



# 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!

Rosemary Drumble £12	Spicy Marg £11	Pink Squirrel £12	Bloody Mary £12
<b>Nibbles</b>			
House Pickles & Preserves (GF/DF)			£4
Parmesan Shortbread / wild garlic cream cheese			£7
Smoked Cods' Roe / crispy potato skins / radish (GF/DF)			£7
Buttermilk Red Mullet / spiced ketchup / roast garlic mayonnaise			£8
<b>Starters</b>			
Chilled Pea & Asparagus Soup / lemon crème fraiche / parmesan biscuits (GF*)			£10
Rabbit & Pork Rillettes / organic cured ham / house piccalilli / mustard mayonnaise / sourdough			£12
Whipped Cashew Cream / I.O.W tomatoes / puffed buckwheat / curry oil (GF/DF)			£10
Barbers Cheddar & Sandford Orchards Cider Rarebit / toast / pickles (GF*)			£10
Organic British Nduja Onion Scotch Egg / celeriac & apple remoulade			£12
Potted BBQ Mackerel / horseradish cream / pickled cucumber / toast			£12
<b>Mains</b>			
(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			
Fordmore Sirloin of Beef / braised ox cheek / creamed horseradish			£26
Beech Ridge Farm Chicken / pig in blanket / sourdough bread sauce			£23
Holsworthy Pork Belly / roast apple, cider & vanilla sauce / pork & sage stuffing			£21
Fish & Chips / battered haddock / peas & parsley / triple cooked chips / tartar sauce / lemon			£20
<b>Desserts</b>			
Sticky Date Cake / salted miso sauce / caramel ice cream (GF)			£10
Chocolate Fondant / clotted cream / caramel ice cream / salted caramel (to share) please allow 15 mins cooking time			£18
Cotswolds Brie / toasted walnut & treacle loaf / Shillingford truffle honey / pickled walnut (GF*)			£12
Beer-a-misu / stout & miso cake / whipped coffee mascarpone / chocolate crumble (GF*)			£10
Eton Mess / whipped rhubarb & lemon yoghurt / fennel crumble / meringue / cheddar strawberries / strawberry sorbet			£10
Warm Madeleines / lemon curd			£6
Chocolate & Smoked Sea Salt Truffles			£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