

Friday 29th November Dinner

Elderflower bellini aperitif £5.75

Roasted new season's squash with rapeseed oil and dukka £5.50 V

Soused Cornish mackerel with salt & vinegar pumpkin seeds and aioli £6.50

Chargrilled purple sprouting broccoli with Dorset blue and piccalilli £6 V

Homecured rose veal pastrami and celeriac remoulade £7

Chargrilled spiced venison koftas with onion & parsley salad, flat bread and raita £7.50

Pan fried Whiting , herby haricot beans, curly kale and anchovy butter £16

Roast loin of Gloucester Old Spot, roast apple mash, buttered greens and cider sauce £16

Pan fried pheasant breast, confit leg croquette, bay crushed potatoes and braised red cabbage £17

Beetroot, caramelised red onion and pennard ridge goats cheese tart £11 V

Roast jerusalem artichoke spelt risotto with sedgemoor honey, marinated chestnuts, cider & herb cheese £12V

The Swan's chargrilled beef burger with Keens cheddar, celeriac remoulade & hand cut chips £11

Chargrilled Somerset steak, roast garlic & parsley butter, hand cut chips & salad
8oz rump £16.50 8oz ribeye £22 8oz sirloin £22

Hand cut chips £3 Buttered greens £3 House salad £3

Caramel fool with cider brandy poached quinces £6

Eggnog panna cotta with homemade ginger shortbread £5.50

Dark chocolate and hazelnut tart with malt chocolate ice cream £6

Homemade vanilla ice cream with caramel sauce & toasted almonds £5.50

A selection of our favourite cheeses from The Somerset Cheese Company,
with The Swan chutney & spelt digestive biscuits £8

For the provenance of the menu please turn over

Kids menu

Chickpea & butternut curry with mint yoghurt and chips £6 V

Small roast pork with mash and greens £8

Breaded gurnard fillet with chips and salad £7

Swan's sausages, hand cut chips and salad £6

Chocolate brownie and vanilla ice cream £4

Homemade ice cream £3

Vanilla

Our beef comes from Blackmoor Vale butchery in Dorset who source from local farms raising Dexters, Angus, Hereford, White Park and Red Devon breeds, which are hung for a minimum of 21 days. Our pork couldn't be more local, reared by Wedmore butcher Jim Baker a few hundred yards up the road, he also supplies our lamb which is also reared here in Wedmore. All our fish comes from British waters. It is supplied by Samways, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy. Our velvety yoghurts come from Brown Cow Organics in Pilton, and our home made ice creams are churned on site using Somerset Dairy organic milk. All our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours.