



The Swan

LUNCH 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!

Bar Snacks

House Pickles & Preserves (GF/DF)	£4
House Focaccia / cold pressed rapeseed oil / sea salt (DF)	£4
Smoked Cods Roe / beer & rye crackers (GF*/DF*)	£6
“The Organic Cure” Meats / pickles (GF/DF)	£8

Starters

Roasted Sweetcorn Soup / warm cheddar corn bread & house focaccia (GF*)	£9
Whipped Cashew Cream / crispy cauliflower / honey & soy dressing / toasted buckwheat dukkha (GF/DF)	£10
Confit Chicken & Foie Royal Terrine / toasted milk bread / roast chicken mayonnaise / pickles (DF*/GF*)	£10
Crispy Day Boat Squid / curry mayonnaise / spring onion & pickled chilli salad (GF*)	£10

Mains

Fordmore Longhorn Bavette / skin on fries / organic salad / roast garlic & parsley butter (GF/DF*)	£22
Double Cheeseburger / 2 longhorn patties / burger sauce / house gherkin / crispy onion / gem / skin on fries (DF*)	£17
Fish & Chips / battered haddock loin / peas & parsley / thick cut chips / tartar sauce / lemon (GF/DF*)	£19
Fish Finger Roll / battered haddock / gem / pickled cucumber / tartar sauce / lemon / skin on fries (DF*)	£15
Beef Hash / slow cooked brisket / fried egg / celeriac / fried potatoes / crispy onions / watercress (GF*/DF*)	£20
BBQ Hake / smoked butter mash / roasted chicken butter sauce / foraged samphire / crispy mussels (GF/DF*)	£23
Hay Roasted Beetroots & Crown Prince Pumpkin / herby ricotta / walnuts / watercress / house elderberry vinegar (GF/DF*)	£18

Sides

Skin on Fries (GF/DF) add truffle mayonnaise & parmesan + £2	£4
Watercress & Mustard Leaf Salad , red wine dressing & parmesan (GF/DF*)	£4
Thick Cut Chips (GF/DF)	£6

Desserts

Caramelised White Chocolate & Tofu Ganache / mango compote / roasted white chocolate / warm sugared doughnuts	£9
Autumn Pavlova / fig jam / pistachio meringue / blackberries / poached pear / whipped yoghurt (GF/DF*)	£10
Sticky Date Cake / salted miso toffee sauce / clotted cream (GF)	£9
Boi Layte Brie / house crackers / date chutney / candied walnut / fresh local honey (GF*)	£11
Shortbread	£3

We aim to offer a leisurely experience with fresh food cooked to order. If you are in a rush, please let us know and we can advise accordingly.

GF – GLUTEN FREE, DF – DAIRY FREE, * - CAN BE ADAPTED TO SUIT DIETARIES

WIFI Password – alfithedog

Spotify Playlist - Theswanbampton