

The SWAN INN PUB & ROOMS

SUNDAY

While you wait

Mimosa 6.75 Ketel One Vodka Bloody Mary 9.50 Virgin Mary 4.25

Nocellara and Greek Mammoth olives, lemon verbena (ve) (143 kcal) 4.25

Crown Prince squash hummus, smoked chilli oil, toasted seeds, grilled pitta (pb) (586 kcal) 6.95

Two courses £25.95 / Three courses £32.95

Starters

Roasted heritage beetroots, whipped feta, candied walnuts, blackberry vinaigrette (pb) (454 kcal)

Wild mushroom soup, miso-roasted chestnuts, tarragon, grilled sourdough (pb) (320 kcal)

River Fowey mussels, coconut, chilli and lemongrass sauce, grilled sourdough (384/670 kcal)

Smoked bacon, sage and onion Scotch egg, spiced plum ketchup (680 kcal)

The Great British Sunday Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips, and red wine gravy.

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce (1375 kcal)

Leg of West End Farm pork, crackling, baked apple sauce (1380 kcal)

Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce (1470 kcal)

Our roasted butternut squash, lentil and kale Wellington, mushroom gravy (v) (pbo) (1482 kcal)

Mains

Brixham Market fish of the day – ask a member of our team for more details

Pumpkin and sage tortelloni, Crown Prince squash, kale, pumpkin seeds, smoked chilli oil (pb) (614 kcal)

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

The Swan beef burger, streaky bacon, Lye Cross Farm smoked Cheddar, BBQ relish, fries, slaw (1272 kcal)

Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, fries, slaw (pb) (1102 kcal)

Sides

Ultimate cauliflower cheese, thyme crumb (v) (456 kcal) 4.25

Roast potatoes, aioli, crispy onions (v) (904 kcal) 4.25

Thick-cut pub chips or skin-on fries (v) (644 kcal) 4.25

Butcombe beer-battered onion rings (603 kcal) 4.25

Shredded kale, apple and walnut salad (pb) (287 kcal) 4.25

Roast heritage beetroots, gremolata (pb) (165 kcal) 4.25



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puddings and more



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Puddings & Cheese

Dark chocolate and espresso brownie, cherry compote, Baileys ice cream (v) (895 kcal)

Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v) (963 kcal)

Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (575 kcal)

Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcal)

The Swan Cheese Plate (£4 supp)

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton

Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal)

Try a glass of Cockburn's port to go with your cheese

Nearly Full?

Order any hot drink and treat yourself to two little Biscoff doughnuts (pb) (120 kcal) **1.95**

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) (343 kcal) **4.95**

Affogato; Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v) (293 kcal) **4.95**

Add a shot of Amaretto liqueur for the perfect after dinner treat

Food for thought; £1 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

Bulleit Bourbon Old Fashioned

Classic Negroni

Limoncello

Grenat Maury Lafage - red dessert wine

Valdivieso Eclat Botrytis Semillon
white dessert wine

Please refer to the drinks

menu for full price list

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled?

Iced coffee; Illy espresso, milk, maple syrup

3.25

Dairy-free milks available

Iced tea; Canton red berry and hibiscus, fresh mint

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.

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, (pb) Plant-based, (pbo) Plant-based option available on request. 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.