



The Swan

Our aim is to produce as much as possible in-house, minimizing waste and using natural fermentation, pickling & foraging to complement our menu. Focaccia is made in house daily along with our ice cream, stocks & sauces. Seasonality & locality is a must. Most of our dishes can be adapted to suit dietary requirements so please let us know!

Limoncello Spritz £8.50

Spicy Margarita £9

Rhubarb and Rosemary Sour £9

While You Wait All £4

Lemon & Garlic Olives // Smoked Cods Roe, pickled parsley stalks, celery & radishes

Starters

Watercress, Potato & Wild Garlic Soup £7 (VE*/GF*)
buttermilk & cheddar scone

Mackerel, BBQ & Tartar £9 (DF/GF*)
smoked cod's roe / rye cracker / cucumber

Saddleback Pork Rilette £8 (DF/GF*)
house pickles & sourdough.

Devilled Lambs' Kidneys £8 (GF/DF*)
lamb fat café de Paris / toast

Grilled Asparagus £8 (VE*/GF*)
smoked potato & parmesan cream / smoked almonds

Baked Camembert to Share £20
honey & thyme tear & share doughnut bread / pickles / chutney / pork rilette

Mains

Venn farm Herb & Potato Dumplings £16 (GF**, DF*, VE*)
Spring vegetables / parmesan / wild garlic butter sauce

Grass Fed Longhorn Steak Frites £20 (GF/DF*)
watercress & red wine shallot salad / bone marrow peppercorn sauce / skin on fries

Beech Ridge Farm Chicken Milanese £18 (GF*/DF*)
purple sprouting broccoli / wild garlic butter / parmesan

Grass Fed Longhorn Burger £17 (DF**)
sticky ox cheek / truffle mayo / house gherkin / onion ring / skin on fries

Fish & Chips (GF/DF*) £17
battered haddock loin / herby peas / skin on fries / tartar sauce / lemon

Open Steak Sandwich £18 (GF**/DF**)
bavette steak / truffle mayo / celeriac remoulade / crispy onion / watercress / skin on fries

Haddock & Mussel Chowder £18 (GF/DF*)
clotted cream, cider, leek, celeriac & peas / new potatoes / sourdough

Sides All £4

skin on fries (GF/DF) / watercress, parmesan & red wine shallot salad // new potatoes, butter & seaweed salt (GF/DF*) / peas, confit onion & gem lettuce