



The Swan

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!

Lime-cello Spritz £8

Spicy Margarita £9

Bloody Mary £9

While You Wait All £4

Monkfish Scampi, parsley mayo (4) / **Lemon & Garlic Olives** / **Smoked Cod's Roe** & rye crackers / **Corn Beef Fritters**, truffle mayonnaise (4)

Starters

Pea & Ham Soup (V/VE/GF) £7 (vegetarian soup also available)
shredded ham hock & cheese on toast

Saddle Back Pork Scotch Egg (GF/DF) £9
house pickles / parsley mayonnaise

Whipped Cashew Cream (VE/GF) £9
Isle of White tomatoes / lightly curried buckwheat & oat granola

In House Smoked Mackerel Rillette (GF/DF) £10
preserved gooseberries / rye crackers / horseradish crème fraiche

Chicken Liver Parfait (GF) £10
roast chicken butter / candid walnuts / pickled rhubarb / candid walnut & chicken skin crumb

Sun Drop IPA & Wookey Hole Cheddar Rarebit (to share) (GF) £18
'tear & share doughnut bread / pickles / chutney / pork rillette

Mains

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

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

Treacle Cured Longhorn Sirloin of Beef / braised ox cheek / creamed horseradish £23

Slow Roast Greedy Carver Chicken / pig in blanket / sourdough bread sauce £21

Saddleback Pork Belly / roast apple, cider & vanilla sauce / pork & sage stuffing £21

Confit Celeriac / roasted celeriac skin & mushroom gravy £18 (VE)

Slow Roasted Carrots (GF/DF) £17
braised white beans / our own ricotta / smoked almond dukkha / little moor organic herb dressing (VE)

Haddock fishcakes (GF/DF) £18
peas / courgettes / spring onion & basil butter / soft boiled egg

Desserts

Salcombe Island Street Porter & Sticky Date Cake £8
salted toffee sauce / vanilla ice cream

New Season Cherry "Cheesecake" £8
boozy cherries / cherry ripple ice cream / brown sugar / roasted white chocolate & oat crumble

Warm Brown Butter & Almond Financier £8
Exeter strawberries / whipped crème fraiche / strawberry sorbet

Quickes Cheddar £8
crackers / chutney / candied walnuts (GF)

Affogato (GF) £8
spent coffee and rum cacao ice cream / walnut syrup / espresso