



# The Swan

## SAMPLE DINNER 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>Limoncello Spritz £11</b>
<b>Bar Snacks</b>			
<b>House Focaccia</b> / sea salt & rapeseed oil (DF/GF*)			<b>£6</b>
<b>House Pickles &amp; Preserves</b> (GF/DF)			<b>£4</b>
<b>Padron Peppers</b> (GF/DF)			<b>£6</b>
<b>Small Plates</b>			
<b>White Onion Soup</b> / mascarpone / smoked almonds / cheddar & wild garlic scone (V/GF*)			<b>£10</b>
<b>BBQ Mackerel</b> / celeriac remoulade / cucumber chutney / house lime leaf ponzu / crispy celeriac (GF/DF*)			<b>£12</b>
<b>Cheddar &amp; Cider Rarebit</b> / toast & house pickles (V/GF*)			<b>£10</b>
<b>Steamed Pork Cheek &amp; Belly Milk "Bun"</b> / house piccalilli / apple cider glaze / puffed pork crackling			<b>£12</b>
<b>Large Plates</b>			
<b>Spiced Lamb Sausages</b> / confit chickpeas / braised greens / feta / lamb sauce / garlic mayonnaise (GF/DF*)			<b>£25</b>
<b>Oreway Farm Pork Chop</b> / romesco sauce / BBQ hispi cabbage / house chips / roasting juices (DF*/NUTS)			<b>£26</b>
<b>Grilled Ray Wing</b> / spinach, caramelised shitake & hazelnuts / bone marrow peppercorn / shoestring fries (GF/DF*)			<b>£28</b>
<b>Wild Garlic Risotto</b> / crispy smoked English mozzarella / new season asparagus / parmesan / hazelnuts (GF/DF*)			<b>£22</b>
<b>Classics</b>			
<b>Fish &amp; Chips</b> / battered haddock loin / skin on fries / tartare sauce / peas & parsley / lemon (GF/DF*)			<b>£22</b>
<b>Double Cheeseburger</b> / smashed patties / house pickle & burger sauce / gem lettuce / crispy onions / fries (DF*)			<b>£22</b>
<b>10oz Dry Aged Fordmore Farm Ribeye</b> / mustard leaf, shallot & parmesan salad / thick cut chips / wild garlic butter (GF/DF*)			<b>£39</b>
<b>Sides</b>			
<b>Skin on Fries</b> (GF/DF)			<b>£5</b>
<b>House Chips</b> (add wild garlic mayonnaise & parmesan)			<b>£6</b> <b>£3</b>
<b>Creamed Spinach</b>			<b>£5</b>
<b>Desserts</b>			
<b>Warm Almond &amp; Polenta Cake</b> / blood orange marmalade ice cream / poached rhubarb / pistachio crumble (GF)			<b>£10</b>
<b>Sticky Date Cake</b> / salted miso toffee sauce / clotted cream (DF*/GF*)			<b>£9</b>
<b>Chocolate Delice</b> / salted caramel ice cream / crunchy nut cornflakes / caramelised banana			<b>£10</b>
<b>Cotswolds Brie</b> / house crackers / date chutney / candied walnuts (GF*)			<b>£11</b>
<b>Salted Vanilla Fudge</b>			<b>£5</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