

# THE BEAR & SWAN

## WHILE YOU WAIT

Marinated mixed olives £3.50  
Today's bread, balsamic, Fussels' rapeseed oil £2.50  
Marinated mixed olives, today's bread, balsamic, Fussels' rapeseed oil £4.95  
Garlic bread £5.75

## STARTERS

Chef's soup, today's bread £5.95 \*gf  
Lightly battered King prawns, saffron aioli £7.95  
Ham hock croquette star anise carrot puree £7.95  
Gin cured salmon with celeriac remoulade & brown bread £7.95 \*gf  
Goats' cheese mousse with various beetroot £6.95 \*gf  
Chicken satay with peanut sauce & cucumber chilli salad £7.50

## PUB FAVOURITES

Pie of the day, mash, buttered greens £12.50  
Battered market fresh fish, chips, tartare sauce, crushed peas £13.95  
Saxon Splendour Sausage, Mash Potato, Greens and Red Wine Jus £13.50  
Pan fried calves' liver, bacon, mash, honey glazed carrot, spinach, red wine sauce £15.95 \*gf  
Classic beef burger, lettuce, tomato, red onion, gherkin, toasted bun coleslaw & chips £12.95  
*Add Burger Toppings – Cheddar | Blue cheese | Bacon | Mushroom | Brie | Fried Egg - all £1.50*

Pub platter for 2 people – Ham hock croquette, battered king prawns, chicken satay, cheddar cheese, olives, carrot, celery sticks and homemade bread with aioli & peanut sauce £19.95

\*gf = Gluten Free

\*vg = Vegan

# THE BEAR & SWAN

## MAINS

Tagine of roots vegetable with orange couscous £14.50 \*vg

Chicken supreme, saffron, roasted cherry tomato risotto £15.95 \*gf

Our daily market Fresh Fish specials - see our specials' board for today's dishes

Gnocchi with broad beans, butternut squash, spinach, shallots & gremolata £14.50 \*vg

Rump of lamb with fondant potatoes, fennel, Mediterranean vegetable with garlic jus £18.95 \*gf

Confit of duck leg, Dauphinoise potato, swede chard, puy lentils, baby carrots and port wine jus £15.95

Chargrilled steaks served with sundried cherry tomato salad, battered onions and chips

Ribeye 8oz £25

Sirloin 8oz £25

Rump 6oz £16

Hanger 6oz £14

Hanger 12oz £21

*Add a sauce £3.00*

*Peppercorn*

*Blue cheese*

*Garlic butter*

*Red wine*

*Add three lightly battered Tiger Prawns £3.95*

## SIDES

£3.50

Chips

Seasonal Vegetables

Garden Salad

Onion Rings

Mac 'n' Cheese

## DESSERTS

Mango Cheesecake with hazelnut praline £6.50

Warm Sticky toffee pudding, vanilla ice cream £6.50

Selection of Marshfield Farm ice cream (£2 per scoop)

Dark chocolate tart with salted caramel ice cream £6.50

Lemon cake with lemon curd and raspberry compote £6.50

Affogato – Vanilla ice cream served with a shot of freshly ground espresso £4.95

Cheese board selection with homemade chutney, celery, grapes and crackers £8.50

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