



The Swan

Sunday Menu

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

Spicy Margarita £9

Bloody Mary £9

Starters

Potato, Watercress & Wild Garlic Soup (V/VE/GF) £7
warm Cheddar & buttermilk scone

Our Own Black Pudding £9 (GF)
Celeriac remoulade / watercress

BBQ & Tartar of Mackerel (GF/DF) £9
Pickled cucumber / rye crackers / crème fraiche

Wye Valley Asparagus (VE/GF) £8
smoked potato & parmesan cream / smoked almonds

Baked Camembert £18 (GF⁺)
honey & thyme tear & share doughnut bread / pickles / chutney

Mains

Roasts can be adapted to suit GF/DF requirements.

Treacle Cured Longhorn topside of Beef / creamed horseradish £22

Slow Roast Beech Ridge Farm Chicken / pig in blanket / sourdough & smoked bacon bread sauce £21

Saddleback Pork Belly / cider, apple & vanilla sauce / pork & sage stuffing £21

All our roasts are served with - bone marrow gravy / beef fat roasties / crushed Swede, clotted cream & black pepper / yorkie / cauliflower cheese, crispy chicken skin & smoked butter bread crumb / seasonal buttered greens

Celeriac, Shallot & Wild Mushroom Pithivier / roasted celeriac skin & mushroom gravy (VE) £16

Smoked Haddock & Mussel Chowder £17 (GF/DF)
Cider / new potatoes / boiled egg / spring greens / sourdough

Desserts

Salcombe Island Street Porter & Sticky Date Cake £8 (GF)
miso toffee sauce / clotted cream

Valrhona Chocolate slice £8 (GF)
honeycomb / vanilla ice cream /

Apple & Rhubarb Crumble £8 (GF⁺)
brown sugar & oat crumble / vanilla custard

Venn Farm Lemon Posset £8 (GF)
poached rhubarb / rhubarb sorbet / fennel seed shortbread

Cornish blue or Black cow Cheddar £5
crackers / chutney / candid walnuts (GF⁺)