards of cucumber, spring onion and cherry tomatoes, sweet plum slices with a sticky spiced hoisin plum glaze **£10.95**

**Classic Chicken Caesar Salad** (GFO) Chargrilled chicken strips, crispy bacon tossed with salad leaves, croutons, boiled egg, anchovies & our Chef's own Caesar dressing **£9.45**

**Greek Style Salad** (GFO) Dressed mixed leaves, with a combination of cubed feta cheese, pitted olives, cherry tomatoes, diced cucumber, peppers and red onions bound together with a lemon herb dressing, served with pitta slices **£9.45 NEW!**

**Smoked Haddock and Baby New Potatoes** (GFO) Naturally smoked haddock served warm with baby new potatoes, cos lettuce, spinach, cherry tomatoes and a creme fraiche and mayonnaise dressing garnished with chopped chives **£9.95**

**Fillet Steak Salad** (GFO) Sliced 6oz warm fillet steak cooked to your liking, fried mushrooms, red onions, cherry tomatoes accompanied with goat's cheese, served with our own honey, limoncello and English mustard dressing **£13.95**

## FROM THE SEA

**Our Famous Fish and Chips** Fresh fillet of haddock in golden light Thwaites beer batter served with homemade hand cut chips, mushy peas and our Chef's own tartare sauce **£10.95**

**Rainbow Trout** (GFO) Two fresh line caught rainbow trout fillets pan fried to perfection on a bed of French peas mixed with new potatoes served with courgette and carrot ribbons and drizzled with a Champagne and orange sauce **£14.95**

**Crispy Monkfish** Fresh monkfish wrapped in parma ham, resting on patatas bravas, dressed with green thai infused coconut cream sauce **£18.95**

**Italian Style Seabass Fillets** (GFO) Served on oven roasted Mediterranean vegetables with baked baby new potatoes, drizzled with Italian limoncello sauce **£15.95**

**Succulent Scottish Salmon** Oven baked salmon fillet topped with your choice of either lemon and herb butter or Cajun spiced butter with new potatoes and seasonal vegetables **£13.95**

**Fish Medley Royale** (GFO) Tender pieces of Scottish salmon, Atlantic haddock, Greenland Prawns and Morecambe Bay mussels in a wild herb sauce crowned with mashed potatoes & grilled Lancashire cheese served with seasonal vegetables **£12.95**

## FROM THE GRILL

All our meat is prime English and is purchased from our local, traditional butcher. It has been hung for a minimum of 30 days to ensure its' tenderness.

**100z Rump Steak** Chargrilled to your liking, served with hand cut chips or potatoes of the day and seasonal vegetables or side salad **£15.95**

**8oz Fillet** Chargrilled to your liking, served with hand cut chips or potatoes of the day and seasonal vegetables or side salad **£17.95**

**Mixed Grill** Rump steak, gammon, pork steak, pork sausage, black pudding, fried free range egg, tomatoes and mushrooms **£18.95**

**Gammon Steak** Tender 8oz gammon steak topped with your choice of free range egg or pineapple served with hand cut chips and seasonal vegetables **£10.95**

**Homemade 8oz Burger** Using the finest 100% English minced steak, served on a toasted brioche with lettuce, tomato, red onion & hand cut chips with a spicy tomato salsa relish **£10.45\***

**Crispy Chicken Burger** Organic breast of chicken in breadcrumbs cooked until crispy. Served on a toasted brioche with sliced tomato, red onion, salad leaves, hand cut chips and a homemade Cajun mayonnaise relish **£10.45\***

**Chicken Fillet** Oven roasted free range chicken fillet served with hand cut chips, seasonal vegetables and a choice of sauce **£9.95**

**\* Build your own burger £1.00 each**

Choose from one or more of our delicious toppings; bacon, Cheddar cheese, fried egg, sautéed mushroom and onions

**\*Why not add one of our homemade sauces, choose from; Spiced Tomato, Lemon & Mustard, Wild Mushroom Dianne, Blue Stilton or Peppercorn Sauce £1.50**

## VEGETARIAN

**Vegetarian Fish & Chips (v)** Lightly battered Halloumi fillets served with homemade hand cut chips, mushy peas and our Chef's own tartare sauce **£9.95**

