

# Lunch Menu

Soup of the day, served with bread and parsley butter £5.50

Bath blue and toasted walnut pate served with caramelised onions and toast. £5.95

Black pudding Scotch egg, mustard mayonnaise and mixed leaves £5.95

The Swan fish cake, rocket salad served with a lemon and caper dressing £6.25

Classic moules mariniere served with bread and parsley butter.

Small £5.95      Large £9.95

Cured meat sharing platter, Italian ham, chorizo, salami, local sausage, marinated olives,  
and sun dried tomatoes with bread

For two £12.95

Smoked fish sharing platter, oak smoked salmon, hot smoked trout, smoked mackerel,  
lemon and caper mayonnaise, pickled cucumber and bread

For two £13.95

Local Sausage, creamy mash, broad beans served with red wine gravy and crispy  
onion rings £9.95

The 'Swan' baked ham, ducks egg and chunky chips £8.95

The Swan burger of the week, served with chunky chips and tomato and lime salsa  
£9.95

Add cheese or bacon 50p

Classic tuna niçoise salad £13.95

**The Swan Classic Sandwiches served on either White or Brown bread or Rustic Roll –  
Served with salad garnish  
£6.25**

Local cheddar, 'The Swan' pickle, tomato and red onion

Smoked chicken, sundried tomato and rocket

Smoked salmon and caper crème fraiche

The 'Swan' baked ham and mustard

The Swan club sandwich served with chunky chips

£9.25

**Whilst every care is taken in preparation of your food, any of our fish dishes may contain bones.**

**Please note that as nuts are used in our kitchen, any of our dishes may contain traces of nuts.**

**Please tell us if you have any allergies or food intolerances and we will do our very best  
to accommodate your requirements.**

# A la Carte

## Starters

Fish soup, with rouille, gruyere cheese and croutons  
£5.95

Bath blue and toasted walnut pate served with caramelised onions and toast.  
£5.95

Classic moules mariniere served with bread and parsley butter  
Small £5.95      Large £9.95

Terrine of the week, served with piccalilli and toast  
£5.95

Beetroot, toasted pine nut and goats cheese salad served with a honey and wholegrain  
mustard dressing  
£5.50

Seared scallops with cauliflower puree, lambs lettuce and herb oil  
£6.95

## Mains

Fillet of gurnard on sautéed potatoes, courgette ribbons, baby gems and broad bean salsa  
Verdi  
£13.95

Sea bass fillets on buttered new potatoes, sautéed savoy cabbage, capers, beetroot relish and  
fried leeks  
£14.95

Creamy gnocchi with garden peas, courgettes and mint with parmesan crisps  
£11.95

Pork and apple medallions with seasonal vegetables, new potatoes with a cider and pear  
sauce  
£13.95

Pan fried chicken, smoked bacon and wild mushroom sauce on a bed of wilted spinach and  
crushed potatoes  
£12.95

Smoked chicken, crispy bacon and avocado salad served with croutons and balsamic  
dressing  
£11.50

Classic tuna niçoise salad  
£13.95

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## Children

Tagliatelle with garlic bread and a choice of  
Sun dried tomato & basil sauce or cheese & bacon £5.50

Wiltshire ham, free range fried egg and chips £4.50

Pork sausage, creamy mash and gravy £4.95\*

Chicken strips with sautéed potatoes and barbecue sauce £6.50\*

Fish goujons with sautéed potatoes and tartare sauce £5.50\*

**All dishes marked \* are served with fresh vegetables**

## Sides

Marinated olives £2.25

Homemade bread and marinated Olives £4.25

Seasonal vegetables £2.95

Mash potato £2.95

Green salad £2.95

Garlic Bread £2.75

Garlic Bread and Cheese £3.25

Chunky chips £2.95

New potatoes £2.95

## Desserts £5.50

St Clements tart, with clotted cream

Chocolate fondant with vanilla ice cream (please allow 15 minutes)

Rhubarb and custard cheesecake

Strawberry and homemade shortbread stack with raspberry cream

Vanilla pannacotta with summer berry compote

Selection of local cheese and biscuits, crackers and quince chutney  
£8.50

## Coffees

Cappuccino £2.40

Espresso £1.95

Mocha £2.60

Tea £2.00

Liquor coffees on request

Double espresso £3.00

Herbal/fruit tea £2.20

Hot chocolate £2.50

Americano £2.10

Latte £2.50

**We don't add a service charge to your final bill as we believe this should be entirely at your discretion.**

**We use only the best quality produce from local suppliers and all of our food is prepared fresh to order, so we hope you won't mind if there is a short delay.**