



## LUNCH

### Snacks to share

House olives, red pepper and tomato hummus, garlic ciabatta, halloumi fries, saffron aioli (v) (1688 kcal) **15.50**

### Starters

Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough (713 kcal) **7.95**

Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander (327 kcal) **7.95**

Courgette, pea and watercress soup, spring herb salsa, sourdough, Netherend Farm butter (v, veo) (567 kcal) **6.50**

Crispy Thai beef salad, gem lettuce, rice noodles, cashews, sesame, ginger and chilli dressing (452 kcal) (643 kcal) **7.95/12.95**

### Sandwiches

Chicken Milanese ciabatta – breaded free-range chicken, streaky bacon, Parmesan, aioli, gem lettuce (1018 kcal) **10.95**

Allotment wrap – roasted cauliflower, rainbow slaw, red pepper hummus, vine tomato, pink onions, chimichurri (ve) (539 kcal) **6.95**

Add fried halloumi (750 kcal) **2.00**

Ultimate cheese sourdough toastie – Wookey Hole cave-aged Cheddar, vegetarian Parmesan, mozzarella, onions and mustard (v) (958 kcal) **8.50**

Brixham fish finger brioche roll – Butcombe Gold beer-battered fish, tartare sauce, vine tomato, gem lettuce (672 kcal) **8.95**

Soup & Sandwich - our courgette, pea and watercress soup with half an ultimate cheese toastie (v) (707 kcal) **8.95**

### The Swan Inn Ploughman's

Wiltshire ham, Wookey Hole cave-aged Cheddar, Cropwell Bishop Stilton, sausage roll, caramelised apple chutney, pickled onion and egg, cornichons, sourdough, Netherend Farm butter (1031 kcal) **14.50**

### Mains

Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 kcal) **12.50/16.50**

The Swan Inn beef burger, streaky bacon, smoked Cheddar, BBQ relish, Koffmann fries (1272 kcal) **15.50**

Free-range flat-iron chicken thighs, chimichurri, chorizo, polenta chips, rainbow slaw, saffron mayo (957 kcal) **13.95**

*Try this with our award winning and Bristol-born brew; Butcombe Stateside session IPA, 4.2% abv*

Chalk Stream Farm trout fishcakes, watercress sauce, greens, grilled spring onions, poached Clarence Court egg (648 kcal) (1115 kcal) **7.95/13.95**

Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve) (729 kcal) **12.50**

Add flat-iron chicken thigh (778 kcal) **2.00**

Caesar salad, gem lettuce, Caesar dressing, Parmesan, smoked streaky bacon, anchovies, garlic croutons (379 kcal) **8.95**

Add breaded free-range chicken (505 kcal) **2.00**

Buddha bowl, red pepper hummus, cucumber, roasted cauliflower, rice noodles, rainbow slaw, seeds (ve) (560 kcal) **8.95**

### Sides

Thick cut pub chips (v) (644 kcal) **4.25** Spring leaves, watercress and radish salad (ve) (91 kcal) **3.95**

Koffmann fries, garlic mayo, vegetarian Parmesan (v) (904 kcal) **4.75** Garlic ciabatta / with cheese (v) (678 kcal) (905 kcal) **3.95/5.50**

Three cheese mac n cheese, thyme crumb (v) (827 kcal) **5.50** New season potatoes, mint butter (v) (647 kcal) **3.95**

Butcombe beer-battered onion rings (603 kcal) **3.50** Spring greens, garlic butter (v) (238 kcal) **4.50**



Scan the QR  
code to order  
and pay on  
your device

**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) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly 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.  
**Calorie Info -** All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.



Recycled (FSC) paper & designed for single use only.

## Puddings & Cheese

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (855 kcal)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (733 kcal)	6.25
Treacle tart, vegan vanilla ice cream, candied pecans (ve) (957 kcal)	6.50
Apple and rhubarb almond crumble, vanilla custard or vanilla ice cream (v) (537 kcal) (531 kcal) (956 kcal)	for one 6.95 / to share 11.50
<i>This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine</i>	100ml 6.95
Nutella doughnuts, chocolate ice cream, hazelnut praline (v) (513 kcal)	6.50
Selection of Granny Gothards ice creams and sorbets (v, veo) (146 kcal)	per scoop 1.95

## The Swan Inn Cheese Plate

Wookey Hole cave-aged Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton	9.95
Served with caramelised onion and apple chutney, cornichons, crackers (v) (606 kcal)	
<i>Try a glass of Cockburn's port to go with your cheese</i>	4.50

Affogato; honeycomb ice cream, espresso, little biscuit (v) (286 kcal)	4.50
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*Food for thought; 50p 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.

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

Espresso Martini	8.50	Limoncello	50ml 9.70
Bulleit Bourbon Old Fashioned	9.00	Grenat Maury Lafage - red dessert wine	100ml 5.95
Classic Negroni	9.50	Valdivieso Eclat Botrytis Semillon - white dessert wine	100ml 6.95

## Illy Coffee, Classico blend (v)

Dairy-free milks available	
Americano	2.60
Latte (133 kcal)	3.20
Cappuccino (120 kcal)	3.20
Espresso	Single 1.50 / Double 2.25
Flat white (95 kcal)	3.10
Black Forest 'Monbana' hot chocolate (403 kcal)	4.00
'Monbana' hot chocolate (272 kcal)	3.50
Mocha (221 kcal)	3.50

## Canton Teas, Bristol (v)

English breakfast (32 kcal)	2.50
Chamomile	2.75
Earl Grey	2.75
Jade Tips green	2.75
Lemongrass and ginger	2.75
Peppermint	2.75
Red berry and hibiscus	2.75
Wild rooibos	2.75

## Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

