

SUNDAY 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 goat's 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, green herb & soya dressing	6.50

Swan Flatbread Pizza

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

The Great British Sunday Roast

All served with roast potatoes, Yorkshire pudding, honey & thyme roasted root vegetables, greens and leek & Cheddar cheese crumble	
Topside of beef, horseradish sauce (served medium rare)	14.00
Belly of pork, Stornoway black pudding, apple sauce	13.50
Corn fed chicken ballotine with sage and onion stuffing	13.00
Spiced roasted lentil and chestnut roast, roast potatoes, veggie gravy (v)	11.00

Mains

Butcombe beer battered Brixham fish and chips, tartare sauce, crushed minty peas, lemon	13.00
Wild mushroom, winter squash, chestnut & nutmeg pasty, cep broth, spiced red cabbage (vgn)	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
Cappuccino	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.