

The Pub

Main Menu

(served MONDAYS, TUESDAYS and FRIDAYS, SATURDAYS)
(Kitchen is closed Wednesday & Thursdays)

The Gaffer Simon & Chef Scott, have carefully crafted our dishes to be served as a small bite or to share with friends, plus larger pub grub classic's...

Garlic bread – baby bloomer stuffed with confit garlic and lashings of butter	£6.50 (V)
	with CHEEEEESSSE £8.50 (V)
Roasted tomato and confit garlic soup - with toasted garlic bread	£9.50 (V)
Baked British Camembert – Cricket St Thomas from Somerset, with confit garlic and rosemary with garlic bread (15/20 mins)	£13.50 (V)
Burrata & thyme roasted tomatoes on thick crusty loaf with green pesto, chilli oil and rocket leaves	£14.50 (V)
A new take on a classic risotto, with orzo pasta, wild mushroom & spring greens, with crispy parmesan and salad	£15.50 (V)
	add chicken £18.50
Steak sandwich with sauteed onions & mushrooms - topped with rocket & Stafford blue cheese, with homemade chips	£21.50
Grilled chicken in a tarragon & garlic butter with new potatoes and spring veggies	£19.50
Delicious homemade shortcrust pastry pies with creamy mash, veg & gravy (20 mins)	£21.50
<ul style="list-style-type: none">• Steak & ale• Steak & Stilton	<ul style="list-style-type: none">• Chicken, leek & ham• Cheese, potato & cider (V) (GF)
Slow cooked lamb shank on 'bubble n squeak' with mint gravy	£23.50
Pork & sage sausages with Angus beef & bone marrow, on mash with onion gravy	£20.50 (GF)
21-day aged British Rump steak (8oz) Scott's homemade shoestring fries herb butter and salad	£24.50

PUDDING...

Delicious sticky date pudding with honey & ginger ice cream...	£8.50
Black cherry shortcrust pie with homemade custard...	£8.50

PLEASE INFORM OUR TEAM if there are ANY severe allergies, such as NUTS, and/or any food intolerances – THANK YOU!

a voluntary 10% service charge is added to all food bills and any additional kindness you share with the team, is greatly appreciated, and distributed to all the team at the Swan!!!!