



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	FAVOURITES BOARD 14.50
Warm Crispy Camembert Wedges & Tomato Chutney	A Selection of Dorset Charcuterie
Spiced Tomato Houmous & Toasted Pitta	Warm Crispy Camembert Wedges & Tomato Chutney
Char-grilled Mediterranean Vegetables & Pesto	Shell on Prawns & Garlic Mayonnaise
Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing	Spiced Tomato Houmous & Toasted Pitta
BUTCHER'S BOARD 14.50	FISH BOARD 14.50
Free-range Chicken & Chorizo Terrine, Tomato Chutney	Shell on Prawns & Garlic Mayonnaise
Harissa Pulled Lamb Salad, Mint Yoghurt	Severn & Wye Smoked Salmon, Brown Bread & Butter
A Selection of Dorset Charcuterie	Taramasalata & Croûtes
Chicken Wings & Spicy Ketchup	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 BBQ 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	
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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www.makinglifepeachy.com

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

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

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.