



LUNCH AT THE SWAN

Spring is here at last, look out for wonderful English asparagus and Cornish lamb gracing our specials board. Sunny days call for native hand-picked crab and day-boat fish, outside with a glass of rosé. Gather your friends and tuck into the good stuff.

APÉRITIFS

Nyetimber Classic Cuvée 10.00
Champagne Piper-Heidsieck 9.50
Kir Royale 10.00
Aperol Spritz 8.25

SMALL PLATES

Great for sharing over a drink while you decide.

Nocellara, Gaeta & Cerignola Olives 3.95 🥗
Jamón Serrano, Salchichón & Chorizo 5.95
Warm Ciabatta & Garlic Butter 5.25 v
Jimmy Butler's Honey Mustard Chipolatas, Spring Onions & Crispy Shallots 5.50
Padron Peppers, Sea Salt 5.75 🥗
Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 5.25 🥗
Halloumi Fries & Bloody Mary Ketchup 6.25 v

STARTERS

Hand-picked Native White Crab, Hot Buttered Crumpet 12.25
Warm Honey & Walnut Camembert, Green Apple 9.00 v
Merrifield Duck Scrumpet, Hoi Sin, Cucumber & Spring Onion Salad 8.95
Today's Spring Soup, Ciabatta - See Blackboard 6.25 v
Cured Chalk Stream Trout, Crème Fraîche & Lemon Dressing 9.25
Orange, Pistachio, Carrot & Red Chilli Salad, Ras El Hanout, Roast Lemon Dressing 7.25 / 13.25 🥗
Add Crispy Duck 3.50 or Halloumi Croutons 3.00 v
A 25p contribution from our superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.

MAINS

Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.75
Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
Jimmy Butler's Free-range Pork Chop, Butter Beans, Bacon & Courgette, Apple Salsa 19.00
South Indian Aubergine & Lentil Curry, Crispy Chickpeas, Basmati Rice & Chapati 15.00 🥗
Coq Au Riesling, Grapes, Smoked Bacon, Crisp Chicken Skin & New Potatoes 19.50
Today's Spring Vegetarian Special - See Blackboard v
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.50
Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 16.00

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 Onion Rings 4.50 v
Add Béarnaise, Chimichurri or Peppercorn Sauce 2.25

8oz Rump Cap Steak 21.50
12oz Sirloin on the Bone 29.50
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 28.75 | Add extra 30z Fillet Medallion 5.50

Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.50 🥗
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.50
Add Free-range Bacon 2.00 or Marmite Onions 1.50 v

SANDWICHES

 Add Chips or Soup 3.50

Grilled Cheese on Sourdough, Marmite Onions 8.95 v
Jimmy Butler's Roast Pork Roll, Stuffing & Apple Sauce 9.50
Severn & Wye Smoked Salmon on Sourdough, Crème Fraîche & Pickles 9.50

SIDES

Thick-cut Chips or Skinny Fries 4.25 🥗
Purple Sprouting Broccoli, Chimichurri 4.50 🥗
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 🥗
Creamed Spinach, Roast Garlic & Nutmeg 4.25 v
Truffle Mac & Cheese 4.00 v

PUDS & BRITISH CHEESES

Chocolate & Salted Caramel Torte, Crème Fraîche 8.50 v
Apple Tarte Tatin, Vanilla Ice Cream 7.50 🥗
Mascarpone Cheesecake, Drunken Cherries, Amaretti Crumb 7.75 v
Rhubarb Trifle, Lemon & Mascarpone Cream 7.50 v
Treacle Tart, Clotted Cream 7.25 v
Salcombe Dairy Ice Cream & Sorbet 6.50 v
(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)
Mini Pud & Tea or Coffee 6.50
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 | Luna Goats v | Baby Baronet Pitchfork Cheddar | Beauvale Blue
All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

v Vegetarian Ingredients 🥗 Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

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. 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.



Aubrey Allen
Grass-fed, dry-aged British beef



British Game
Wild venison from suppliers who are passionate about farming sustainably



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



Colchester Day-boats
Hand-picked & native



Jimmy Butler
Free-range Blythburgh pork



Merrifield Duck
Free-range & from a farm where welfare really counts



Wye Valley Asparagus
Grown in Herefordshire



Salcombe Dairy
Award-winning ice-cream & sorbet



Union Hand-Roasted
Ethically-sourced speciality coffee



As a team of Peachy folk who care about the impact we have on our environment, driving our sustainability and ethics agenda isn't just an important topic of business, it is a part of who we are. We change our menu with the seasons, creating dishes using the best ingredients from our fields and shores, serving native produce at its absolute best, supporting our British farmers, and reducing airmiles. It's a win-win. From waste-fighting Rubies ketchup, to free-range Dorset charcuterie, we buy quality ingredients grown, reared or made by producers we trust and know well.

Our three star accreditation from the Sustainable Restaurant Association makes us best in class, and a leading sustainability pub company. We are committed to serving a better food future, celebrating food and drink that prioritises animal welfare, and helps to conserve natural resources. We offer an ever-increasing choice of plant-based dishes for changing tastes, whilst also proudly serving quality, grass-fed lamb and beef, free-range chicken, and sustainable fish.

Supporting charities, raising funds, and feeding those most in need is just one of our promises in Making Life Peachy for our communities. The Bigger Peach team constantly review energy use, waste and food miles to reduce our impact on the planet.

It's all these initiatives that have made us one of the **Top 100 Companies To Work For** in 2021. Find out more about our journey below.



British Cheese
Great-tasting cheese from award-winning cheesemakers



Brixham Day-boats
Cornish sardines, pollock & flat fish



Chase Distillery
Single estate distillery, creating some of our favourite gin and vodka



Cornish Lamb
Quality lamb from traditional pastures



Laverstoke Farm
Hampshire-made buffalo mozzarella



Nyetimber Estate
World-renowned English Sparkling Wine producer in West Sussex



Purity Brewery
Award-winning beer, local to our Warwickshire pubs



Severn & Wye Smokery
Smoking salmon traditionally



The Sustainable Restaurant Association
Three Star Accredited

