

MAINS

River Exe Shellfish & Lyme Bay Fish Platter to Share £80

Jason's River Exe mussels & oysters, Tom's scallops & baked Lyme Bay crab, whitebait, Brixham grilled fish of the day, Cornish samphire, dressed rocket & chips

Lyme Bay Beer Battered Fish £15

Landed in Brixham & delivered daily, we make the batter from our guest ale & gently fry it to perfection, served with mushy peas, chips & tartare sauce

Mouclade & Frites £25

Traditionally farmed River Exe mussels, from Jason Ingham, we steam them in saffron & curry spices - finish with cream & fine herbs. This classic dish from La Rochelle is a different take on mussels with a fragranced lightly curried sauce, served with crusty baguette & chips

Grilled Fish £20

Brixham market day boat fish, simply grilled on the bone with garlic butter, served with warm new potatoes tossed in honey mustard dressing & samphire

The Swan Gourmet Bacon & Cheese Smash Burger £20

Handmade 8oz Red Ruby Devonshire burger, using rump & skirt prime cuts, double ground to give the burger a wonderful tenderness whilst holding onto tasty, tasty juices.

Topped with mature cheddar cheese & crispy smoked bacon.

Served in a toasted old school sesame bap with mayonnaise & layered with baby gem lettuce, beef tomato, sliced gherkin & our very own smoked bacon mayonnaise, chips & crunchy slaw

Devon Red Ruby Dry Aged Sirloin Steak 10oz £35

Dry aged sirloin steak pan fried in garlic butter with rustic chips, dressed rocket pepper sauce

Jack Daniels & Coke BBQ Ribs £20

Orchard grown saddleback pork ribs from Talaton, Devon, roasted overnight in Jack & Coke, classic low & slow technique delivers the most tender & succulent meat, coated in our own bbq sauce made using the same Jack & Coke used to cook the ribs, served simply with tangy slaw & rustic chips

Vegan Chilli £15

Chunky summer vegetables from Devon's farms, steeped in Brett's rich but spicy tomato sauce, served with homemade tortilla crisps

Katsu Tofu with Rice & Pickled Garden Salad £15

Fried tofu, topped with Katsu curry sauce, served with fragrant coconut rice & pickled garden vegetables

Thai Green Curry £15

Fragrant & spicy coconut curry, with sugar snap peas, green peppers, lots of green chillies, coriander & spinach, served with jasmine rice, lovely on its own or add chicken or king prawns,

Add Prawns, £5 or Chicken £5

Ploughman's £16

North Devon cheddar, Somerset brie, salad, pickles, apple, chutney, slaw & sourdough bread



Guest Wi-Fi

Please speak to our staff if you have any dietary requirements.
All food is made fresh by our chefs, we can adapt most dishes to suit your needs.
During busy periods a little wait may be inevitable.
We always go the extra mile to source our ingredients from local food heroes, to help support everyone as much as possible in the local area.
We add 10% service charge to restaurant tables where we offer full table service.
Peter, Darren & the team thank you for your continued support, without it we wouldn't be here



NIBBLES

Marinated mixed
olives £5
Garlic bread £5

Cheesy garlic bread £6
Hummus, Duqqa, bread £5
Onion rings £5

Cheesy chips £5
Rustic skin
on chips £4

STARTERS

River Exe Oyster £4

Pacific oysters grown on the bed of the River Exe

Lyme Bay Scallop £5

Simply grilled with garlic butter.
Caught by the Two Brothers Day Boat
out of Exmouth by Captain Tom Gosling

Hand-picked & Potted Lyme Bay Crab £15

Served with toasted ciabatta & dressed leaves

Chicken Liver Pate £10

Free range Elston Farm, Crediton chicken livers
gently poached with our homemade
Devon butter & vintage Port. Served
with red onion marmalade
& toasted ciabatta

Cauliflower Bites & Duqqa £10

Cauliflower Florets coated in herbs & spices, fried until
crispy, served with harissa hummus & duqqa
made with pistachio, peanut, hazelnut & sesame seeds

SALADS

Crab & Avocado £20

Hand-picked Lyme Bay crab dressed in lemon
& fresh cracked black pepper with smashed avocado,
shredded baby gem, marinated tomatoes, cucumber,
red onion, & crunchy pickled slaw

Rump Steak £20

Thick cut, dry aged rump steak, pan fried
with garlic butter. Served with red onion
& thyme marmalade, shredded baby gem, marinated
tomatoes, cucumber, red onion, & crunchy pickled slaw

Chicken Caesar (No Anchovy) £20

Chicken breast roasted on the bone with extra virgin rapeseed
oil, finished with foaming garlic butter. Then our 25-year-aged
sourdough croutons are tossed into this heavenly emulsion
of chicken flavours, butter, garlic & herbs to soak up all those
wonderful juices. Once rested the chicken is served on a bed
of baby gem lettuce dressed in classic caesar dressing, made
with mustard, garlic, egg yolk, extra virgin rapeseed oil,
worchester sauce & parmigiano reggiano

Falafel £13

Spicy chickpeas, harissa hummus, fried falafel & Duqqa
made with pistachio, peanut, hazelnut and sesame seeds
With shredded baby gem, marinated tomatoes,
cucumber, red onion, & crunchy pickled slaw

SANDWICHES

Crab £15

Hand-picked Lyme Bay crab dressed in lemon
& fresh cracked black pepper

Pastrami £13

Just like a New York deli but made by us.
Red Ruby Devonshire brisket of beef, brined
in our spices & salts for a week, then slowly roasted
overnight. Served on our 25-year-aged sourdough
with gherkin, mustard dressing, peppery rocket
& North Devon mature cheddar cheese

Falafel £10

Spicy chickpeas, garlic hummus & fried falafel,
tossed with shredded baby gem
& slapped between fresh bread.
In the words of Daisy (behind the bar) - "Banging!!!"

DESSERTS

Sticky Toffee Pudding £7

Dates marinated in Earl Grey tea
& steamed with a dark brown sugar sponge.
Served with rich toffee sauce & Salcombe Dairy
vanilla bean ice-cream

Right Mess £7

Whipped Chantilly Cornish cream
dressed with fresh strawberries, raspberries
fruit coulis & chewy meringue - home made with free
range eggs from Crediton

Dark & White Chocolate Brownie £7

Home made gooey brownie served with baked
strawberries & Salcombe Dairy
salted caramel ice-cream

West country Cheese Board £12

North Devon cheddar, Somerset brie,
Devon blue, biscuits, chutneys