

STARTERS

VENISON MEATBALLS 9.00

Garlic purée, parsnip crisps, port and sage jus

DUO OF SALMON 9.00

Toasted ciabatta, smoked salmon, salmon and goat's cheese mousse, chives, Midori gel

PAN SEARED DUCK BREAST 11.00

Roasted beetroot and butternut squash, beetroot and celeriac purée

SQUASH, SPINACH AND BEETROOT FILO PARCEL ⊗ 7.00

Light spiced chilli and tomato reduction, butternut purée

TOMATO & MOZZARELLA BRUSCHETTA © 7.00

Organic cherry tomatoes, basil oil and creamy mozzarella, toasted Whittlebury bloomer

SALT AND PEPPER CALAMARI 8.00

Fresh squid in a crispy, homemade salt & pepper batter, garlic aioli

BAKED CAMEMBERT -TO SHARE © ® 16.00

Garlic and rosemary seasoning, warm artisan breads, red onion chutney, Northamptonshire Nakasero chilli jam

SIDES

CHUNKY CHIPS 4.00
SKIN ON FRIES 3.50
HOMEMADE ONION RINGS 4.00
HOUSE SALAD 4.00
GARLIC & CHILLI CAVOLO NERO 4.50
SWEET POTATO WEDGES 4.50
ROSEMARY & BALSAMIC
GLAZED CARROTS 4.50
COLESLAW 2.50

MENU

• WHILE YOU WAIT

ARTISAN BREADS © 4.50

Basil, olive and chilli oils, balsamic vinegar

CHORIZO BITES 5.00 Glazed in a sticky red wine sauce

FRIED HALLOUMI © 6.00

Smoked paprika, chilli jam

PORK PUFFS 4.00

Apple sauce

MAINS

LAMB RUMP 24.00

Parmentier potato and chorizo hash, poached egg, hazelnut, chilli and mint crumb, chilli tomato reduction

HAND-BATTERED FISH & CHIPS @ 16.00

Freshly hand-battered hake, golden chunky chips, pea purée, tartare sauce

Add chip shop curry sauce 1.00

HOMEMADE WILD MUSHROOM, SPINACH & GOATS CHEESE RAVIOLO © 16.00

Cream, garlic and thyme reduction, truffle oil, beetroot crisps

RATATOUILLE BURGER © @ 15.00

Courgette, aubergine & red pepper patty, goat's cheese topper, skin on fries

SLOW ROASTED PORK BELLY 17.50

Crispy crackling, rosemary salted Hasselback potatoes, bacon wrapped green beans, carrot purée, red wine jus

CHICKEN CAESAR SALAD 16.00

Crisp cos lettuce topped with crunchy smoked bacon, free range soft boiled egg, parmesan, anchovies and salt & pepper croutons

Switch to Vegan Chicken Caesar Salad 14.00

LEMON AND GARLIC ROASTED PHEASANT BREAST @ 17.00

Fondant potato, parsley and garlic roasted root veg, red wine jus

PAN FRIED SEA BASS 19.00

Roasted new potatoes, wilted spinach, beetroot purée, king prawn, lemon and dill sauce

8oz SIRLOIN STEAK @ 25.00

Red Tractor assured British beef, golden chunky chips, grilled vine tomatoes

···· ADD A SAUCE

Peppercorn Sauce 2.50 / Diane Sauce 2.50 Blue Cheese Sauce 3.00 / Chimichurri Sauce 2.50

HONEY PEPPER GLAZED GAMMON @ 15.00

Golden chunky chips, free range fried egg, salad garnish

CHEESE & BACON BURGER @ 16.00

21 Day aged 6oz British beef patty,
Monterey Jack cheese, smoked streaky bacon,
red onion chutney, bread & butter gherkin,
lettuce, tomato, skin on fries

Double up your burger 4.00

DESSERTS

WARM CHOCOLATE BROWNIE @ 7.00

Berry compote and cream, ice cream or custard

MANGO AND PINEAPPLE DOME 7.50

White chocolate shell, vanilla white chocolate cream cheese mousse, pineapple mango and lime on a lemon cake base

STICKY TOFFEE PUDDING 7.00

Sweet butterscotch sauce, custard

CHOCOLATE HAZELNUT ENTREMET 7.50

Rich chocolate mousse, roasted hazelnut and caramel, vanilla sponge, raspberry sorbet

ASK YOUR SERVER FOR OUR VEGAN CHOICE OF DESSERT

SELECTION OF ICE-CREAM AND SORBETS

A SELECTION OF YOUR CHOICE: 3 SCOOPS 5.00 / 4 SCOOPS 6.00

Strawberry / Salted Caramel Chocolate / Vanilla Pod Raspberry Sorbet / Lemon Sorbet

SELECTION OF BRITISH CHEESES TO SHARE

25.00

Mixed crackers, red onion chutney, Nakasero Northamptonshire chilli jam, grapes & celery



GIVE THE GIFT OF INDULGENCE

Our gift vouchers are perfect for those who love good food, good drinks and good times.



Visit website mcmanuspub.co.uk/giftvouchers

THE SNUG PRIVATE GARDEN

The Snug and private garden are available to hire at the Lamport Swan and are the ideal place to host your own party or special event.

To book your perfect get together get in touch with one of the team, call 01604 686 555 or visit

theswanatlamport.co.uk

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MENU

CIABATTAS

AVAILABLE MONDAY TO SATURDAY 12 NOON TILL 3PM

SERVED WITH COLESLAW & SKIN ON FRIES

PHILLY CHEESE STEAK 12.00

Fried onions, rocket

FISH GOUION 11.00 Tartare, tomato and rocket Vegan cheese, tomato and rocket

ROASTED RED PEPPER & HALLOUMI © 10.50 Rocket, chilli jam

GRILLED CHICKEN & BACON 10.50

Creamy Caesar dressing, rocket

HOT DRINKS

ALL OUR COFFEES ARE PRODUCED WITH FRESHLY GROUND 100% RAIN FOREST ALLIANCE COFFEE BEANS FROM COLUMBIA, HONDURAS AND BRAZIL

ALL DRINKS ARE AVAILABLE TO TAKE AWAY

ADD A SYRUP TO YOUR COFFEE: Caramel / vanilla / hazelnut - 0.80 each

LATTE	FLAT WHITE 3.30
CAPPUCCINO3.30	MOCHA
AMERICANO 3.10	ESPRESSO 2.50
FLOATER COFFEE 3.30	MACCHIATO 3.10

TEA BY THE POT 3.00 ENGLISH TEA SHOP

Breakfast • Earl Grey • Green Peppermint • Berry • Chamomile

HOT CHOCOLATE 4.00 Marshmallows & cream

LIQUER COFFEE 6.00

Choose your liqueur: Amaretto • Baileys • Cointreau • Courvoisier VS • Tia Maria • Jameson

HOT DRINK & CHOCOLATE BROWNIE 8.50

Choose one of our hot drinks with a chocolate brownie slice

SUNDAY ROAST

SERVED EVERY SUNDAY FROM 12 NOON

A choice of succulent roasts, all served with roast potatoes, seasonal vegetables and homemade Yorkshire pudding





e; if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order. A discretionary service charge of 10% will be added to all bills.

We hope you enjoy your visit. Please feel free to discuss anything with the manager or write to our Customer Services Manager at: The McManus Managed Pub Company, Kingsthorpe Road, Northampton NN2 6HT. Tel: 01604 713601. www.mcmanuspub.co.uk. Ls.0323.21060