

THE
SWAN
WEDMORE

Saturday 30th November Lunch
Elderflower bellini aperitif £5.75

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

Soused Cornish mackerel with toasted seeds & aioli £6.50

Venison kofta with homemade flat bread, onion salad and raita £7.50

Roast new seasons squash soup with dukka and rapeseed oil £5.50 V

Add half Keen's cheddar and piccalilli sandwich £1.50

Keen's cheddar & piccalilli sandwich with salad £4.50 add hand cut chips £7 V

Cider, garlic and herb cheese rarebit with house salad £4.50 add hand cut chips £7 V

Hot pork bap with homemade apple sauce and house salad £6.50 add chips £9

The Swan's ploughman's with cider cured hock ham or pork liver pate, Keen's Cheddar, spiced walnuts,
cornichons & Swan chutney £8

Beetroot, caramelised onion and Pennard ridge goats cheese frittata with house salad £10 V

Roast belly of Gloucester Old Spot, fennel seed crackling, mustard mash and buttered greens £16

Pan fried hake with herby haricot beans, anchovies, garlic butter and kale £16

Roast Jerusalem artichoke spelt risotto with Sedgemoor honey, chestnuts, cider & herb cheese £11 V

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

Chargrilled Somerset steak, roast garlic & parsley butter, hand cut chips & salad
8oz Rump £16.50 8oz Rib-eye £22

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

For the provenance of our menu please see over

Desserts

Chocolate brownie and thick Somerset cream £5.50

Homemade chocolate ice cream with toasted almonds and toffee sauce £5.50

Eggnog panna cotta, cider brandy sauce and ginger shortbread £6

Spiced apple bread pudding with custard £6

A selection of our favourite cheeses from The Somerset Cheese Company,
Swan piccalilli and spelt digestive biscuits £8

Kids menu

Small honey roasted Jerusalem artichoke spelt risotto £6 V

Swan's sausages with hand cut chips and house salad £7

Roast pork belly with mash and greens £8

Breaded mullet fillet with chips and salad £7

Brownie and thick cream £4

Homemade chocolate ice cream £3

Our beef comes 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, Jim baker 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.