



Swan Hotel  
Wells

MAKE HER DAY



*sparkle!*

**THIS MOTHER'S DAY**

ALL MUMS RECEIVE A  
**COMPLIMENTARY GLASS OF BUBBLY**

**2 COURSES £28.95**

**3 COURSES £34.95**

# MOTHER'S DAY MENU

2 COURSES £28.95 | 3 COURSES £34.95

## STARTERS

### Chefs Soup Of The Day

Warm bread  
ASK FOR ALLERGENS

### Pan Fried Mackerel

Spring onion potato salad, fennel and  
pea shoot, salsa verde dressing  
F, MU, SD

### Pickled Beetroot Carpaccio

Cashew sour cream, candied walnuts,  
crispy lotus root, frisée salad  
SD, N, MU

### Romesco Pulled Pork Crostini

Chimichurri  
SD, G, N, CE

### Slow Braised Pork Cheek

Dauphine croquette, celeriac puree  
prosciutto crisp, red wine jus  
CE, SD, D, MU, E

### Focaccia

Mixed olives, hummus, balsamic oil  
G, SD, CE, SE

## MAINS

### Roasted Half Chicken

Yorkshire pudding, roast potatoes,  
season's best vegetables & pan gravy  
(GF on Request) G, CE, SD

### Roasted Topside of Beef

Yorkshire pudding, roast potatoes,  
season's best vegetables & pan gravy  
(GF on Request) G, CE, SD

### Slow Roasted Pork Belly

Yorkshire pudding, roast potatoes,  
apple sauce, season's best vegetables  
& pan gravy  
(GF on Request) G, CE, SD

### Roasted Sweet Potato, Red Pepper & Courgette Wellington

G, CE

### Beer Battered Haddock & Fat Chips

Smashed peas & tartare sauce  
(GF) F, E, MU, SD

### Beer Battered Banana Blossom

(Vegan fish and chips) SD, MU, S

### Pan Fried Sea Bass

Sauteed greens, crispy gnocchi,  
pickled red Onions, butternut squash puree,  
parmesan cheese crisps, pesto dressing  
G, SD, F, D, N

### Cornish Clams

Spiced tomato, chilli and lime sauce,  
pickled red onion, olives, crusty bread  
(GF) C, CE, G, SD

### Sri Lankan Style Dal

Cauliflower, tender stem broccoli, potatoes,  
shallots, red chilli, chargrilled poppy seed  
flat bread, curry oil  
(GF) CE, G, SD

### House Caesar Salad

Anchovies, croutons, parmesan, chicken & bacon  
SD, F, G, MU

## DESSERTS

### Dark Chocolate Mousse

Shortbread biscuits, pistachio crem anglaise,  
candied pistachio  
S, D, N, E

### Strawberry & Cream Tart

Tequila pouched strawberries chocolate soil,  
kiwi sorbet  
(VE) SD, S

### Chefs' Homemade Sorbet Selection

Fresh berries, broken biscuit pieces, fruit coulis  
SD

### Affogato

Vanilla ice cream & double shot of espresso  
S, D, SD

### Chefs Locally Sourced Cheese Selection

House chutney, crackers, celery, frozen grapes  
G, N, D, CE, MU

### Baked Vanilla Cheesecake

Chocolate ice cream, honeycomb  
E, D, S

**V: Vegetarian VE: Vegan GF: Gluten-Free.**

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs /  
MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds