

NIBBLES & SHARERS

Artisan Breads & Sea Salt Butter • 3.75 (V)(GFA)

Marinated Olives • 3.50 (V)(G)

Garlic Ciabatta • 3.00 (V) *with Cheese* • 3.50 (V)

THE PICNIC Chorizo Scotch Egg, Woburn Black Bacon Sausage Roll, Rare Roast Beef, Wookey Hole Cheddar Beer-pickled Onions, Piccalilli, Artisan Breads • 15.00

BRIXHAM MARKET FISH BOARD Oak-smoked Salmon, Grilled King Prawns, Scottish Mussel & Cheddar Crumble, Salt & Pepper Squid, Paprika Aioli, Artisan Breads • 14.75

TASTE OF SPRING New Seasonal Vegetable Crudités, Broad Bean & Pea Hummus, BBQ Courgette Dip & Seed Crispbreads • 9.00 (VE)(GFA)

STARTERS

New Season Broccoli Soup, Spring Onion & Stilton Toastie • 5.50 (V)(GFA)

Beer-battered Whitebait, Devilled Ketchup • 6.00

Chorizo Scotch Egg, Paprika Aioli, Red Pepper Jam • 6.50

Home Smoked Mackerel, Blood Orange, Beetroot & Sugar Snap Salad, Walnut & Apple Dressing • 6.75 (GF)(N)

Crispy Camembert, Rhubarb Chutney, Dandelion & Radish • 7.00 (V)

Baked King Scallop, Pancetta, Spinach & Parmesan • 6.75 (GFA)

Corn-fed Chicken Terrine, Caesar Salad, Crispy Anchovies, Garlic Croutons • 7.00 (GFA)

MAINS (See this symbol? 🐔 Add market fish or chicken for + 5.50)

Classic Bubble & Squeak, Crispy Bacon, Poached Duck's Egg & Homemade Brown Sauce • 13.50 (GF)

Goat's Cheese & Forest Mushroom Lasagne, Toasted Pine Nuts, Rocket Pesto • 12.50 (V)(N) 🐔

Honey-glazed Duck Breast, Duck Boulangère, Heritage Carrots, Rhubarb Jus • 18.50 (GF)

Garden Pea, Wild Garlic & Asparagus Risotto, Shaved Berkswell Cheese & Spring Herbs • 11.50 (V)(GF) 🐔

Herb-crust Cod, Fennel & Red Pepper Escabeche, Crispy Polenta & Crab Sauce • 16.50 (GF)

Sweet Potato & Coconut, Puffed Rice, Coriander Raita, Sourdough Flatbread • 11.50 (VE)(DFA)(GF) 🐔

7oz Steak Burger, Bacon & Cheddar, Mustard Mayo, Onion Rings & Skinny Fries • 13.50 (GFA)

ROASTS

Pork Belly with Crackling & Apple Sauce • 16.00

Dry-Aged Roast Beef • 16.00

12 Hour Lamb Shoulder • 16.00

Wild Mushroom & Squash Strudel • 13.00 (V)

All served with Roast Potatoes, Seasonal Vegetables, a Yorkshire Pudding & topped with Homemade Gravy

STEAKS

Award-winning butchers Aubrey Allen supply our steaks. Selected from prime British cattle, they are 30 day dry-aged for a richer, fuller flavour.

All served with a choice of Chunky Chips or Skinny Fries, Watercress & Crispy Shallot Salad...

Rump 8oz • 19.00 (GF) | Three 3oz Fillet Medallions • 25.50 (GF)

The Swan Mixed Grill: 5oz Rump Steak, Half Rack of Beef Ribs, Fried Hen's Egg & Local Sausage • 21.00 (GF)

Add... Peppercorn Sauce, Garlic Butter, or Blue Cheese Cream +2.00 each

Grill garnish: Thyme & Garlic Marinated Tomato, Baked Mushroom & 3x Beer-battered Onion Rings +3.50

SIDE ORDERS All • 3.50

Chunky Chips (V)(GF) | Skinny Fries (V)(GF) | Baked New Potatoes & Herb Butter (V)(GF) | Broccoli, Cabbage & Cavolo Nero (V)(GF)

Rocket & Shaved Berkswell Salad (V)(GF) | Beer-battered Onion Rings & Garlic Mayo (V)

WE KEEP IT LOCAL & SEASONAL

AB Fruits of Bedford provide all of our fruit & vegetables daily.

Our fresh fish is delivered by Stickleback Fish, who only farm fish from sustainable resources.

Aubrey Allen & Woburn Country Foods supply our meat & game.

Chuffed with our cheese? We use a selection of British Artisans.

Have a nose around our garden & you'll find a few of the herbs used in our kitchen - as well as an abundance of apples & plums, which are often used in our homemade puddings.

WEEKDAY LUNCHTIMES JUST GOT BETTER...

Our delicious Fixed Price Menu is available from Monday - Friday from 12pm - 6pm.

Enjoy 2 courses for 12.50 or 3 courses for 15.00

Ordering is easy... If you know what you would like to eat, you can pop your choices over to us on our Easy Pre-Order form & we'll have everything ready for when you come in!