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MAKING LIFE PEACHY

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# WINTER AT THE SWAN

Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. Thanks for joining us.

## DELI BOARDS

Warm Mini Bloomer & Garlic Butter 3.00 Puttanesca Olives 3.00 Spiced Almonds 3.00

### BUTCHER'S BOARD 14.50

Black & Blue Bavette & Béarnaise Sauce,  
Chorizo & Manchego Swirls, Spicy-glazed  
Chicken Wings, Crispy Lamb,  
Pomegranate & Mint Salad

### CHEESE BOARD 14.00

Gillot Camembert, Rollright, Ashlynn,  
Westcombe Cheddar & Blue Monday,  
Water Biscuits, Apples & Celery, Fig Chutney

### FISH BOARD 14.50

Cod Goujons & Tartare Sauce,  
Haddock Fishcakes &  
Horseradish Crème Fraîche,  
Smoked Salmon Pâté & Granary Toast,  
Prawn & Paper-thin Salad, Oriental Dressing

### VEGGIE BOARD 14.50

Warm Crispy Camembert & Fig Relish, Mushroom Pâté & Croûtes,  
Sumac-roasted Cauliflower & Warm Chickpea Tabbouleh,  
Parsnip & Cheddar Croquettes, Tomato Chutney

### FAVOURITES BOARD 14.50

Smoked Salmon Pâté & Granary Toast, Warm Crispy Camembert  
& Fig Relish, Spicy-glazed Chicken Wings,  
Cod Goujons & Tartare Sauce.

## STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.00

Soup of the Day - See Blackboard 5.50

Pan-fried Native Scallops, Bombay Potatoes & Indian Salad 10.50

Potted Smoked Trout, Cucumber Salsa & Melba Toast 7.25

Beetroot & Orange Salad, Pinenuts, Marinated Grains & Shallot Dressing 6.75

Venison & Pheasant Terrine, Cumberland Sauce & Toasted Bloomer 7.50

## EITHER/OR

Starter/Main

Pan-fried Sea Bream, Samphire, Parmentier Potatoes & Devon Crab Tartare 8.75/16.75

Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham 7.50/13.50

Clonakilty Black Pudding & Poached Egg Salad, Croutons & Mustard Dressing 8.00/15.50

Sumac-roasted Cauliflower, Warm Chickpea Tabbouleh & Tahini Dressing 6.75/13.00

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

## MAINS

Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.00

Butternut Squash, Spinach & Pearl Barley Wellington, Roasted Roots & Vegetarian Gravy 13.50

Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.75

Smoked Haddock Fishcake, Sautéed Leeks & Mustard Butter Sauce 13.75

Merrifield Farm Duck Breast, Duck Shepherd's Pie, Baby Carrots, Port & Juniper Jus 21.50

Pan-fried Cod, Savoy Cabbage & Salsify, Caper Brown Butter 16.50

Slow & Low Lamb Shoulder, Celeriac Purée, Braised Red Cabbage & Mint Jus 17.75

What's The Fish? See Blackboard

## STEAKS

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

28 Day Dry-aged 8oz Rump Cap Steak 19.75

28 Day Dry-aged 8oz Sirloin Steak 25.00

28 Day Dry-aged 10oz Rib Eye Steak 27.75

All Served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Charcutière Sauce



## SIDES

Chips 3.50    Baby Jackets & Sour Cream 3.75    Savoy Cabbage, Bacon & Hazelnuts 3.75

Honey & Thyme-roasted Carrots & Parsnips 3.75    Garden Salad, Beetroot & Thyme Dressing 3.75

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

Children are heartily welcome & we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.

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

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