

Gourmets on the Go - Restaurant Review

“New Owners and a Fantastic New Dining Experience at The Swan in Iver” 2 High Street, Iver, Bucks, SLO 9NG



Owners Sari Light (left) and Gary Nye (right)

When we found out that the Swan Pub in Iver had recently been taken over and a new restaurant was being launched, as Gourmets on the Go for The Iver Directory, we were delighted to have the opportunity to go along and find out what had changed and of course, to sample the fine food on offer.

New owners Gary Nye and Sari Light have extensive experience of running pubs both here and abroad. Sari who as well as owning The Swan, dons her chef's whites and brings her personal 20 years of experience into creating and cooking the Italian side of the menu.

The couple have previously managed pubs across London, Hastings, and more recently received a nomination for 'Pub of The Year' whilst running another pub and food establishment in Surrey.

With such a fine pedigree between them, we were almost certain that this was going to be a most enjoyable review.

The bar and restaurant are both decorated in warm, relaxing colours and the restaurant with its soft lighting and candles provides a wonderfully relaxing atmos-

phere in which to dine. Whilst everything feels cosy and intimate, the tables are nicely spaced apart (none of that almost sharing a chair with a fellow diner), and beautifully dressed to perfection.

The Swan Restaurant's Main Dinner Menu offers a choice of traditional English and Italian meals. As we mentioned, Sari is the extremely talented Italian Chef and Del the equally talented and creative English Chef.

As a 'real restaurant' anything pre-packed or cooked from frozen has absolutely no place here. Indeed, it's frowned upon as being 'total rubbish'. All ingredients are bought fresh and wherever possible, are sourced from local farms and butchers. Even sauces are prepared fresh and to order.

With such a great choice of food on offer, Tony and I decided that



we should sample dishes from both the Italian and English choices, in order to give you, the reader, a good review of everything (well, that's our excuse anyway!).

For starters Tony chose from the English menu and opted for the Potato Pancakes with Cheese

Sauce and Bacon served on a bed of crispy lettuce. I decided to go full in with the Italian menu from the beginning and chose the Italian Mix of Sliced Meats, an antipasto with sun dried tomato and pearl mozzarella. The meat selection included Milono Salami, Prosciutto Crudo (parma ham) and Carpaccio (beef fillet thinly sliced).

Both starters arrived promptly and beautifully presented. Tony's starter was served with a lovely



Sari (left) Italian Chef & Del (right) English Chef

rich, creamy sauce—freshly made, of course! The food was wonderfully light and full of flavour, just how appetisers should be. A delightful prelude that left you waiting in eager anticipation for the main course.

Keeping with our respective English and Italian selections, Tony ordered the chicken breasts wrapped in bacon with a creamy cheese sauce topping and served with new potatoes, whilst I, being an absolute pasta lover, couldn't resist sampling the Lasagne al pesto. A real meaty treat served with a rocket and parmesan salad.

It was difficult to get any real comment from Tony whilst eating. He was clearly savouring every

mouthful and not wanting to spoil the experience by talking. However, once the meal was finished, he simply raved about how the chicken was absolutely cooked to perfection. Moist, succulent and tasty.

I had to agree that the lasagne was equally impressive. My experience of pasta, whilst I find it irresistible, is that it often lays quite heavily on the stomach and leaves you with that feeling of having eaten something that subsequently trebled in volume once consumed. Not so this pasta, which was amazingly light, a real pleasure to eat and left me feeling satisfied rather than uncomfortably bloated.

The sauces were delicious and enhanced the food beautifully, without taking anything away from the flavours of the gorgeous foods they were accompanying. Oh, did I mention they're all homemade?

if you do have any space left for dessert, which we dutifully made sure we did, then you really must try the choc and mint truffle. It's an absolute gem of a pudding, although it has to be said that the Bailey's Crème Brulee came a very close second. Delicious and perfect finales for what can only be described as a truly perfect dining experience.

Thanks to its new owners, The Swan has taken a massive step forward, and the restaurant in particular is certain to prove popular with foodies everywhere. Gary and Sari have spent a lot of time, effort and money to get to where they are now and judging by the number of people that were also dining the same evening as us, they are obviously getting it right.

The Swan is a lovely old 16th Century Coaching Inn, situated on the corner of the High Street, almost opposite St Peter's Church. It's snug bar area is the perfect place for those nerve calming pre wedding drinks and the restaurant caters for private functions, parties and of course weddings.

We have promised ourselves a return visit in the very near future and being Iver residents, we're delighted to have this fantastic pub and restaurant on our doorstep. On that note, we raise our glasses to Gary and Sari for giving us a fantastic evening and to wish them all the very best for the future.

The Swan is open 7 days a week, and serves food from Tuesday through to Sunday. Bar food is available from 12—3pm. The Restaurant is open from 12—3pm and 6—10pm.

Bar times are 12 noon—12.00 midnight Monday—Thursday and 12 noon—11pm on Sundays. Fridays and Saturdays have extended hours from 12 noon—2.00am.



From 1st December The Swan will be offering a special Christmas Menu priced at £24.95 for two courses or £29.95 for three courses. Alternatively, you can choose from their Christmas Buffet Menu, with prices starting from £14.95 per person.

For those of you looking for an extra special treat on Christmas Day, they will be serving a delicious 5 Course Meal with a champagne cocktail aperitif priced at £75 per person

All of the menus are absolutely mouth watering, with a great selection of choices for every course. In fact, the problem could well be trying to decide which of the delicious dishes to choose. Pre Booking is required for all Christmas Menus.

News of great cuisine always travels fast, so if you fancy treating your taste buds to an extra special dining experience over the festive season, don't risk disappointment, pop in or give them a call today!



For more pictures, information & downloadable menus please visit www.theiverdirectory.co.uk

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