



MAKING LIFE PEACHY

WINTER AT THE SWAN



Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs.

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, Walnut & 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

Air-dried Dorset Pork & Pickles
Dandy Rib Scrumpets & Truffle Mayonnaise
Venison & Pheasant Terrine, Toasts
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
Butternut Squash Soup, Toasted Seeds & Croutons 5.75
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toast 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
Dorset Chorizo, Peppers & Kale, Free-Range Fried Egg & Grilled Bloomer 7.75 / 15.25
Pan-fried Native Scallops & Monkfish, Spiced Butternut Squash, Cous Cous & Crispy Samphire 10.50 / 19.75
Beetroot, Fennel, Walnut & Wild Rice Salad, Orange & Shallot Dressing 6.75 / 13.50
Add Free-range Chicken 2.50 or Feta 2.00

The Winter salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

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
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 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 Rustic Chips 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75
Bubble & Squeak 3.50 Creamed Spinach 3.25 Maple & Thyme-roasted Chantenay Carrots 3.25
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 3.75

www.makinglifepeachy.com

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.

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.