



Nibbles

Olives (Ve Gf)	£5
Hummus & Flat Bread (Ve)	£5
Garlic Bread (V)	£5
Cheesy Garlic Bread (V)	£6.5
Pigs in Blankets	£6

Starters

Spiced Carrot & Coriander Soup (Ve)	£6.5
Carrot Top Pesto, artisan Bread	

Chicken Liver Parfait	£10
Red Onion Compote,	
Toasted artisan Bread	

Whitebait (Df)	£8
Tartar & Granary Bread	

Creamy Baked Mushrooms (V)	£8.5
Vintage Cheddar & White Port,	
Garlic Crumb & Toasted Ciabatta	

Baked Scallop Rockefeller (Gf)	£5
Parmesan, Spinach & Pernod	

Baked Camembert Bites (V)	£8
Red Onion Marmalade, Garlic Toast	

Smoked Mackerel Rillette	£9
Horseradish Dressing & Crostini	

Prawn Cocktail	£10
Baby Gem Lettuce, Marie Rose Sauce	
Granary Bread	

Bone Marrow Boats	£10
Rosemary, Garlic &	
Sourdough Toast	

River Exe Oysters (Gf)	£3 Each
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Sandwiches

Choose from Granary or White Bread	
Hand Picked Lyme Bay Crab	£15
Falafel & Hummus (Ve)	£10
Tuna Mayo	£10
Prawn Marie Rose	£10
Ham & Cheddar	£10
Cheese & Tomato (V)	£10
Add Chips	£4
All Served with Crunchy Slaw & Dressed Salad	

Landed In Lymington

Roasted Fish Platter	£75
To Share between Two People	
River Exe Oysters, River Exe Mussels,	
Lyme Bay Baked Crab & Lyme Bay Scallops	
Whole Grilled Brixham Fish of the Day,	
Salt & Pepper Calamari, Whitby Bay Whitebait,	
Salted Fries & Dips, Dressed Salad & Samphire	

From The Sea

The Swan Inn - Famous Chowder	£20
Pan-Fried Fillet of Cornish Hake & Lymington Mussels	
Smoked Bacon, Fennel, Carrot, Potato & Celery Broth Finished	
with Cream, Smoked Mackerel & Dill, Served with Artisan Bread	

Brixham Sole (Gf)	£19
Stuffed with Brown Shrimps & Garlic Butter	
Served with Buttered New Potatoes & Samphire	

Trio of Lyme Bay Fish Stew (Df)	£18
Smoked Mackerel & Tomato Broth	
with Lymington Mussels, Julienne of Carrot & Celery,	
A Chunk of Seeded Farmhouse Cob	

Beer Battered Lyme Bay Fish of the Day	£16
Rustic Thick Cut Chips, Mushy Peas & Tartar	

River Exe Mussels Landed in Lymington	£25
Classic Marinere Sauce, Garlic & White Wine	
with Cream, Served with Chips &	
Farmhouse Seeded Cob	

From The Garden

Proper Vegan Pie (Ve)	£15
Chef's Pie of the Day, Succulent Vegetables	
in a Rich Sauce Baked in Shortcrust Vegan Pastry	
Served with New Potatoes & Seasonal Vegetable	

Pinto Bean Chilli (VE GF)	£14
Basmati Rice & Nachos	

Vegan Plant Burger (VE)	£16
Pretzel Bun, Baby Gem Lettuce, Beef Tomato,	
Gherkin, Vegan Mature Cheese	
Served with Dressed Salad, Slaw & Rustic Thick Cut Chips	

Salt & Pepper Cauliflower Wings (VE)	£16
Breaded Cauliflower Florets, Red Chillies,	
Coriander and Sweet Chilli Sauce	
Served with Dressed Salad, Slaw & Rustic Thick Cut Chips	

Salads

Prawn Marie Rose	£14
Tuna Mayo	£13
Falafel & Hummus (Ve)	£10

Ploughmans

Cheddar & Ham or Brie Ploughman's	£16
Smoked Ham or Brie, Cornish Mature Cheddar,	
Apple, Devon Fire Chutney, Sweet Pickle, Celery,	
Dressed Salad, Crunchy Slaw, Baby Gherkins,	
Pickled Onions & Crusty Bread	

