

STARTERS

Marinated Olives

Olives and peppers marinated in a spiced olive oil — 5.95

Chilli & Garlic King Prawns

King prawns marinated in chilli and garlic, served with crusty bread — 9.95

CHEF'S FAVOURITE

Ham Hock Terrine

Homemade ham hock and leek terrine, served with piccalilli chutney — 8.95

Soup of the Day

Chef's soup served with homemade artisan bread and butter. *Please ask for today's choice* — 5.95

Buffalo Wings

Spicy chicken wings served with a harissa mayonnaise — 7.95

Garlic & Herb Potato Skins

Served with a BBQ dipping sauce — 4.95

Grilled Asparagus

With artichokes, fennel and a sun-blushed tomato salad — 7.95

SANDWICHES

Served until 5pm, Monday–Saturday

Our sandwiches are served your choice of white or brown bloomer, with coleslaw, crisps and salad. *Gluten-free bread available on request*

Pastrami

With *Monterey Jack* cheese, gherkins, lettuce, tomato and mustard mayo — 9.95

GUEST FAVOURITE

The Swan Club Sandwich

Classic chicken club with bacon, lettuce, tomato and egg — 12.95

Fish Finger

With tartare sauce — 8.95

Tuna, Sweetcorn & Red Onion — 8.95

Honey Roast Ham & Brie — 8.95

Avocado & Beetroot Hummus — 8.95

Cheese & Chutney — 8.95

MAINS

Steak & Ale Pie

Premium diced steak cooked with local real ale in a shortcrust pastry, served with scallion mash, mixed seasonal vegetables and a rich gravy — 15.95

Fish & Chips

Beer-battered fillet of fish served with homemade chips, mushy peas and tartare sauce — 15.95

Scampi & Chips

Wholetail Whitby scampi, served with homemade chips, peas and tartare sauce — 13.95

Rump of Lamb

Served with shallots, green beans, dauphinoise potatoes, vanilla carrot purée and a port jus — 18.95

POPULAR

The Swan Cod Fish Pie

In a creamy white wine and herb sauce, topped with mash and served with green vegetables — 15.95

Keralan Curry

Butternut squash, sweet potato and cauliflower curry, served with pak choi and jasmine rice — 14.95

Add chicken — 3.00 *Add grilled king prawns* — 4.00

Grilled Fillet of Seabass

Seabass fillet served with a pea and asparagus risotto and salsa verde — 16.95

Linguine Pasta

With spinach, sun-blushed tomatoes, broad beans, pine kernels and pesto — 12.95

Spiced Cauliflower Steak

Roasted and served with spinach, aubergine caviar and a sweet pepper coulis — 12.95

THE GRILL

Steak

Prime beef steak cooked to your liking, served with roasted tomato, flat mushroom, homemade onion rings and chips

Ribeye Steak — 25.95 **Rump Steak** — 22.95

Add a Peppercorn or Blue Cheese sauce for 3.95

Cured Gammon Steak

Served with grilled pineapple, homemade chips and peas — 15.95

Lamb Shawarma

Lamb kofta with flatbread, chermoula, pickled red cabbage and coconut yoghurt — 14.95

BURGERS

All served on a brioche bun with homemade chips and onion ring (gluten free bun available on request)

Buttermilk Chicken Burger

With smoked bacon, smashed avocado and a harissa mayonnaise — 14.95

CHEF'S FAVOURITE

The Swan Burger

8oz beef burger with bacon, *Monterey Jack* cheese, lettuce and a tomato relish — 14.95

Beetroot & Quinoa Burger

With vegan cheese, roasted peppers and a pickled gherkin — 12.95

SALADS

Falafel & Halloumi Salad

Falafels and grilled halloumi with herb couscous, tomatoes and herb dressing — 10.95

CLASSIC

Caesar Salad

Grilled chicken breast, bacon, baby gem, croutons, parmesan cheese and Caesar dressing — 12.95

Super Salad

Quinoa, spinach, pomegranate, pumpkin seeds, avocado and a pink grapefruit dressing — 10.95

Tuna Salad

Curly kale, edamame beans, blueberries, broccoli, mixed seeds and citrus dressing — 9.95

