



WINTER AT THE SWAN

The pub's the best place to hide from Winter's short days and long nights, with good friends, good cheer and good food. Our fresh native fish, a magnificent pork chop from Jimmy Butler, a warming vegetable curry, or a board of British cheese will all make winter recede for a while. Find a comfortable spot by the fire or near the bar and let us bring you the good stuff.

APÉRITIFS

- Champagne Piper-Heidsieck 9.50
Kir Royale 10.00 | Aperol Spritz 8.25
Pineapple Daiquiri 8.75

SMALL PLATES

Great for sharing over a drink while you decide.

- Nocellara, Gaeta & Cerignola Olives 3.95 🥗
Jamón Serrano, Salchichón & Chorizo 5.75
Warm Ciabatta & Garlic Butter 4.95 V
Jimmy Butler's Honey Mustard Chipolatas, Spring Onions & Crispy Shallots 4.95
Korean-fried King Oyster Mushrooms 5.50 V
Halloumi Fries & Bloody Mary Ketchup 5.75 V
Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.95 🥗
Rosemary & Garlic-studded Camembert, Ciabatta Croûtes 8.95 V

STARTERS

- Tempura Prawns, Chilli, Ginger & Sesame Dressing 9.50
Caramelised Onion Tart, Rosary Goats' Cheese, Walnuts & Rocket 8.50 V
Free-range Chicken & Ham Hock Terrine, Coronation Sauce, Apple & Raisin Salad 8.75
Today's Winter Soup, Ciabatta - See Blackboard 6.25 V
Pan-fried Native Scallops, Chorizo, White Bean & Leeks 12.25
Roast Squash & Red Pepper Salad, Black Rice, Ginger & Sesame 7.00/13.00 🥗
Add Crispy Duck 3.50 or Halloumi Croutons 3.00 V
A 25p contribution from this salad goes to Peach Foundation, which raises funds to support good causes in our local communities.

MAINS

- Merrifield Duck Shepherd's Pie,
Confit Duck Crumb & Pickled Red Cabbage 18.50
Free-range Chicken Schnitzel, Garlic & Parsley Butter,
Rocket, Parmesan & Fries 17.25
Today's Winter Vegetarian Special - See Blackboard V
Jimmy Butler's 100z Pork Chop, Roast Pumpkin, Apple,
Brown Butter & Sage 19.00
Thai Red Curry - Cauliflower, Pak Choi, Coconut & Potato,
Toasted Cashews & Basmati Rice 14.75 🥗
Daily Market Fish, Brown Butter,
New Potatoes, Wilted Spinach - Market Price
14 Hour Braised Beef & Ale Pie, Buttered Mash,
Greens, Gravy 15.50
Cornish Monkfish Fillet, Persian-spiced Aubergine,
Pomegranate & Pine Nuts 24.50

GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.

Steaks served with Chips & Rocket
Add Béarnaise or Peppercorn Sauce 2.00 | Add Onion Rings 4.00 V

- 8oz Rump Cap Steak 21.50
12oz Sirloin on the Bone 29.00
Steak Diane - Fillet Steak Medallions, Mushroom,
Shallot & Cream Sauce 28.50
Add extra 30z Fillet Medallion 5.50

- Dirty Vegan Burger, Marmite Onions, Smoked Cheese,
Tomato Relish & Fries 15.00 V
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish,
Gherkin & Fries 15.00
Add Free-range Bacon 2.00 or Marmite Onions 1.50

SIDES

- Thick-cut Chips or Skinny Fries 4.25 V
Truffle Mac & Cheese 3.75 V
Butter Leaf Salad, Toasted Seeds,
Soft Herbs & Chardonnay Vinaigrette 4.25 🥗
Leeks & Maple-cured Ham 4.75
Creamed Spinach, Roast Garlic & Nutmeg 4.25 V

PUDS & BRITISH CHEESES

- Steamed Treacle Sponge, Custard 7.50 V
Warm Chocolate Fondant, Cherry Compote, Crème Fraîche 8.25 V
Lemon Pannacotta, Poached Rhubarb, Almond Crumble 6.75 V
Basque Cheesecake, PX, Fig & Orange Conserve 7.75 V
Apple Tarte Tatin, Vanilla Ice Cream 7.25 🥗
Salcombe Dairy Ice Cream & Sorbet 6.00 V
(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)
Mini Pud & Tea or Coffee 6.25
Chocolate Brownie 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 V | Rutland Red V | Maida Vale V | Beauvale
All Five Cheeses 12.75 | Any Three Cheeses 8.00 | Smidgen of Cheese 4.50

V Vegetarian dishes 🥗 Vegan dishes We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.

WE ALWAYS SERVE THE GOOD STUFF

Naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers because we have always sought out producers who feel the same way. With thanks to some of our favourites.

www.makinglifepeachy.com



British Game

Wild Venison from suppliers who are passionate about farming sustainably



British Cheese

Great-tasting cheese from excellent cheesemakers; Cropwell Bishop Creamery, Fen Farm Dairy and Clawson Cheesemakers to name a few



Purity Brewery

Award-winning beer, local to our Warwickshire pubs



Chase Distillery

British field to bottle single estate distillery, creating superb spirits



Aubrey Allen

Grass-fed, dry-aged British beef



Jimmy Butler

Free-range Blythburgh pork

Portwood Asparagus

Grown in Norfolk and served only in season, because British is best



Colchester day-boats

Native crab & fish



Union Hand-Roasted

Ethically-sourced speciality coffee, for 20 years



Severn & Wye Smokery

Smoking salmon traditionally



Nyetimber Estate

World-renowned English Sparkling Wine Producer from West Sussex, Hampshire & Kent



Laverstoke Farm

Hampshire-made buffalo mozzarella



Capreolus Fine Foods

Award-winning charcuterie, using local, free-range or wild meat



Merrifield Duck

Free-range & from a farm where welfare really counts



Cornish Lamb

Quality lamb from traditional pastures



Brixham day-boats

Cornish sardines, pollock & flat fish



Salcombe Dairy

Award-winning ice-cream & sorbets



MAKING LIFE PEACHY



We're proud members of The Sustainable Restaurant Association, aimed at accelerating environmental change within hospitality. Our **Three Star Accreditation** makes us best in class, and a leading sustainability pub company.