

BREAKFAST MENU



Breakfast is served
9am-11am
Monday to Sunday

- Pain au chocolate 3.00
- Freshly baked croissant with homemade jam 2.50
- Soya porridge, summer berries VG 4.50
- Smashed avocado on malted toast, chilli sauce,
roast tomatoes, nuts & seeds VG 8.00
- Smokey beans on malted toast VG 4.00
- Old Spot sausage ciabatta 5.50
- Dry cured bacon ciabatta 4.50
- Old Spot sausage, bacon & egg ciabatta 6.50
- Free range eggs, roast tomatoes & toast V 6.50
- Smoked salmon & free range eggs on toast 9.50
- Smokey beans, bubble & squeak cake,
roast tomatoes & poached hen egg V 9.00
- Add dry cured bacon 1.50

THE FULL SWAN

11.00

Old Spot bacon & sausage, black pudding, roast tomatoes,
bubble & squeak cake, poached, fried or scrambled eggs

COFFEE

- Americano 2.20
Cappuccino 2.40
Latte 2.40
Flat White 2.60
Espresso 1.90
Double Espresso 2.20
Macchiato 1.90

TEA

- All 1.95
- English Breakfast
Earl Grey, Chamomile
Wild berry, Peppermint
Lemon & Ginger
Green
Decaffeinated

FRUIT JUICE

- All 1.90
- Cloudy pressed apple
Smooth squeezed orange
Pink grapefruit
Pressed tomato
Pineapple
Cranberry

PROVENANCE

Our breads are baked daily on site using Doves Organic and Shipton Mills flours, eggs are free range from Westcroft Farm in Brean, pork is reared by Wedmore butcher Jim Baker a few hundred yards up the road and we cure our own bacon.

Salmon is from Brown and Forrest Smokery in Hambridge.

Yoghurt is from Brown Cow Organics in Pilton. All our coffees are made using 100% Arabica Mozzo Coffee. We use semi skimmed milk, soya, and skimmed milk options are available.

GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised

Please advise if you have any allergies or require further information on the ingredients used in our dishes.
Some of our dishes contain nuts and nut oils which may not be listed on the menu.