



The Swan

SAMPLE 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	Pink Squirrel £12	Bloody Mary £12
Nibbles			
House Pickles & Preserves (GF/DF)			£4
Smoked Cods' Roe / Rye crackers / Gooseberries (GF/DF)			£7
Organic Cure Meat Plate / pickles			£8
Yellow Split Pea Hummus / rye crackers / smoked salt			£5
Starters			
Chilled isle of white tomato gazpacho / white lakes English style "feta" / focaccia (GF*)			£9
Organic Chorizo scotch egg / bacon mayonaise / house gherkins			£12
BBQ Mackerel rillette / Preserved gooseberries / stout, oat & treacle loaf			£12
Whipped Cashew Cream / Venn farm beetroots / puffed buckwheat / black garlic oil (GF/DF)			£10
Barbers Cheddar & Sandford Orchards Rarebit / toast / pickles (GF*)			£10
Mains			
(Roasts can be adapted to suit GF/DF requirements)			
Vegetarian / Vegan 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 / glazed carrot			
Roast Sirloin of Beef / braised ox cheek / creamed horseradish			£26
Beechridge Farm Free Range Chicken / pig in blanket / sourdough bread sauce			£23
Holsworthy Pork Belly / roast apple, cider & vanilla sauce / pork & sage stuffing			£21
Fish & Chips / battered haddock loin / thick cut chips / peas & parsley / seaweed tartar sauce / lemon			£20
Desserts			
Sticky Date Cake / salted miso sauce / Vanilla ice cream (GF)			£10
Barbers Vintage Cheddar / date chutney / house digestives / pinecone honey / candid walnut (GF*)			£11
Caramelised White Chocolate Ganache / Boozy cherries / pistachio & tonka granola (GF)			£10
Strawberry Fool / marinated strawberries / almond sponge / vanilla cream / wild fennel crumble (GF)			£9
Something Sweet			
Exeter Chocolate & Smoked Sea Salt Truffles (Gf)			£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 – Alfithedog1

Spotify Playlist - Theswanbampton