

THE SWAN INN



ROWBERRROW

MAIN MENU

While You Wait

Marinated olives & Homewood feta cheese (v, gf)	3.50
Westcombe Cheddar & thyme puff pastry soldiers (v)	5.00
Pork belly nuggets, soy sauce, honey & sesame	4.00

Starters

Roast fig, blue cheese & shallot puree tart, candied hazelnuts, mixed leaves (v)	7.00
Pork terrine, apple sauce, ciabatta toasts, sweet and sour pickles (gfo)	7.00
Bromham beetroots salad, whipped ricotta, toasted seed crackers & Dorset watercress (v, gfo)	7.50
Soup of the day, ciabatta roll, Netherend Farm butter (v, gfo)	6.00
Stornoway black pudding scotch egg, celeriac remoulade & apple salad	8.50

Swan Flatbread Pizza

All served with tomato & basil sauce, mozzarella and cheddar cheese	
Sweet red onions, goat's cheese, spinach (v)	8.50
Sun blushed tomatoes, buffalo mozzarella, basil (v)	9.00
Chorizo, fennel salami, chilli, garlic	11.00
Roast butternut squash, ricotta, crispy sage, smoked streaky bacon	11.00

Pub

Steak burger, Westcombe cheddar, smoked bacon, BBQ relish, mustard mayo, chips (gfo)	12.50
Butcombe beer battered Brixham fish & chips, tartare sauce, crushed minty peas, lemon	13.00
Ruby Red Devon bavette steak (served rare), slow roast tomato, mushroom & chips (gf)	17.00
Butcombe beer mustard & honey ham, St. Ewe's egg, chips, pineapple, piccalilli	12.50
Steamed Welsh mussels, Ashton Press cider, garlic & cream (add chips for 1.75) (gf)	7.50/10.50

Mains

Coq au vin pie, smoked pancetta, mushrooms, chicken jus, colcannon mash	12.50
Wild Wiltshire rabbit stew, caramelised Jerusalem artichokes, carrots, tarragon buttered kale	14.50
Smoked Brixham haddock kedgeree, spinach, poached St. Ewe's egg, onion bhaji (gf)	13.50
Butternut squash gnocchi, pumpkin puree, wild mushrooms, crispy sage, parmesan (v)	11.50

Sides (v)

Chunky chips, sea salt (gf)	3.50	Dorset leaf & herb salad, vinaigrette (gf)	3.50
Sautéed greens, tarragon & mustard (gf)	3.00	Butcombe beer battered onion rings	3.50
Honey & thyme roasted squash (gf)	3.00	Parsley new potatoes (gf)	3.50

(v) vegetarian, (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.

DESSERTS

Puddings Made with Love

Triple chocolate brownie, popcorn, peanuts, salted caramel ice cream (v, gf)	6.25
Sticky date & toffee pudding, toffee sauce, vanilla ice cream (v)	6.00
Buttermilk panna cotta, blackberries, oat granola, blackberry sorbet (gf)	6.50
Pear, hazelnut and chocolate drop crumble, custard (v, gf)	6.50
Baked vanilla cheesecake, honey roast figs, honeycomb (v)	6.50

Nearly full?

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

The Swan Cheese Board

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 8.50

Drinks

Clifton Coffee Roasters, Bristol		Canton Teas, Bristol	
Americano	2.50	English breakfast	2.25
Latte	2.75	Earl grey	2.50
Flat white	2.75	Peppermint	2.50
Cappuccino	2.75	Jade tips green	2.50
Single espresso	1.50	Lemongrass & ginger	2.50
Double espresso	2.00	Wild rooibos	2.50
Macchiato	2.50	Red berry & hibiscus	2.50
Dark hot chocolate	3.50	Chamomile	2.50

Dessert Wines

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

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