From Devon's Farms

Confit Creedy Carver Duck Leg (Gf) (Df)	£20
With Shredded Duck Bonbon, Duck Crackling,	
Braised Cabbage with Smoked Pancetta Lardons	
Celeriac, Carrot, Celery, Sherry Jus	

Beef Short Rib Stew & Suet Dumpling with Bone Marrow	£24
Braised with Red Wine, Celery, Onion, Carrot,	
Celeriac & Swede Succulent & Tender Beef	
Coated in a Rich Winter Warming Chunky Stew Served	
with Mash Potato & a Naughty Side of Garlic & Rosemary	
Grilled Bone Marrow	

Devon Lamb Trio	£22
Pan Fried Lamb Cutlet, Loin Noisettes,	
& Lamb Croquettes with Pea Puree,	
Wild Mushrooms & Tapenade Jus	

Braised Belly Pork from Talaton (Gf)	£18.5
Orchard Raised Saddleback Belly Pork,	
Braised in Apple & Treacle, Served with Dauphinoise Potatoes,	
Braised Cabbage with Smoked Pancetta Lardons, Celeriac,	
Carrot, Celery, Crackling Crumb & Bacon Cream Jus	

Curry of the Day	£16
Chef's Curry of the Day, Aromatic Rice, Naan,	
Poppadum & Mango Chutney	
add Chips £4	

Garlic & Herb ½ Roast Chicken (Gf)	£18
Thick Cut Rustic Chips, Dressed Salad & Slaw	

Proper Pie	£18
Chef's Pie of the Day, Succulent Meat in a Rich Sauce	
Baked in Shortcrust Pastry	
Served with Creamy Mashed Potatoes, Savoy Cabbage	
Braised in Diced Pancetta, Celeriac & Carrot	

The Swan Inn Gourmet Burger	£18
8oz Beef Burger, Toasted Sesame Seed Bun, Bacon, Cheese,	
Onion Rings, Rustic Chips, Baby Gem Lettuce, Beef Tomato,	
Gherkin, Red Onion & Tangy Tomato Relish	

30 Day Dry-Aged 10oz Sirloin Steak (Gf)	£30
Juicy in Texture & Bursting with Flavour,	
Recommended Medium Rare. Served	
with Rustic Thick-Cut Chips, Beef Dripping Shallots,	
Wild Mushrooms, Parsley Butter	

Sides

Chips	£4
Cheesy Chips	£5
Cheesy Garlic Bread	£6
Onion Rings	£4
Mixed Salad	£5
Savoy Cabbage, Braised in Pancetta Lardons	£5
& Duck Fat with Celeriac & Carrot	
Grilled Bone Marrow with Garlic & Rosemary	£5

Desserts All £7

Vanilla Poached Pear (Gf Ve Df)	
Raspberry Sorbet, Frozen Raspberry Pearls	

Black Cherry Cheesecake (V Gf)	
Glazed Fruit, Gluten Free Biscuit Base	
& Luxurious Farmhouse Cream Cheese	

Chocolate & Salted Caramel Torte (V)	
Layers of Salted Caramel, Chocolate & Sponge	

Crème Brûlée (V Gf)	
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Death by Vegan Chocolate Fudge Cake (Ve)	
Layers of Chocolate & Sponge,	
Frozen Raspberry Pearls & Raspberry Sorbet	

Cheese & Biscuits (V)	£12
Taw Valley Cheddar, Cropwell Bishop Stilton,	
Creamy Camembert, Plum Ketchup	
Biscuits & Sweet Pickle	

Cornish Dairy Ice Cream

1 Scoop £2.5	2 Scoops £4.5	3 Scoops £7
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Lemony Crunch	Raspberry Ripples
Clotted Cream Vanilla	Bakewell Tart
Double Chocolate (Gf)	Banana Splits
Caramel Swirly	Millionaire Shortbread
Mint Chocolate Chippy	Salted Caramel
Strawberries & Cream	Rocky Road
Blueberry Dream	Candy Floss



GF	Gluten Free
VE	Vegan
V	Vegetarian
DF	Dairy Free

Please advise us of any allergies or special dietary requirements
10% service charge added