



The Swan

SAMPLE MENU

Please note, this is a sample menu only. Our menu will change slightly on a daily basis

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!

Kir Royale £8.50

Old Fashioned £9

Negroni £9

Starters

Roasted Garlic & Parsley Soup (V/VE/6F) £7
warm cheddar & buttermilk scone

Devilled Kidneys (DF/6F) £8
grilled Focaccia / aged lamb fat butter

Bolognese Arancini (GF/DF) £9
truffle mayonnaise / aged parmesan

Taramsalata (GF/DF) £9
fennel hash browns / radish / dill

Salt Baked Roots (VE/6F) £8
whipped tahini / black garlic / orange / smoked almond dukkha

Mains

Stout & Treacle Braised Ox Cheek (GF/DF) £24
smoked butter mash / beef dripping sourdough crumb / glazed carrot

Brown Butter Poached Hake (DF) £22.
mussel & potato "doughnuts" / BBQ leeks / cider sauce

Slow Roasted Cauliflower (V/VE/6F) £16
cauliflower "nuggets" / pickled walnut salsa verde / fried nettles / Quicks cheddar cream

Dry Aged Longhorn Beef (GF/DF) - **Rump** £26 / **Fillet** £30
watercress, parmesan & red wine shallot salad / skin on fries

Beef Dripping & Smoked Butter Bearnaise or Bone Marrow Peppercorn £2

Pub classics

Short Rib Burger £18.50 (GF/DF)
sticky ox cheek / truffle mayo / pickle / onion ring / skin on fries

Pressed Smoked Hock and Belly of Pork £17 (GF/DF)
Fried eggs / skin on fries / watercress / beer mustard

Fish & Chips £17 (GF/DF)
battered Haddock loin / crushed peas / triple cooked chips / tartar sauce.

Sides All £4

skin on fries (GF/DF) / triple cooked beef dripping chips (GF/DF) / Today's greens (GF/DF) / watercress, parmesan & red wine shallot salad (GF/DF) / "mash & gravy" (GF)