

MAIN MENU

While You Wait

Marinated Gordal olives, gremolata (v, gf)	4.00
Westcombe Cheddar & thyme puff pastry soldiers (v)	5.00
Pork belly nuggets, soy sauce, honey & sesame	4.00

Starters

Soup of the day, ciabatta roll, Netherend farm butter	6.00
Baked goats cheese Waldarf salad, pear, celery, pickled & candied walnuts (v, gf)	8.00
Duck liver pâté, brioche toast, roasted spiced plum chutney (gfo)	7.00
Crispy squid, soy and chilli sauce, lime	8.00
Potted Cornish smoked mackerel, horseradish, dill creme fraiche, toast & sweet pickled cucumber (gfo)	8.00
Roast beetroot, apple, candied walnut salad, herb & soya yogurt dressing (vgn)	6.50

Swan Flatbread Pizzas

All served with tomato & basil sauce, mozzarella & Cheddar cheese	
Sweet red onions, goat's cheese, spinach (v)	8.50
Sun blushed tomatoes, buffalo mozzarella, basil (v)	9.00
British cured meats, air dried ham, prosciutto, cumberland salami, pesto, chilli	11.00
Shawarma chicken satay, jalapeños & pepper	11.00

Pub

Steak burger, Westcombe Cheddar, bacon, bbq relish, mustard mayo, chips (gfo)	12.50
Butcombe beer battered Brixham fish and chips, tartare sauce, crushed minty peas, lemon	13.00
8oz Ruby red rib-eye steak, slow roasted tomato, garlic mushroom & chunky chips (gf)	22.50
Dingley Dell gammon steak, St. Ewe's egg, chips, pineapple, piccalilli	12.50

Mains

Rump of lamb, potato, pea & bacon broth, mustard greens (gf)	17.00
Herb crusted Brixham cod, parsnip puree, parsnip crisps, pearl barley, chargrilled baby leeks	16.00
Chicken Shawarma, curried cauliflower, potato & spinach bhaji (gf)	13.50
Wild mushroom, winter squash, chestnut & nutmeg pasty, cep broth, spiced red cabbage (vgn)	13.00
Smoked haddock & spring onion fishcake, grilled tenderstem broccoli & café de Paris butter	13.00

Sides (v)

Chunky chips, sea salt (gf)	3.75
Sautéed greens, olive oil, smoked sea salt (gf)	3.00
Braised sticky red cabbage (gf)	3.00
Dorset leaf & herb salad, vinaigrette	3.50
Butcombe beer battered onion rings	3.50
Curried cauliflower (gf)	3.50

DESSERTS

Puddings Made with Love

Dark chocolate & espresso brownie, cherry sauce, hazelnut brittle, vanilla ice cream (v, gf)	6.50
Sticky date & toffee pudding, toffee sauce, vanilla ice cream (v)	6.50
Clementine & orange posset, spiced shortbread (v, gfo)	6.50
Salted caramel profiteroles, vanilla ice cream, caramel & chocolate sauce, peanut brittle	6.50
Baked vanilla cheesecake, blood orange sorbet & hazelnut praline (v)	6.50

Nearly full?

Affogato, vanilla ice cream & Clifton Coffee espresso (v, gf)	4.00
Selection of Granny Gothard's ice creams and sorbets (v, gf)	per scoop 1.50

The Swan Cheese Board 8.50

A selection of our best locally produced cheeses

Bath soft (Kelston, Bath)

Driftwood ash goats (Glastonbury)

Westcombe Cheddar (Evercreech)

Dorset blue Vinney (Sturminster Newton)

Butcombe ale chutney, 3 seed crackers, apple & celery

Drinks

Clifton Coffee Roasters, Bristol

Americano	2.50	Canton Teas, Bristol	
Latte	2.75	English Breakfast	2.25
Flat White	2.75	Earl Grey	2.25
Capuccino	2.75	Peppermint	2.50
Espresso	Single 1.50 Espresso Double 2.25	Jade Tips Green	2.50
Macchiato	2.50	Lemongrass & Ginger	2.50
Dark Hot Chocolate	4.00	Wild Rooibos	2.50
		Red Berry & Hibiscus	2.50
		Chamomile	2.50

Dessert Wines

Sauternes 50cl	France	Bottle 16.00 125ml 4.50
Moscato 37.5cl	Italy	Bottle 10.00 125ml 3.65

(v) vegetarian, (ve) vegan, (gf) gluten free, (gfo) gluten free option available
If you have any dietary related allergies, please ask to speak to the duty manager before ordering to enable us to give you the correct information.