

**Sunday 24th November Lunch**

*Elderflower bellini aperitif £5.75*

Creamy cauliflower & Jerusalem artichoke soup with truffle oil £6 V

Somerset pork liver pate with roast pear, coriander creme fraiche and malted toast £6

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

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

Potted Dorset crab with cockles and buttered toast £8.75

Roast topside of beef with Yorkshire pudding and red wine gravy £16

Roast belly of Gloucester Old Spot with cider & mustard gravy £16

Pan fried pollock fillet with anchovy butter £16

All roasts served with sage roast potatoes, honey roasted carrots, parsnip & autumn greens

Roast squash stuffed with butternut squash & chickpea curry and mint yoghurt £11 V

Beetroot & celeriac gratin with poached egg and house salad £10 V

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 ribeye £22      8oz rump £16.50

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

Caramel fool with cider brandy poached quinces £6

Lemon mousse with candied zest and vanilla 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 pork belly with roast potatoes and greens £8

Breaded gurnard fillet with chips and salad £7

Small roast beef, Yorkshire pudding, roasties and greens £8

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 Sanways, 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.*