

The Pub

Sunday Menu

The gaffer Simon and Chef Scott have carefully crafted our Sundays with a variety of dishes for those that wish to go the 'whole hog' or just a hearty main plate or lite bite...

SOMETHING TO START OR SHARE...

Garlic bread – baby bloomer stuffed with confit garlic and lashings of butter	£6.50 (V)
	with CHEEEEEESSE £8.50 (V)
Roasted tomato and confit garlic soup - with toasted garlic bread	£7.50 (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 chilli oil and rocket leaves	£14.50 (V)

MAIN COURSE

*(All mains are served with roast potatoes, vegetables and cauliflower cheese,
family style to the centre of the table)*

Roast Beef served with honey roasted carrots & parsnips, stuffing and Yorkshire pudding	£25.50
Roast Pork & crackling, served with honey roasted carrots & parsnips, stuffing and Yorkshire pudding	£24.50
Grilled chicken in a tarragon & garlic butter	£19.50
Slow cooked lamb shank with mint gravy	£23.50
Delicious homemade shortcrust pastry pies	£21.50
• Steak & stilton	
• Cheese, potato & cider (V)	

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!!!!