



Chef’s Message

Head Chef Tom and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you’re short on time, just let us know.

Grazing & Sharing

Focaccia & Mixed Olives (v) balsamic oil(G, E, D, SD) <i>1010 kcal</i>	6.00
Crispy Tempura King Prawns Lea & Perrins aioli sauce(G, C, F, S / D, MU) <i>920 kcal</i>	9.50
Crispy Cauliflower Wings (ve, gf) cranberry ketchup, crispy onions <i>213 kcal</i>	5.00
Sautéed Mini Chorizo (gf) tomato sauce, balsamic(CE, SD / G, S, E, MU) <i>515 kcal</i>	6.50

Starters

Soup of the Day (gfo).....	6.50
fresh bread <i>ask for allergens & calories</i>	
Crispy Bubble & Squeak Cake (ve, gf).....	8.00
caramelised onion, thyme sauce, parsnip crisp salad (CE, MU, SD / G, C, F, S, E, MO) <i>430 kcal</i>	
Crispy Gochujang Pork Belly (gf).....	9.50
Asian-style salad, hot honey & chilli dressing(S / L, CE) <i>357 kcal</i>	
Smoked Mackerel Pâté	9.00
lemon crème fraîche, fennel salad, charred lemon, melba toast (G, F, D, SE, SD / CE, L) <i>1047 kcal</i>	
Pan-Fried Wood Pigeon	12.00
beetroot couscous, blackberry jus, chicory salad (G, CE, SD / P, S, D, MU) <i>247 kcal</i>	
Creamy Madeira Wild Mushrooms (v).....	9.00
toasted sourdough, crispy egg (G, E, SE, SD) <i>810 kcal</i>	

Sunday Roasts

Served with garlic & herb roast potatoes, selection of seasonal best vegetables, vegetable purée, red wine gravy, homemade Yorkshire pudding

Roasted Topside Beef (gfo) (G, E, D, CE / S, MU) <i>956 kcal</i>	18.00
Slow Roasted Shoulder of Lamb (gfo) (G, E, D, CE / S, MU) <i>1172 kcal</i>	19.00
Roast of the Day (gfo) <i>ask for allergens & calories</i>	17.00
Roasted Vegetable Wellington of the Day (v, veo) <i>ask for allergens & calories</i>	16.00

Main Courses

Fish & Chips (gf).....	13.00/18.00
beer-battered North Sea haddock, chunky chips, smashed peas, tartare sauce, lemon (F, MU, SD) <i>624 kcal / 826 kcal</i>	
Pie of the Day	17.00
seasonal vegetables, creamed potato, red wine jus <i>ask for allergens & calories</i>	
Baked Herb & Chorizo-Crusted Cod Loin	28.00
hasselback potato, Tenderstem broccoli, green beans, shallot, crayfish, dill cream sauce (C, F, E, D, CE, SD / S) <i>525 kcal</i>	
Brixham Mussels	19.00
caramelised leek, bacon & cider cream sauce, crusty bread (G, MO, D, SD / S, MU) <i>1310 kcal</i>	
Roasted Butternut Squash, Beetroot, Feta & Couscous Salad (v).....	14.00
pickled walnuts, fennel, beetroot crisps, mixed leaves, balsamic vinegar (G, SD, N / P, S, D, CE, SE, MU) <i>501 kcal</i>	
Caesar Salad	12.00
baby gem lettuce, anchovies, croutons(G, F, D, SE, SD / S, CE) <i>563 kcal</i> add chicken <i>145 kcal</i> 4.00, add artichoke & greens <i>14 kcal</i> 4.00	

Sides

Creamy Cauliflower & Truffle Cheese (v) (G, D / S) <i>430 kcal</i>	5.95	Black Pudding & Garlic Creamed Potato (G, D) <i>275 kcal</i>	6.00	Invisible Chips	2.00
Pigs in Blankets	5.95	Chunky Chips (ve, gf) (SD / CE) <i>324 kcal</i>	5.00	0% FAT, 100% HOSPITALITY	Hospitality Action
honey & mustard dressing (G, D, MU, SD) <i>451 kcal</i>		Parmesan Cheese Fries (v, gf) (D) <i>578 kcal</i>	6.00	All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk	
Pulled Brisket & Horseradish Stuffed Yorkshire Pudding (G, D, E, SD / MU, S) <i>288 kcal</i>	6.00	Simple Salad (ve, gf).....	5.00		
Sautéed Garlic Winter Greens (ve, gf) <i>354 kcal</i> ...	5.00	tomato, cucumber, olives (MU, SD / CE, L) <i>570 kcal</i>			

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. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

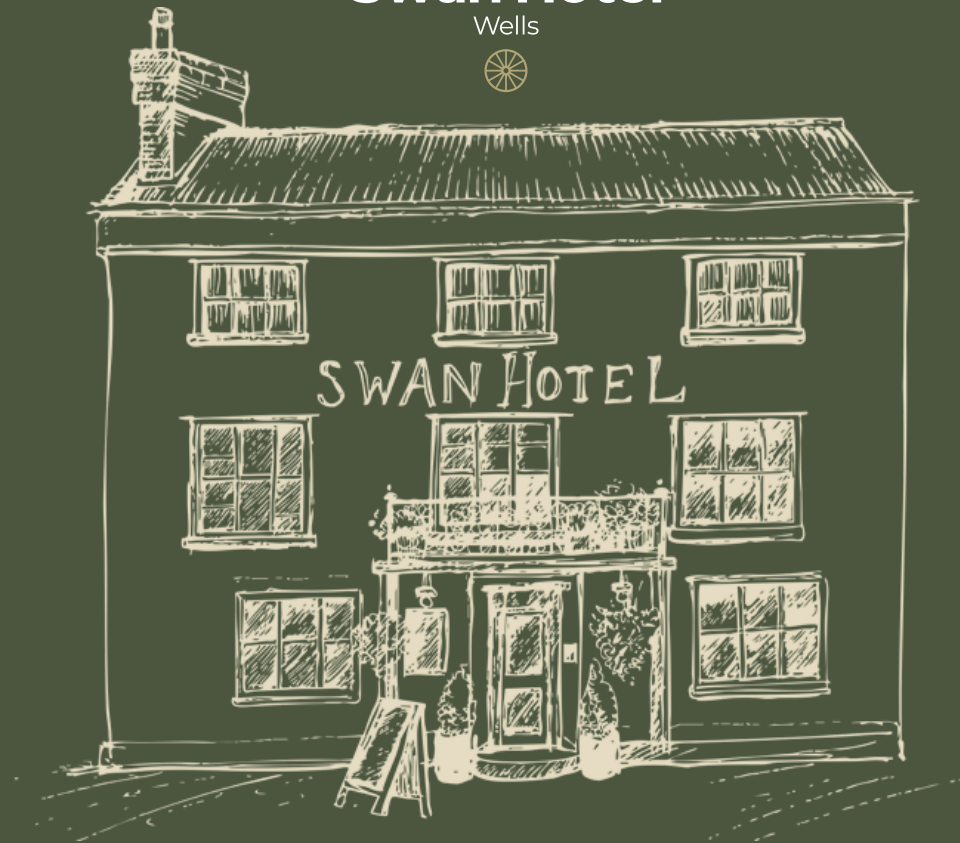
v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)
Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



Swan Hotel

Wells



Children Eat Free on Sundays

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.



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Afternoon Tea

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

www.swanhotelwells.co.uk



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