



MAKING LIFE PEACHY

SPRING 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	Campagnola Olives 3.00 Spiced Almonds 3.00
VEGGIE BOARD 14.50	FAVOURITES BOARD 14.50
Cheddar, Spring Onion & Potato Cakes, Tomato Chutney	Ibérico Bellota Chorizo & Shaved Manchego
Carrot & Chickpea Salad, Harissa Dressing	Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans
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Spiced Tomato Houmous & Toasted Pitta	Spiced Tomato Houmous & Toasted Pitta
BUTCHER'S BOARD 14.50	FISH BOARD 14.50
Black & Blue Bavette, Béarnaise Sauce	Breaded Whitebait & Chilli Mayonnaise
Ham Hock Croquettes	Poached Salmon & Watercress, Lemon Crème Fraîche
Ibérico Bellota Chorizo & Shaved Manchego	Smoked Mackerel Pâté & Croûtes
Spiced Lamb Koftas & Toasted Pitta	Devon Crab Cakes & Tomato Salsa

STARTERS	
Warm Crispy Camembert, Tomato Chutney & Rocket 7.50	
Soup of the Day - See Blackboard 5.50	
Pan-fried Native Scallops, Clonakilty Black Pudding, Apple Crisps & Apple Dressing 10.50	
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	
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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	
King Prawn, Fresh Chilli & Cherry Tomato Linguine 7.75 / 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.	
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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	
Braised Merrifield Duck Leg, Spring Cabbage, Bacon & Cannellini Bean Cream 14.50	
Tomato & Basil Gnocchi, Puttanesca Sauce & Rocket 13.75	
Cannon of Lamb, Fondant Potato, Peas & Broad Beans, Lamb Jus 22.50	
Pan-fried Salmon, Purple Sprouting Broccoli & Béarnaise Sauce 15.00	
Slow-cooked Pork Belly, Fennel Potato Cake, Baby Leeks, Tarragon Sauce 16.75	
What's the Fish – See Blackboard	
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STEAKS	
28 Day Dry-aged 8oz Rump Cap Steak 21.75	
28 Day Dry-aged 8oz Sirloin Steak 25.00	
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	
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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	



Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.
Children are heartily welcome and 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.

