

MAKING LIFE PEACHY

LUNCH AT THE SWAN

We always serve the good stuff – in Spring that means the earliest and best Wye Valley asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Rosary goats' cheese. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

DELI

Warm Mini Bloomer & Garlic Butter 3.25

VEGGIE BOARD 14.50

Cheddar, Spring Onion & Potato Cakes, Tomato Chutney Carrot & Chickpea Salad, Harissa Dressing Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans Spiced Tomato Houmous & Toasted Pitta

BUTCHER'S BOARD 14.50

Black & Blue Bavette, Béarnaise Sauce Ham Hock Croquettes Ibérico Bellota Chorizo & Shaved Manchego Spiced Lamb Koftas & Toasted Pitta Campagnola Olives 3.00 Spiced Almonds 3.00

FAVOURITES BOARD 14.50

Ibérico Bellota Chorizo & Shaved Manchego Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans Breaded Whitebait & Chilli Mayonnaise Spiced Tomato Houmous & Toasted Pitta

FISH BOARD 14.50

Breaded Whitebait & Chilli Mayonnaise
Poached Salmon & Watercress, Lemon Crème Fraîche
Smoked Mackerel Pâté & Croûtes
Devon Crab Cakes & Tomato Salsa

MONDAY - FRIDAY FIXED PRICE LUNCH

Choose two courses from the Starters, Either/Ors & Classics for 14.00

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.50
Soup of the Day - See Blackboard 5.50
Beetroot-cured Salmon, Horseradish Crème Fraîche & Sourdough Croûtes 8.00
Broccoli, Pickled Radish & Pinenut Salad, Lemon Dressing 6.50
Ham Hock Croquettes, Pea Purée & Sauce Gribiche 7.50

EITHER/OR

Starter/Main

Pea & Mint Carnaroli Risotto, Parmesan Shavings 7.25 / 14.25
Mac 'n' Cheese, Maple-cured Gammon Lardons, Mixed Leaf Salad 7.50 / 14.50
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75

Add Chicken, Grilled Halloumi or Poached Salmon 2.00

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

CLASSICS

Braised Merrifield Duck Leg, Spring Cabbage, Bacon & Cannellini Bean Cream 14.50
Beer-battered Fish & Chips, Peas & Tartare Sauce 13.75
King Prawn, Fresh Chilli & Cherry Tomato Linguine 14.50
Roast of the Day - See Blackboard 13.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw & Chips 13.50
Add Bacon or Mushroom 1.50

MAINS

Pan-fried Sea Bass, Cauliflower Purée, Potato & Spring Onion Hash, Salsa Verde 16.75
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Tomato & Basil Gnocchi, Puttanesca Sauce & Rocket 13.75
Slow-cooked Pork Belly, Fennel Potato Cake, Baby Leeks, Tarragon Sauce 16.75
What's the Fish – See Blackboard
28 Day Dry-aged 8oz Rump Cap Steak 21.75
28 Day Dry-aged 7oz Fillet Steak 29.50

All Steaks served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Peppercorn Sauce

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness

SANDWICHES

Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress, Horseradish & Chips 13.00
Wookey Hole Cheddar & Carrot Chutney Sandwich, Chips or Soup 8.00
Poached Salmon, Cucumber, Fennel & Lemon Crème Fraîche Sandwich, Chips or Soup 8.50

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 2.50 Garden Salad, Orange & Shallot Dressing 3.75 Carrot & Chickpea Salad, Harissa Dressing 3.75 Spring Greens & Peas 2.50 Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75 Beer-battered Onion Rings 3.50

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A 10% service charge is added to parties of six or more. All tips go to the team.

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.