

MAKING LIFE PEACHY

# SUMMER AT THE SWAN

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes and sweetcorn. Cornish lamb and day-boat fish are abundant and beautiful. And we can't wait for the native lobsters to arrive – watch out for them on special.

## **DELI**

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

#### VEGGIE BOARD 14.50

Warm Crispy Camembert Wedges & Tomato Chutney
Spiced Tomato Houmous & Toasted Pitta
Char-grilled Mediterranean Vegetables & Pesto
Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing

#### BUTCHER'S BOARD 14.50

Free-range Chicken & Chorizo Terrine, Tomato Chutney
Harissa Pulled Lamb Salad, Mint Yoghurt
A Selection of Dorset Charcuterie
Chicken Wings & Spicy Ketchup

## FAVOURITES BOARD 14.50

A Selection of Dorset Charcuterie
Warm Crispy Camembert Wedges & Tomato Chutney
Shell on Prawns & Garlic Mayonnaise
Spiced Tomato Houmous & Toasted Pitta

#### FISH BOARD 14.50

Shell on Prawns & Garlic Mayonnaise
Severn & Wye Smoked Salmon, Brown Bread & Butter
Taramasalata & Croûtes
Fish Goujons & Lemon Mayonnaise

## **STARTERS**

Laverstoke Mozzarella, English Tomato & Basil Salad 7.50

Soup of the Day - See Blackboard 5.50

Free-range Chicken & Chorizo Terrine, Tomato Chutney, Mixed Leaves 7.25

Warm Summer Vegetable Niçoise, Soft Boiled Egg, Chive Dressing 6.75

Grilled Mackerel Fillet, Pickled Shallots, Pomegranate & Watercress Salad, Mustard Dressing 7.50

Brixham Crab Cocktail, Avocado Mousse & Mango Salsa 9.00

## SALADS & GRAINS

Starter/Main

Pan-fried Sea Bream, Warm Potato Salad, Sauce Vierge 8.00 / 16.00
Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing 7.75 / 15.00
Pan-fried Native Scallops, Lemon & Basil Risotto, Lemon Oil 10.50 / 19.50
Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing 7.00 / 13.50
Add Crispy Duck 2.50 or Halloumi 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.

# **MAINS**

Whole Grilled Plaice, Cider Glazed Onions & Samphire, Anchovy Butter 16.75
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Pork Schnitzel, Tomato & Caper Compote, Rocket & Parmesan Salad 15.00
Aubergine & Cashew Nut Curry, Onion Seed Flatbread, Lemon Rice 13.50
Roasted Rack of Lamb, Provençal Vegetables, Red Pepper Pesto, Coriander Oil 22.50
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 13.75
Slow & Low BBO Pork Hock, Summer Slaw & Triple Cooked Chips 15.75
What's the Fish? – See Blackboard

# **STEAKS**

28 Day Dry-aged 8oz Bavette Steak 18.50 28 Day Dry-aged 9oz Sirloin Steak 26.75 28 Day Dry-aged 8oz Rump Cap Steak 20.50

Aubrey Allen

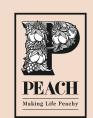
All Steaks served with Rocket, Chips, Slow-roasted Tomato & a choice of either Peppercorn or Béarnaise Sauce

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

# SIDES

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 2.50 Garden Salad, Orange & Shallot Dressing 3.75 Summer Vegetable Salad, Toasted Cashews & Oriental Dressing 3.75 Hispi Cabbage & Peas 2.50 Green Beans & Shallots 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.