EVENING MENU

Head Chef Tom and the kitchen team
are passionate about what they do and deliver a fresh and unique offering while keeping the classic favourites. Every dish is cooked fresh to order while you await and enjoy the relaxing atmosphere.



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?

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

THE COACHING INN GROUP

NOVEMBER 2022 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.swanhotelwells.co.uk

Swan Hotel
Wells

A LITTLE SOMETHING

To enjoy with a drink while you choose

Focaccia
Mixed olives, balsamic oil
G, E, D, SD / 1010 kcal V 6.00

Crispy Satay Beef
Satay sauce, pickled chilli, pickled red onion
S, SE / N, P, CE, MU / 315 kcal GF 8.00

Puff Pastry Cheese Straws
G, D / 483 kcal V 6.00

Pigs in Blankets Skewers
Cranberry ketchup, crispy onions 651 kcal GF 7.00

Beetroot Falafel
Pickled walnut, balsamic reduction
G, SD, N / 242 kcal VE 7.00

Crispy Chicken Tenders
Katsu mayonnaise
G, S, D, CE, MU / 927 kcal 8.00

STARTERS

Chef's Soup of the Day
Fresh bread Ask for allergens & calories 7.00

Chef's Recommendation
Sautéed Wild Mushrooms
Creamy Madeira sauce, toasted sourdough
G, SE, SD / MU, S / 627 kcal VE, GFO 8.00

Mackerel Pâté
Mackerel, dill & caper pâté, lemon crème fraîche, Melba toast, micro salad **D, SD, G, F** / S, MU, SE / 593 kcal GFO 10.00

Tomato Tarte Tatin
Confit cherry tomato & red onion marmalade, pickled red onion, micro-cress salad, olive tapenade dressing
G, SD / L, S, CE, MU / 754 kcal VE 8.00

Ham Hock Bubble & Squeak Hash
Black pudding purée, fried duck egg, toasted sourdough
G, E, D, CE / S, MU, SE, SD / 856 kcal 10.00

Chef's Recommendation
Chicken & Butternut Squash Bhaji
Burnt apple, thyme, celeriac crumble, apricot reduction, micro-cress salad **CE, SD** / G, S, MU, SE / 509 kcal GF 9.00

Mini Italian Fish Stew
Salmon, cod, smoked haddock, mussels, Italian cheese, romesco sauce, fresh bread
G, MO, F, E, D, CE, SD, N / P, S, MU / 968 kcal 12.00

MAINS

Fish & Chips
Beer-battered haddock, chunky chips, mushy peas, tartare sauce, lemon
F, E, MU, SD / CE / 593/668 kcal GF 14.00/18.00

Chef's Pie of the Day
Chunky chips or creamy mash, seasonal vegetables, gravy
Ask for allergens & calories 18.00

Homemade Beef Burger
Bacon, brie, cranberry ketchup, brioche bun, mixed leaf salad, skin-on fries, house slaw
G, D, MU, SD / 696 kcal 18.00

Chicken Supreme
Creamy mash, winter greens, carrot, beetroot purée, rich wild mushroom cream sauce
CE, SD / 693 kcal GF 24.00

Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Steak Frites
8oz flat iron, skin-on fries, salad, peppercorn sauce
D, CE, MU, SD / 791 kcal GF 26.00

Seared Venison Steak
Black pudding purée, sautéed parmentier potato, silverskin onion, sprouts, parsnip, kale, blackberry jam jus
G, D, CE, SD / 510 kcal 28.00

Mushroom & Caramelised Onion Ravioli
Sprouting broccoli, Madeira wild mushroom cream sauce, pickled red onion, truffle oil
G, SD / E / 616 kcal VE 22.00

Slow-Roasted Lamb Shank
Celeriac & creamed potato, carrot & rosemary purée, seasonal vegetable, red wine jus **CE, SD** / 1354 kcal GFO 26.00

Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Crispy Biryani Bonbon
Spiced curry sauce, coconut & coriander yoghurt, poppadom, pickled red onion, cumin seed salad
S, CE, MU, SD / G, P, E, D, SE, N / 1154 kcal GF 20.00
Add... Chicken 145 kcal 4.00

Italian Fish Stew
Salmon, cod, smoked haddock, mussels, Italian cheese, romesco sauce, fresh bread
G, MO, F, E, D, CE, SD, N / P, S, MU / 1151 kcal 23.00

Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

Whole-Baked Sea Bass
New England butternut squash & bacon chowder, pak choi, celeriac, parsley, beetroot, charred lemon
F, CE, SD / 498 kcal GF 28.00

Chef's Recommendation
Slow-Roasted Brisket of Beef
Horseradish & herb crust, celeriac purée, creamy mash, seasonal vegetable, onion crumb, red wine jus
D, CE, MU, SD / 907 kcal GF 24.00

SALADS & NOURISH BOWLS

Caesar Salad
Baby gem, pickled red onion, bacon, croutons, Italian cheese **G, F, D, SE, SD** / S, CE / 563 kcal GFO 13.00
Add... Chicken 145 kcal 4.00

Beetroot Falafel
Roasted beetroot & chickpea, pickled walnut, mixed leaf, apple & blackberry dressing
G, MU, SD, N / 943 kcal VE 16.00

Wine Pairing Seasonal Special V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

SIDES

Chunky Chips
SD / CE / 316 kcal V, VE, GF 4.50

Truffle Skin-On Fries
Italian cheese & truffle oil **D** / 578 kcal GF 6.00

House Salad
Radicchio, gem lettuce, cherry tomatoes, red onions, cucumber, olive **D** / CE, SD / 60 kcal V, VEO, GF 5.00

Mixed Green Vegetables
Sautéed garlic **D** / 109 kcal V, GF 5.00

Halloumi Fries
Cranberry ketchup **SD, MU** / 319 kcal GF 5.00

Crispy Onion Rings
Blue cheese mayonnaise **D** / P, SE / 538 kcal V, GF 7.00

Invisible Chips
0% Fat, 100% Hospitality 2.00

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

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.

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

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.