



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!

Cherry Negroni £8.50

Strawberry and Elderflower Sour £9

Spicy Margarita £9

While You Wait All £4

Lemon & Garlic Olives // **House Focaccia**, salsa verde / **Smoked Cods Roe**, pickled herb stalks, radishes, crackers / **monkfish scampi**, parsley mayonnaise / **Crispy Kale**, seaweed salt / **Pork & Black Pudding Fritters**, burger sauce

Starters

Tomato Gazpacho £8 (GF)

confit tomato / house ricotta / focaccia toast

In House Smoked Mackerel £10 (GF)

crème fraiche / preserved gooseberry / horseradish / rye crackers

Saddle Back Pork Scotch Egg £9

parsley mayo / pickles

Whipped Cashew Cream £8 (VE**/GF)

Venn Farm beetroots / lightly curried oats

Free Range Beech Ridge Farm Chicken Liver Parfait £8 (GF**/DF**)

roasted chicken skin & walnut crumb / Stout & oat soda bread / chutney

Sundrop IPA & Wookey Hole Cheddar Rarebit to Share £18

house focaccia & sourdough / pickles / chutney / pork rilette

Mains

Dartmoor Farmers Steak Frites £20 (GF**/DF**)

flat iron steak / skin on fries / Little Moore organic salad & red wine dressing / bone marrow & parsley butter

Mushrooms On Toast £17 (GF**, DF**, VE)

girolle mushrooms / parsley / soy braised shitake / kale / fried egg

Longhorn Cheeseburger £18 (DF**)

bread shed bun / sticky ox cheek / burger sauce / house gherkin / crispy onion / skin fries

Free range Creedy Caver Chicken Milanese £18 (GF/DF)

bone marrow & confit garlic butter / parmesan / caesar salad

Fish & Chips £17 (GF/DF**)

battered haddock loin / herby peas / skin on fries / tartar sauce / lemon

Grilled Ray Wing £22 (GF/DF**)

bacon & Caper brown butter / jersey royals / jacks foraged Rock samphire

Ploughmans to Share £28

pork rilette, scotch egg, Wookey Hole cheddar, Tunworth brie, pickles, chutney, organic Little Moore leaves, sourdough & house focaccia

Sides All £4

skin on fries (GF/DF) / Little Moor organic salad leaves, red wine shallot & parmesan salad (GF/DF) / truffle & parmesan fries £6