



# The Swan

## SAMPLE 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!

<b>Forager's Fizz £12</b>	<b>Pink Squirrel £12</b>	<b>Spicy Marg £11</b>	<b>Limuncello Spritz £11</b>
<b><u>Bar Snacks</u></b>			
<b>House Focaccia</b> / cold press rapeseed oil / sea salt (DF/GF*)			<b>£6</b>
<b>House Pickles &amp; Preserves</b> (GF/DF)			<b>£4</b>
<b>BBQ Padron Peppers</b> / sea salt (GF/DF)			<b>£5</b>
<b>Crispy Mushrooms</b> / soy & shitake mushroom ketchup (VE/GF)			<b>£7</b>
<b><u>Small Plates</u></b>			
<b>Cauliflower Cheese Soup</b> / oat & treacle soda bread / marmite butter (V/GF*)			<b>£9</b>
<b>BBQ Mackerel</b> / horseradish yoghurt / dill / pickled rhubarb / smoked almond (DF*/GF*)			<b>£12</b>
<b>"Potted Duck"</b> / house duck fat crumpet / blood orange marmalade (GF*/DF*)			<b>£12</b>
<b>Cheddar &amp; Cider Rarebit</b> / focaccia toast & house pickles (V/GF*)			<b>£10</b>
<b>Haggis Scotch Egg</b> / date & apple chutney (DF)			<b>£10</b>
<b><u>Large Plates</u></b>			
<b>Slow Cooked Ox Cheek</b> / risotto of ancient grains / fried jerusalem artichoke / kale / black garlic / beef sauce (DF*)			<b>£26</b>
<b>Roasted Ray Wing</b> (off the bone) / BBQ leeks / taramasalata / brown shrimp, hazelnut & bacon dressing (GF/DF*)			<b>£25</b>
<b>Chicken Schnitzel</b> / confit garlic butter / celeriac remoulade / lemon / parsley, shallot & parmesan salad (GF/DF*)			<b>£22</b>
<b>Hay Roasted Carrots</b> / split pea hummus / goats curd / black garlic / toasted buckwheat (DF*)			<b>£18</b>
<b><u>Classics</u></b>			
<b>Fish &amp; Chips</b> / battered haddock loin / house chips / tartare sauce / peas & parsley / lemon (GF/DF*)			<b>£22</b>
<b>Double Cheeseburger</b> / smashed longhorn patties / house pickle & burger sauce / gem lettuce / crispy onions / fries (DF*)			<b>£22</b>
<b>Steak Frites</b> / bavette steak / mustard leaf & shallot salad / skin on fries / garlic butter (GF/DF*)			<b>£26</b>
<b><u>Sides</u></b>			
<b>Skinny Fries</b> (GF/DF)			<b>£5</b>
<b>House Chips</b> (GF/DF)			<b>£6</b>
<b><u>Desserts</u></b>			
<b>Sticky Date Cake</b> / salted miso toffee sauce / vanilla ice cream DF*/GF*)			<b>£9</b>
<b>Baked Hay &amp; Tonka Bean Custard</b> / sugared doughnut / poached new season rhubarb (GF*)			<b>£10</b>
<b>Chocolate Mousse</b> / smoked cream / boozy raisins / chocolate crumble (GF)			<b>£10</b>
<b>Cotswolds Brie</b> / house crackers / date chutney / candied & pickled walnuts (GF*)			<b>£11</b>
<b>Muscovado, Miso &amp; Chocolate Cookies</b>			<b>£4</b>

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