SUMMER AT

THE SWAN

Summer means celebrations in the sun. Good food with good friends. Enjoy fresh fish from Cornish day-boats, new season's lamb, Summer pudding with its essential companion, a dollop of clotted cream. Sip a glass of the new Prosecco Rosé or a good old-fashioned pint of beer. It's good to be back.

APÉRITIFS

Champagne Piper-Heidsieck 9.50

Kir Royale 10.00 | Aperol Spritz 8.25

No. 1 Rosé, Domaine Pey Blanc 2019, Provence 8.00

SMALL PLATES

Great for sharing over a drink while you decide.

Nocerella, Gaeta & Cerignola Olives 3.75

San Francisco Sourdough, English Rapeseed Oil & Dukkah 4.75 V

Warm Ciabatta & Garlic Butter 4.50 V

Jimmy Butler's Honey Mustard Chipolatas, Spring Onions &

Crispy Shallots 4.75

Padron Peppers, Sea Salt 5.75 🥌

Halloumi Fries & Bloody Mary Ketchup 5.75 V

Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.50 👄

Rosemary & Garlic-studded Camembert, Ciabatta Croûtes 8.75 V

STARTERS

Goats' Cheese Croustillant, Fresh Figs & Honey 8.00 V

Blythburgh Ham Scrumpet, English Mustard Mayonnaise 7.75

Wasabi-cured Salmon, Pickled Mooli & Ginger,

Toasted Sesame 9.25

Today's Summer Soup - See Blackboard 6.00 V

Pan-fried Native Scallops, Watercress & Tartare Hollandaise 12.00

Hot & Sour Salad, Watermelon, Chilli, Red Pepper,

Peanuts & Sesame 7.00/13.00 @

Add Hoi Sin Pork 3.50 or Halloumi 2.50 V

A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to help feed those in need in our local communities.

MAINS

Pan-fried Sea Bream, Ratatouille & Shaved Fennel 18.50

Free-range Garlic Roast Chicken Supreme, Watercress,

Courgette & Pine Nut Salad, Fries 16.50

Moroccan-spiced Aubergine, Apricot, Chickpea & Date Tagine,

Cucumber & Mint Salad 14.75

Fish & Chips - Haddock Fillet, Crunchy Batter, Chips,

Peas & Tartare Sauce 15.00

Today's Summer Vegetarian Special - See Blackboard v

14 Hour Braised Beef & Ale Pie, Buttered Mash,

Greens, Gravy 15.25

Daily Market Fish, Brown Butter,

New Potatoes, Rocket - Market Price

Merrifield Duck Breast, Summer Greens, Delmonico Potatoes

& Green Peppercorn Sauce 23.50

GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.

Steaks served with Chips & Watercress.

Add Béarnaise or Peppercorn Sauce 1.75 | Add Onion Rings 3.95 V

8oz Rump Cap Steak 19.95

120z Sirloin on the Bone 28.00

Steak Diane - Fillet Steak Medallions, Mushroom,

Shallot & Cream Sauce 26.50

Add extra 30z Fillet Medallion 5.50

Dirty Vegan Burger, Marmite Onions, Smoked Cheese,

Tomato Relish & Fries 14.75

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish,

Gherkin & Fries 15.00

Add Free-range Bacon or Field Mushroom 2.00

SIDES

Thick-cut Chips or Skinny Fries 4.00

Sweetcorn Mac & Cheese 3.25 V

Green Salad, Soft Herbs, Toasted Seeds &

Chardonnay Vinaigrette 4.25

Buttered Summer Greens 4.00 V

Marzanino Tomato Salad 4.50

PUDS & BRITISH CHEESES

Summer Pudding, Clotted Cream 7.75 V

Warm Chocolate Fondant,

Creme Fraîche & Pistachio Crumb 8.00 v

Lemon Posset, Raspberries & Baked White Chocolate 6.50 V

Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.50 V

Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 7.50 V

Salcombe Dairy Ice Creams & Sorbets 6.00 v

(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb,

Blackcurrant or Raspberry Sorbet)

Mini Pud & Tea or Coffee 6.25

Banoffee Cheesecake or Smidgen of Cheese with

your choice of Tea or Coffee

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers

Choose from: Baron Bigod | Blanche \mathbf{v} | The Strathearn \mathbf{v} | Rutland Red \mathbf{v} | Beauvale

All five cheeses 12.50 | Any three cheeses 7.50 | A single smidgen of cheese 3.75

v Vegetarian dishes — Segan dishes — We're also happy to adapt other dishes, please ask.