**Johnson's Mature Cheddar Cheese and Onion Pie (v)** Melted mature Cheddar cheese, onion and Maris Piper potatoes in short crust pastry served with hand cut chips and seasonal vegetables **£10.45**

**Wild Risotto (v)** Asparagus, wild mushroom, sugar snap and pea risotto garnished with parmesan crisps **£12.95 NEW!**

**Stilton, Mushroom and Asparagus Quiche (v)** Deep filled quiche, served hot or cold, with mixed leaves salad and homemade coleslaw, with a choice of buttered new potatoes or hand cut chips **£9.45**

**Vegetarian Chilli Burger (v)**  Our own chilli burger, served on a toasted brioche with sliced tomatoes, red onions salad leaves, hand cut chips with spicy tomato salsa relish **£9.45\***

## LITTLE PLATES AND PUB SNACKS SERVED MONDAY TO SATURDAY 12pm to 6pm

### FRESH RUSTIC ROLLS

**Cold** ~ SERVED WITH CHEFS OWN COLESLAW AND SALTED CRISPS

**Honey roasted ham and homemade piccalilli** **£5.95**

**Mature Cheddar cheese (v) with red onion and mayonnaise** **£5.45**

**Tuna, sweetcorn and mayonnaise** **£5.45**

**Roast beef and horseradish** (Can be served hot) **£6.45**

**Hot** ~ SERVED WITH HAND CUT CHIPS

**Tender local steak with balsamic red onions** **£6.95**

**Chicken, crispy bacon and melted Lancashire cheese** **£6.45**

**Chef's club sandwich** - filled with chicken, bacon, lettuce, tomato and mayonnaise **£6.95**

**Posh fish finger butty** with homemade tartare sauce **£6.45**

### SPUDS IN JACKETS

A fluffy, oven baked jacket potato served with salad garnish & filled with your choice of:

**Grated Cheddar cheese and baked beans** **£5.95**

**Succulent Greenland prawns with marie rose sauce** **£6.45**

**Tuna, sweetcorn and mayonnaise** **£5.75**

**Homemade chilli con carne** **£6.45**

**Cheese** **£5.65**

### HOT BITES

**Chilli Nachos** Crunchy tortilla nachos covered in a spicy beef chilli topped with melted cheese served with Jalapeno peppers, salsa and homemade sour cream **£6.95**

**Chilli Bowl** A bowl of hand cut chips and nachos covered in our classic chilli con carne smothered in cheddar cheese **£6.95**

**Salt and Pepper Chicken Wings** Tender chicken wings cooked in chef's own salt and pepper seasoning, served with a leaf garnish and spring onions **£6.95**

**Sharing Platter** Combination of salt and pepper beef strips, salt and pepper chicken wings, haddock goujons, garlic bread, potato wedges, barbeque sauce and garlic mayo dip **£13.95**

**Scampi Basket** Traditional scampi basket consisting of hand cut chips, scampi, lemon & homemade tartare sauce **£8.95**

## SIDE DISHES

**Hand cut Chips** **£2.95**

**Basket of rustic Bread & Butter** **£2.50**

**Sautéed Mushrooms** **£3.45**

**Creamed Spinach** **£3.45**

**Side Salad** **£3.45**

**Vegetable of the day** **£3.45**

**Potatoes ~ mashed, jacket, wedges or new** **£2.95**

**Cheesy Chips** **£3.45**

**Onion Rings** **£2.95**

**Garlic Bread** **£3.75**

**Cheesy Garlic Bread** **£4.25**

**Coleslaw** **£1.95**

**Sweet potato fries** **£3.95**

Mild 

Spicy 

 **GLUTEN FREE OPTION**

Everything is cooked freshly to order so at busy times there may be a slight delay but we are confident the wait will be worth it! When available all ingredients are locally sourced. All weights are approximate before cooking. Some dishes may contain traces of nuts or nut derivatives. The Swan & Cemetery avoids the use of G.M. foods within their ingredients and so is confident that this menu is free from any genetically modified foods.

**ALLERGENS** if you have any special requirements or dietary needs, please contact us. Allergen data is held on each of our dish ingredients, so please ask a team member should you require any more details.