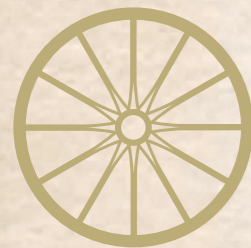




Swan Hotel

Wells



THE COACHING INN GROUP

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.

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

Be Inn the Know

Get all the latest news and offers for The Swan Hotel delivered to your inbox!

Simply scan the code and add your details to sign up.



Proudly the UK's Best Large Hotel Group

Named **Which?** Recommended Provider 2025.



While You Wait

Focaccia (v) 7.00
mixed olives, balsamic oil (G, E, D, SD) 1010 kcal

Crispy Beef (gf) 7.00
honey & chilli dressing, sesame seeds
(S, SE / N, P, CE, MU) 315 kcal

Cheese Straws (v) 5.00
puff pastry and Parmesan cheese straws (G, D) 483 kcal

Anchovy Crostini 9.00
toasted anchovy crostini, confit garlic & sun-blushed
tomato pesto, pickled red onion & watercress
(G, F, E, D, SD / P, CE, MU, SE) 697 kcal

Hummus (gfo) 6.00
fire red pepper hummus, flaked almonds, coriander oil
(G, SE, SD, N / E, P, S, E, D, MU) 716 kcal

Starters

Soup of the Day 6.50
fresh bread *ask for allergens & calories*

Spring Roll 12.00
charred asparagus & red onion marmalade spring
roll, green pea velouté, whipped feta, red chilli flakes
(G, SD / S, L, E, D, CE, MU) 447 kcal

Lamb Scotch Egg 9.00
lamb & mint Scotch egg, celeriac remoulade,
prosciutto crisp, mint oil (G, S, E, D, CE, MU) 639 kcal

Falafel & Goat's Cheese (v, veo, gf) 9.00
beetroot, torched goat's cheese, fire red pepper
hummus, pea shoots, balsamic reduction
(D, SE, SD) 497 kcal

Shallot & Coriander Langoustine (gf) 14.00
sautéed chilli, sweetcorn relish, charred lemon
(C / L, CE, SD) 446 kcal

Chicken Bao Bun 10.00
harrisa pulled chicken bao bun, sweet tagine sauce,
coriander oil (G, SD / P, N) 561 kcal

Main Courses

Fish & Chips (gf) 14.00/18.00
chunky chips, mushy peas, tartare sauce, lemon
(F, E, MU, SD / CE) 593/668 kcal

Pie of the Day (gfo) 18.00
chunky chips or creamy mash, seasons best vegetables,
gravy *ask for allergens & calories*

8oz Sirloin Steak (gf) 32.00
whole roasted tomato, grilled flat cap, dressed mixed leaf
salad, chunky chips (D, MU, SD / CE) 1023 kcal

Homemade Beef Burger 18.00
streaky bacon, Monterey Jack cheese, cherry tomato relish,
brioche bun, mixed leaf salad, house slaw, skinny fries
(G, D, MU, SD) 1142 kcal

Caesar Salad (gfo) 13.00
baby gem, pickled red onion, anchovies, croutons,
Parmesan cheese (G, F, D, SE, SD / S, CE) 563 kcal
add chicken 145 kcal +4.00

Lamb (ve) 28.00
Lamb rump & slow-roasted lamb breast, rosemary potato
gratin, carrots, savoy cabbage, cherry tomatoes, creamed leek
purée, red wine jus (D, CE, SD / S, E, MU) 1263 kcal

Affogato (v, gfo) 10.00
fruit & nut biscotti, fresh berries, marshmallow,
vanilla ice cream, espresso (G, N, D, SD / P, S, SE) 327 kcal

Cheese Board 14.00
selection of fine cheese, celery, chutney, grapes,
crackers selection (G, D, CE, SD, S / P, N, MU, SE) 897 kcal

Creamy Mango & Passion Fruit Tart (ve) 10.00
fresh passion fruit, shortbread crumb, tempered chocolate,
mango sorbet (SE, SD / S, D, CE) 500 kcal

Waldorf Salad (v, gf) 14.00
pickled grapes, Stilton cheese, apple, celery, candied walnuts,
baby gem lettuce, lemon mayo dressing (D, CE, SD, N / P, SE) 626 kcal

Whole Grilled Plaice 24.00
garlic, caper, parsley & saffron butter sauce,
chargrilled lemon & dressed leaves (F, D / L, CE) 514 kcal

Mexican Ragù (ve, gf) 18.00
red rice, black beans, butternut squash, crispy roasted root
vegetables, cashew nut sour cream, lime wedge
(CE, N / P, L, MU, SE, SD) 770 kcal
add chicken 145 kcal +4.00

Chicken Supreme (gf) 24.00
Crushed new potato cake, pak choi, carrot, beetroot, shallot
purée, prosciutto crisp, tomato jus
(D, CE, MU, SD / E) 698 kcal

Red Snapper 28.00
seared red snapper fillet, sweet potato & chorizo hash,
braised fennel, pak choi, red pepper purée, tenderstem,
chilli salsa verde dressing (F, D, MU, SD) 494 kcal

Steak Frites (gf) 26.00
8oz flat iron, fries, salad & peppercorn sauce
(D, CE, MU, SD) 791 kcal

Crispy Pistachio & Pecan Baklava (ve) 10.00
Pomegranate reduction, rose petals,
Turkish delight ice cream (G, N / P, SE) 593 kcal

Warm Chocolate Chip Brownie (gf) 9.00
Chocolate ganache, honeycomb, chocolate ice cream
(S, E, D) 910 kcal

Rhubarb Jam Soufflé (gf) 9.00
clotted cream ice cream, ginger bread biscuit (E, D) 595 kcal

Sides

Chunky Chips (v, ve, gf) herb salt (SD / CE) 316 kcal 4.50

Cheese Truffle Fries (gf) 6.00
Parmesan cheese, truffle fries (D) 578 kcal

Simple Salad (v, veo, gf) 5.00
olives, radicchio, gem lettuce, cherry tomatoes,
red onion (D / CE, SD) 60 kcal

Seasonal Greens (v, gf) 5.00
sautéed garlic mixed green vegetables (D) 109 kcal

Onion Rings (v) 5.00
beer-battered onion rings, Monterey Jack cheese,
BBQ sauce (G, D, SD / S) 903 kcal

Halloumi Fries (v, gf) 6.00
smoked paprika mayonnaise (E, D, MU) 655 kcal

Invisible Chips 2.00
0% FAT, 100% HOSPITALITY



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

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.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request)
gf (gfo): Gluten-Free (on request)

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.
Some of our fish dishes may contain bones.

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.

Desserts

Crispy Pistachio & Pecan Baklava (ve) 10.00
Pomegranate reduction, rose petals,
Turkish delight ice cream (G, N / P, SE) 593 kcal

Warm Chocolate Chip Brownie (gf) 9.00
Chocolate ganache, honeycomb, chocolate ice cream
(S, E, D) 910 kcal

Rhubarb Jam Soufflé (gf) 9.00
clotted cream ice cream, ginger bread biscuit (E, D) 595 kcal