



The Swan

SMAPLE SUNDAY 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!

Rosemary Drumble £12

Spicy Marg £11

Bloody Mary £12

Foragers Fizz £12

Bar Snacks

House Pickles & Preserves (GF/DF)	£4
BBQ Padron Peppers / sea salt (GF/DF)	£5
Crispy Smoked English Mozzarella / wild garlic mayonnaise	£6

Small Plates

BBQ Mackerel / celeriac remoulade / cucumber chutney / house lime leaf ponzu / crispy celeriac (GF/DF*)	£12
Cheddar & Cider Rarebit / Toast & house pickles (V/GF*)	£10
Steamed Pork Cheek & Belly Milk “Bun” / house piccalilli / apple cider glaze / puffed pork crackling	£12
White Onion Soup / mascarpone cream / smoked almonds / house focaccia (V/GF*)	£9
Hot Smoked Chalk Stream Trout Rillette / rhubarb / horseradish / warm stout, oat & treacle bread	£12

Mains

(Roasts can be adapted to suit GF/DF requirements)

Vegetarian roast is available on request, please ask a member of staff

All our roasts are served with - bone marrow gravy / beef fat roasties / crushed swede, clotted cream & black pepper / yorkie / cauliflower & celeriac cheese, smoked butter bread crumb / seasonal buttered greens / braised carrot

Elston Farm Sirloin of Beef / braised ox cheek / creamed horseradish	£26
Roast Chicken / pig in blanket / focaccia & smoked bacon bread sauce	£23
Grilled Ray Wing / Cornish mids / dill pickled mussels / BBQ spring onions / wild garlic cream (GF)	£28
Steak Frites / bavette steak / peppercorn sauce / mustard leaf & parmesan salad / skin on fries	£22

Desserts

Warm Almond & Polenta Cake / blood orange marmalade ice cream / poached rhubarb / pistachio crumble	£10
Sticky Date Cake / salted miso toffee sauce / clotted cream (DF*/GF*)	£9
Chocolate Delice / salted caramel ice cream / crunchy nut cornflakes / banana “brulee”	£10
Cotswolds Brie / house crackers / date chutney / candied walnuts (GF*)	£11
Salted Vanilla Fudge & Campfire Marshmallow	£5

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 – The Swan Playlist