



MAKING LIFE PEACHY

AUTUMN AT THE SWAN

Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises.
We always serve the good stuff because it's what we want to eat ourselves.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 14.50

Soy & Chilli Marinated Aubergine
Tomato Houmous & Toasted Pitta
Beetroot, Fennel & Wild Rice Salad
Spiced Cauliflower Salad

FAVOURITES BOARD 14.50

Sweet & Spicy Free-range Chicken Wings
Devon Crab on Buttered Crumpets
Tomato Houmous & Toasted Pitta
Smoked Mackerel & Horseradish on Toast

BUTCHER'S BOARD 14.50

Duck Rillettes, Chutney & Croûtes
Dandy Rib Scrumpets & Truffle Mayonnaise
Air-dried Dorset Pork & Pickles
Sweet & Spicy Free-range Chicken Wings

FISH BOARD 14.50

Smoked Mackerel & Horseradish on Toast
Devon Crab on Buttered Crumpets
Cured-salmon Goujons, Sesame Miso Dip
Taramasalata & Croûtes

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.50
Autumn Vegetable Minestrone Soup, Walnut Pesto 5.75
Air-dried Dorset Pork, Celeriac & Apple Slaw, Cider Dressing 7.50
Roasted Vegetable Panzanella Salad, Garlic Aioli & Seed Crackers 6.75
Treacle-cured Salmon, Fennel, Lime Crème Fraîche & Toasted Sourdough 7.75
Potted Devon Crab, Radish & Rocket Salad, Seaweed Scones 9.00

EITHER/OR

Starter/Main

Severn & Wye Haddock Smokie, Crusty Bread 7.50 / 14.75
Warm Free-range Chorizo & Poached Egg Salad, Croutons & Sherry Dressing 7.75 / 15.25
Pan-fried Native Scallops & Monkfish, Spiced Butternut Squash, Cous Cous & 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.

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Pan-fried Sea Bass, Celeriac Purée, Cavolo Nero, Orange Beurre Blanc 16.95
14 Hour Braised Beef & Ale Pie, Mash, Greens & Gravy 15.00
Truffled Potato Gnocchi, Creamy Wild Mushrooms & Spinach 13.75
Roast Loin of Venison, Fondant Potato, Kale & Blackberry Jus 22.50
Pan-fried Salmon, Crushed New Potatoes & White Wine Velouté 13.75
Slow & Low Pork Belly, Black Pudding Croquettes, Roasted Pear, White Wine Sauce 17.50
What's the Fish? – See Blackboard

STEAKS

28 Day Dry-aged 8oz Rump Cap 19.75
28 Day Dry-aged 8oz Sirloin 25.00
28 Day Dry-aged 10oz Rib Eye 28.50

All Steaks served with Chips, Slow-roasted Tomato, Watercress & 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.

Aubrey Allen
The Chef's Butcher

SIDES

Skinny Chips 3.50 Chips 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75 Bubble & Squeak 2.75
Creamed Spinach 2.75 Maple & Thyme-roasted Chantenay Carrots 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.

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.