



THE · SWAN

STARTERS

Lovage & potato soup, grilled Mark's Sourdough (v)	8
Hanger steak tartare, beetroot & dripping toast	14
Pigs head terrine with mustard pickles	12
Twice baked double Gloucester soufflé, spinach & chive cream (v)	10
Beetroot, red onion & goats curd tart (v)	11
Smoked salmon, horseradish, potato salad & crisp rye bread	14
Steamed & creamed white wine Cornish mussels with grilled Mark's sourdough	12



GRILL

Our steaks are dry aged for 28 days and from grass fed, native breed cattle from paddock farm. Served with fries or triple cooked chips.

200g bavette	23
300g ribeye	35
Beef burger, truffle mayo, red wine onions, cheddar, lettuce, tomato, pickles & fries	17
Pilpelchuma chicken burger, roast garlic mayonaise, smoked bacon, red onion slaw & fries	17
Hannan salt aged Glenarm shorthorn prime rib, salt & vinegar onion rings	(to share) 87
Paddock farm, rare-breed pork ribeye	19
Sauces - green peppercorn sauce, Béarnaise or gravy	3.5 each

NIBBLES

British rock oysters, lemon & picked shallots	3.50 each
Nocellara olives (v, ve)	5
Chicken liver parfait gougère, maple syrup	7.5
Mucky toast, maldon salt	5.5
Cotswold crunch sourdough, house butters (v)	(to share) 7
Wood fired anchovy bread	6
Nihari fried chicken, garlic yogurt	9
Chorizo popcorn	6

PIZZAS

Handmade & hand stretched, napolitana style, sourdough pizzas

(See our separate menu, available Tuesday to Saturday & for takeaway) from 10

PIES

Fish pie - smoked haddock, pollock, mussels & chervil	20
Ox cheek, stout & oyster pie, creamed potato & gravy	22

SIDES

Salt and vinegar onion rings	7
French fries	5.5
Triple cooked chips & curry sauce	6.5
Brussel tops, buttered chestnuts	6
Tenderstem broccoli, soy & ginger	6
Ratte potatoes, green beans, chermoula	6
Pommes aligoté	6.5
Honey roasted, seasonal roots	6
Crispy green salad	5

MAINS

Beer battered haddock, triple cooked chips with peas & tartare sauce	18
Pan roasted halibut, creamed potato, spinach with chive sauce	32
Lamb neck faggots, parsnip purée with parsnip crisps	21
Potato terrine, king oyster mushroom, onion broth, with toffee onion purée (v)	19
Bacon chop, fried cacklebean eggs & fries	19
Heritage squash, pancetta, goats curd, pumpkin seed dukkah	11 / 18
Kale, apple, green beans, spenwood & sesame (v, ve)	12 / 19
<i>Add Chicken breast 10 / Roast sweet potato 8</i>	

DESSERTS

Sticky figgy pudding, salted butterscotch sauce & clotted cream	8
Jaffa cake chocolate pudding, confit lime, burnt white chocolate (to share)	12
Blackberry, apple & birds custard trifle	8
Pistachio & olive oil cake, Valrhona chocolate crèmeux, raspberry sorbet	10
Pear tart tatin, calvados custard	9
PX Affogato	7
A selection of British cheese with oat crisp bread & quince	1 for 4 / all for 12
<i>Colston Bassett, Westcombe Cheddar, Rollright & Tunworth</i>	

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill. Allergens? - Please ask your host.