



# 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!

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Limoncello Spritz £8.50

Rhubarb and Rosemary Sour £9

Spicy Margarita £9

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## While You Wait (all £4)

**Lemon & Garlic Olives** (V,VE,GF) // **Smoked Cods Roe**, pickled parsley stalk, raw vegetables (DF,GF)  
**Pork Rilette**, pickles & crackers

## Starters

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

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

**Mackerel & Smoked Cods Roe Rilette on Toast** (GF,DF) £10  
radishes / pickled cucumber / sourdough

**Cider & Malt Glazed Pork Cheek** (DF) £10  
celeriac & apple salad / fried celeriac

**Grilled Wye Valley Asparagus** (VE,GF) £9  
potato & parmesan cream / soft boiled black dog egg / smoked almond

## Mains

**Grilled Wild Black Bream** £21 (DF/GF)  
roast chicken butter sauce / poached mussels / confit & BBQ leeks / spring onion mash

**Saddle Back Pork Loin** £22  
our own black pudding / gem lettuce / peas / confit onion / butcher's sauce

**Fish & Chips** (GF,DF) £19  
battered haddock loin / herby peas / skin on fries / tartar sauce / lemon

**Slow Cooked Treacle & Island Street Porter Glazed Ox Cheek** £26 (DF)  
purple sprouting broccoli / Truffle creamed potato / sourdough crumbs

**Confit chicken, Pancetta, Bone Marrow Pie** (for 2/3 to share) £40  
spring greens / truffle mash / chicken jus

**Grass Fed Longhorn Ribeye** £30 **OR** Flat iron £22 (GF,DF)  
watercress & red wine shallot salad / skin on fries  
bone marrow peppercorn sauce £2

**"Venn Farm" Herb & Potato Dumplings** £18 (DF,VE,VE)  
grilled courgettes / spring greens / wild garlic butter sauce

**Chicken, Bone Marrow, Leek & Smoked Bacon Pie** (for 2/3 to share) (£40)  
beef suet pastry / spring greens / clotted cream & truffle mash / roast chicken gravy

## Sides All £4

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