CHILDREN'S

Fish & Chips

With garden peas — 7.95

Breaded Chicken Fillet

With chips and beans — 7.95

Macaroni Cheese

Served with garlic bread — 7.95

Sausage & Mash

With garden peas — 7.95

Picnic in a Bag

Ham or cheese sandwich, fruit yoghurt, sliced apple and a *Freddo* bar — 7.95

DESSERTS

Sticky Toffee Pudding

With caramelised banana and custard — 6.95

GUEST FAVOURITE

Lemon & Raspberry Posset

Served with meringue and fennel biscotti — 6.95

White Chocolate & Blueberry Cheesecake

With pouring cream — 6.95

Lemon Grass & Ginger Crème Brûlée

With citrus shortbread — 6.95

Luxury Ice Cream

Three scoops. Please ask for today's selection — 4.95

Cheeseboard

Selection of British cheeses, celery, grapes, chutney and biscuits — 9.95

SHARERS

The Swan's Ploughman Platter

Honey-roast ham, homemade pork pie, Brie, Stilton, Cheddar, homemade artisan breads, olives, coleslaw and chutney — 16.95

Bread Platter

Homemade artisan breads, olives, sun-blushed tomatoes, hummus, olive oil and balsamic vinegar — 14.95

CHEF'S FAVOURITE

Combo Platter

Cod goujons, scampi, breaded king prawns, chicken wings, homemade onion rings, tartare sauce and homemade chips — 18.95

SIDES

Homemade Chips — 3.95

Seasonal Vegetables — 3.95

House Salad — 3.95

Homemade Onion Rings — 3.95

SUNDAYS

Served 12 noon to 5pm (subject to availability) every Sunday

Roast Topside Beef, Roast Turkey or Roast Pork

Served with a selection of fresh, seasonal vegetables, creamy mash, crispy roast potatoes, a rich meat gravy and of course, our famous homemade Yorkshire puddings
Adult — 15.95 Children's — 8.95

Nut Roast

Served with a selection of fresh, seasonal vegetables, creamy mash, crispy roast potatoes, a rich veggie gravy and of course, our famous homemade Yorkshire puddings
Adult — 15.95 Children's — 8.95

BREAKFAST

Served from 7.30am until 10.30am

Full English

Bacon, sausage, hash brown, tomato, mushroom, baked beans, black pudding and your choice of egg — 10.95

Full Vegetarian

Plant-based sausage, tomato, hash brown, mushroom, tomato, baked beans and your choice of egg — 10.95

POPULAR

Eggs Benedict

Poached eggs and ham on a toasted English muffin with a rich hollandaise sauce — 9.95

Breakfast Sandwich

Choose two items from the Full English or Veggie — 5.50

Eggs on Toast

Fried, poached or scrambled — 4.95

Porridge

With sugar, honey or jam — 3.95

Toast & Preserves

White or brown toast served with butter and jam or marmalade — 2.95

Cereal

Choose from a wide selection of cereals — 2.50



THE SWAN
GRASMERE



Scan here for all allergy and dietary information, or speak to a member of our team

WHITE

125ml 175ml 250ml Bottle

Fontana Trebbiano 3.95 4.95 6.95 19.95
Italy — Easy drinking white wine with flavours of ripe lemons and limes; a soft aromatic finish.

OUR FAVOURITE

Lodez Chardonnay 4.95 5.95 7.95 22.95
France — Easy drinking style of Chardonnay from the South of France. Ripe peaches, lemon peel and a light hint of vanilla oak.

Canyon Road Pinot Grigio 4.95 5.95 7.95 22.95
USA — Medium-bodied wine with hints of green apple, citrus, white peach and floral blossom. Crisp, with a refreshing and revitalizing finish.

Rongopai Sauvignon Blanc 5.50 7.70 10.95 31.95
New Zealand — Lots of fresh pink grapefruit with citrus fruits, subtle passion fruit and baked pineapples. Very moreish, perfectly balanced.

Picpoul De Pinet 29.95
France — Bright mouth watering flavours of mandarins, pink grapefruits and fresh lime combine to make this new favourite a crowd pleasing wine to enjoy.

Olivier Tricon Chablis 49.95
France — Bright, elegant crisp minerality and refreshing citrus-like acidity. Beautifully balanced, this is benchmark Chablis.

ROSÉ

125ml 175ml 250ml Bottle

Principato Pinot Grigio Blush 5.25 5.95 8.45 24.95
Italy — Appealing strawberry and white peach fruit characters leading to a crisp off-dry finish.

OUR FAVOURITE

Canyon Road White Zinfandel 4.95 5.95 7.95 22.95
USA — This wine is light-bodied with hints of strawberry, cherry, and watermelon flavours and a smooth crisp finish.

SPARKLING

125ml Bottle

Chio Prosecco 5.50 31.95
Italy — Refreshing and crisp, this wine is fantastic on its own or enjoy with some olives and cured meats.

Ayala Brut Majeur Champagne 49.95
France — Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits. Ayala has been owned by Bollinger since 2005 and has grown up to be the chic little sister.

