



MAKING LIFE PEACHY

SPRING AT THE SWAN



We always serve the good stuff. In Spring we enjoy the earliest and best asparagus, Yorkshire rhubarb and superb farmhouse cheeses. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

BUTCHER'S BOARD 14.75

Buttermilk Chicken & Sriracha Mayo
Blythburgh Pork & Leek Croquettes
Dorset Air-dried Ham & Cornichons
Adobo-spiced Pulled Pork Taco

FISH BOARD 14.75

Smoked Salmon Pâté & Croûtes
Masala Fishcake, Lemon & Chilli Pickle
Prawns, Marie Rose & Baby Gem
Fish Goujons & Lemon Mayo

VEGGIE BOARD 14.75

Halloumi & Avocado Corn Taco
Cheddar & Potato Sausage Roll
Spiced Tomato Houmous & Pitta
Edamame Beans & Soy Dressing

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Leek & Baked Potato Soup, Clotted Cream & Crispy Leeks 5.75
Grilled Mackerel, Apple & Fennel Salad, Dill Dressing 7.50
Blythburgh Pork & Leek Croquettes, Piccalilli & Mixed Leaves 7.25
Devon Crab on Buttered Crumpet, Spinach, Spring Onion Salsa 9.50
Pan-fried Native Scallops, Pea & Mint Risotto, Lemon Dressing 10.50 / 19.75
Salt Beef Brisket, Charred Baby Gem & Pickled Walnut Relish 7.50 / 14.50
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds, Harissa Dressing 6.75 / 13.50
Add Buttermilk Chicken, Avocado or Feta 2.50

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 16.50
Pan-fried Sea Bass, Saffron Potatoes, Sprouting Broccoli, Shellfish Sauce & Rouille 17.50
14 Hour Braised Beef & Ale Pie, Creamy Mash, Hispi Cabbage & Gravy 15.00
Spiced Tomato Mezze Bake, Rocket & Parmesan 13.50
Roast Cannon of Welsh Lamb, Petits Pois à la Française, New Potatoes & Rosemary Jus 22.50
Free Range Pork Belly, White Beans, Spring Cabbage & Aioli 17.00
Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.50
Beer-battered Fish & Chips, Peas, Tartare Sauce 14.25

STEAKS

Pièce de Bœuf, Wild Mushroom Tart, Spinach & Hollandaise 25.00
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Rocket 19.75
28 Day Dry-aged 10oz Rib Eye Steak, Chips & Rocket 28.50
Add your choice of Peppercorn Sauce or Béarnaise

Aubrey Allen
The Chef's Butcher

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 3.75 Spring Vegetable Salad, Orange & Shallot Dressing 3.75 Skinny Chips 3.75
Tenderstem Broccoli & Herb Crumb 2.75 Buttered New Potatoes 2.75
Green Salad & Soft Herbs, Avocado Dressing 3.75 Beer-battered Onion Rings 3.50

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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.

A 25p contribution from every Superfood Salad sold supports The Peach Foundation; supporting education and promotion of healthy eating, sports and conservation in Kenya.