

THE SWAN INN



ROWBERROW

SUNDAY LUNCH 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

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)	13.50
Belly of pork, Stornoway black pudding, apple sauce	13.50
Corn fed chicken ballotine with sage and onion stuffing	13.00
Spiced lentil and autumn vegetable roast, roast potatoes, veggie gravy (v)	11.00

Mains

Butcombe beer battered Brixham fish and chips, tartare sauce, crushed minty peas, lemon	13.00
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 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

(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.