Ayala Pink Champagne 54.95
France — Delicate and tangy, light, frothy mousse. Ayala is one of the only large houses to produce a Chardonnay dominated Rosé. This wine therefore displays characteristics of grapefruit and blood orange with a lip-smackingly dry finish.

RED

125ml 175ml 250ml Bottle

Fontana Sangiovese 3.95 4.95 6.95 19.95
Italy — Light bodied style of red wine with flavours of ripe cranberries, tart cherries and subtle tannins.

La Cour des Dames Syrah 4.95 5.95 7.95 22.95
France — Aromas of wild berry fruits of raspberries, gooseberries, blackcurrants, spices, cinnamon and a touch of mint. Very rich and fat on the palate with a long, silky finish.

OUR FAVOURITE

Canyon Road Merlot 4.95 5.95 7.95 22.95
USA — With a soft and elegant mouth-feel, this wine has deep flavours of rich cherries and jammy blackberries, with hints of vanilla and spice.

Rothschild Cabernet Sauvignon 5.25 7.25 9.25 27.95
France — A rich nose of ripe blackcurrants and black cherry. Full-bodied yet soft and very easy going. Blackberry fruits linger on the palate, whilst soft tannins enable easy drinking. This wine is uncomplicated and makes the perfect pop and pour.

7 Fires Malbec 29.95
Argentina — The wine is deep ruby with youthful violet hues with intense aromas of mulberry and blackberry, cherry and a slight herbaceous hint on the nose. Rich, ripe and full, firm tannins and mouth-filling sweet dark fruit on the palate with a good clean finish and touches of vanilla oak.

Contea di Castiglione Barolo 44.95
Italy — A complex nose of plum, mulberry, ripe strawberry and brown spice with delicate floral and violet notes. Tannins are firm with plump fruit and a round silky texture, giving a good lengthy finish.

GIN SERVES

8.95 EACH

A selection of some of our favourite gin and tonic pairings. All served 'Spanish style' with loads of ice in a copa de balloon glass.

Blood Orange Spritz
Whitley Neill Blood Orange Gin, Prosecco, Lemonade

The Swan Berry Spritz
Gordon's Pink Gin, White Wine, Lemonade, Fresh Strawberries

Violet Delight
Whitley Neill Violet Gin, Fever Tree Mediterranean Tonic, Fresh Grapefruit

The Grasmere Garden
Whitley Neill Quince Gin, Apple Juice, Elderflower Cordial, Lemon Juice

Classic Gin Martini
Whitley Neill Gin, Dry Vermouth, Bitters

COCKTAILS

7.95 EACH

Hurricane
White & Dark Rum, Orange, Pineapple, Grenadine

Negroni
Gin, Campari, Sweet Vermouth

Godfather
Scotch Whisky, Amaretto (*can be served long with cola*)

Moscow Mule
Vodka, Ginger Ale, Fresh Lime

Aperol Spritz
Aperol, Prosecco, Soda

HOT DRINKS

Teas and coffees all supplied by Ringtons

Espresso
The espresso is the foundation and the most important part to every espresso based drink — 3.00

Americano
An americano is hot water with an espresso shot extracted on top of the hot water — 3.50

Café Latte
A café latte, or “latte” for short, is an espresso-based drink with steamed milk and micro-foam added to the coffee. This coffee is much sweeter compared to an espresso due to the steamed milk — 3.75
Add Caramel or Vanilla Syrup — 55p

Cappuccino
A cappuccino is similar to a latte. However a cappuccino has more foam, is topped with chocolate powder and made in a cup rather than a glass tumbler — 3.75

Flat White
A flat white is primarily the same as a cappuccino but without foam or chocolate on top — 3.50

Mocha
A mocha is made up of espresso, milk, and chocolate and is traditionally topped with milk foam — 3.50

Hot Chocolate
A delicious and luxurious chocolate drink for a special treat, as it comes, or with all of the trimmings — 4.50

Ringtons Fairtrade English Breakfast Tea
A refreshing blend of black tea from Assam and Kenya — 3.50

Herbal Teas
Green Tea; Camomile; Peppermint; Lemon, Ginger & Ginseng; Earl Grey; Green Tea with Citrus; Berry & Elderflower — 3.75

Add a slice of homemade cake to any hot drink for just 3.00, or shortbread biscuit for 1.00

Liqueur Coffee
Irish, with *Jameson Irish Whiskey*; Italian Classico, with *Amaretto*; or Irish Cream, with *Baileys*

WALK-INN BREAKS

Put your best foot forward this summer with our fantastic Walk-Inn Breaks! Enjoy a two night bed & breakfast stay at one of our award-winning inns across the North with loads of amazing extras included.

Offer available until 31st October 2021. Visit our website for more details



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