

SUNDAY BEST AT THE SWAN

We are serious about Sunday roast in our pubs which is why you'll find at least three seasonal choices on our menu. Settle in with your family and friends for top-quality beef from Woburn Country Foods, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an old-age favourite for a reason and long may it continue.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00
Favourites Board - Sweet & Spicy Free-range Chicken Wings, Devon Crab on Buttered Crumpets,
Tomato Houmous & Toasted Pitta, Smoked Mackerel & Horseradish on Toast 14.50

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.50
Autumn Vegetable Minestrone Soup, Walnut Pesto 5.75
Potted Devon Crab, Radish & Rocket Salad, Seaweed Scones 9.00
Air-dried Dorset Pork, Celeriac & Apple Slaw, Cider Dressing 7.50
Roasted Vegetable Panzanella Salad, Garlic Aioli & Seed Crackers 6.75

EITHER/OR

Pan-fried Native Scallops & Monkfish, Spiced Butternut Squash, Couscous & Crispy Samphire 10.50 / 19.75
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 6.75 / 13.50

Add Free-range Chicken 2.50 or Feta 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.

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,
Roasted Carrots, Yorkshire Pudding & Jugs of Gravy

Roast Sirloin of Woburn Beef 15.50
Jimmy Butler's Free-range Leg of Pork & Crackling 15.00
Roast of the Day – See Blackboard
Autumn Vegetable Wellington 13.50

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50
Cauliflower Cheese 3.75
Braised Red Cabbage 3.50

MAINS

Aubrey's 28 Day Dry-aged 8oz Rump Cap Steak, Chips, Slow-roasted Tomato & Watercress 19.75
Pan-fried Salmon, Crushed New Potatoes & White Wine Velouté 13.75
Pan-fried Sea Bass, Celeriac Purée, Cavolo Nero, Orange Beurre Blanc 16.75
Slow & Low Pork Belly, Black Pudding Croquettes, Roasted Pear & White Wine Sauce 17.50

SIDES

Garden Salad, Beetroot & Thyme Dressing 3.75 Rustic or Skinny Chips 3.50 Creamed Spinach 2.75

PUDDINGS

Crumble of the Day - served at the table with Custard 6.25
Dark Chocolate & Salted Caramel Torte, Candied Pistachios, Raspberry Sorbet 6.25
Warm Treacle Tart, Orange Purée, Clotted Cream 6.25
Blackberry Cheesecake, Almond Praline 6.50
Jude's Ice Creams or Sorbets 5.75
(Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet)
Cheese Plate – Brie de Nangis, Winterdale Cheddar, Blue Monday, Chutney, Water Biscuits & Apple 7.75
Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

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

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.

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