

The
SWAN INN
PUB & ROOMS

Lunch

Aperitifs

French 75 / Blackcurrant Gin Spritz / Cosmopolitan

Pub Snacks & Sharing

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| Hobbs House breads, Nocellara olives, cold-pressed rapeseed oil, sherry vinegar (ve) | 7.95 |
| Symplicity tomato 'nduja' croquettes, whipped feta, chives (ve) | 6.50 |
| Stornoway black pudding Scotch egg, apple and tamarind ketchup | 7.50 |
| Beer-battered anchovies, curry mayonnaise, burnt lime | 6.50 |
| Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v) | 18.95 |

Starters

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| Smoked ham hock and parsley terrine, spiced pear chutney, pickled quail's egg, sourdough toast | 9.50 |
| Crown Prince squash carpaccio, smoked chilli jam, sage, whipped vegan fetta, pumpkin seed dukkah (ve) | 8.50 |
| Caramelised cauliflower and Old Winchester soup, Butcombe ale, Marmite and Cheddar cheese straws (v) | 7.95 |
| Whipped hot-smoked Chalk Stream trout, beetroot tartare, capers, dill, rye toast | 8.95 |

Brunch

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| Wild mushrooms on sourdough toast, truffled ricotta, fried golden-yolk egg, gremolata, Old Winchester (v) | 9.50 |
| Eggs Benedict - Wiltshire ham, hollandaise, poached eggs, muffin | 10.95 |
| Shakshuka - baked eggs, spiced tomatoes, harissa, peppers, feta, yoghurt, grilled sourdough (v) | 12.95 |
| Brixham fish finger bun, beer-battered haddock, tartare sauce, watercress, pickled fennel | 11.95 |
| Stokes Marsh Farm hanger steak sandwich, sourdough, caramelised onion, horseradish, rocket | 14.95 |
| Smashed avocado and poached eggs, chilli flakes, toasted seeds, grilled sourdough (v) | 9.50 |
| add streaky bacon | 2.45 |

Mains

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| Grilled chicken Caesar salad, streaky bacon, croutons, soft egg, English Pecorino, anchovies | 14.50 |
| Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough | 10.95/17.95 |
| Pumpkin gnocchi, wild mushrooms, sage butter, English Pecorino, vegetable crisps (v) (veo) | 15.95 |
| Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve) | 16.95 |
| Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries | 17.50 |
| Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips | 17.50 |
| Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce | 12.95/18.95 |

Sides

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| Thick-cut pub chips or skin-on fries (v) | 4.50 | Posh fries; truffle aioli, Parmesan, chives (v) | 5.50 |
| Butcombe beer-battered onion rings (v) | 4.95 | English garden salad, radish and herbs (ve) | 4.95 |
| Heritage squash 'saag aloo' (v) | 5.95 | Grilled hispi, garlic butter, crispy onions (v) | 5.95 |

pudding

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| Warm Valrhona chocolate pudding, clotted cream ice cream, butterscotch, hazelnut meringue (v) | 8.50 |
| Little Biscoff doughnuts, baked toffee apple, pumpkin pie ice cream (v) (veo) | 7.95 |
| Gingerbread spiced crème brulee, candied oats, brown sugar shortbread (v) | 6.95 |
| Plum and blackberry syllabub, stem ginger and lemon custard, treacle sponge, almond wafers (v) | 8.50 |

Cheese

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| Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton | 12.95 |
| Served with caramelised onion and apple chutney, cornichons, crackers (v) | |

Nearly Full?

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| Three little Biscoff filled doughnuts (ve) | 3.95 |
| <i>Perfect with a coffee!</i> | |
| The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo) | 3.50 |
| Two scoops of Granny Gothards ice creams and/or sorbets (v) | 5.95 |
| Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v) | 5.50 |

Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat

Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try one of our seasonal hot chocolates?

Dairy-free milks available.

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

*We have a range of dessert wines available
- please ask for details*

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.

