

## FOR THE TABLE

BREAD SELECTION £1 per person  
PORK RILLETTE 5  
FENNEL SALAMI 5  
NOCELLARA OLIVES 3



BRUNCH  
Mon to Fri 9am-11.45am  
Sat & Sun 10am-11.45am

LUNCH  
Mon to Sat 12.30pm-4pm  
Sun 12.30pm-7.30pm

DINNER  
Mon to Sat 5pm-10pm

## STARTERS

ROCK OYSTERS £3.5 each  
Shallot Vinegar & Lemon GF DF

WILD GARLIC VELOUTE 7  
Parmesan Fondue Tartlet

GRILLED ENGLISH ASPARAGUS 9.5  
Poached Hen's Egg & Hollandaise Sauce GF (DF)

WHOLE BURRATA 10  
BBQ Watermelon, Chimichurri, Pine Nuts & Focaccia

BRIXHAM CRAB & SCALLOP RAVIOLO 12  
Brown Crab, Fennel Confit & Champagne Foam

SEARED YELLOW FIN TUNA LOIN 11  
Pak Choi, Radish, Sesame, Soy, Chilli & Lime DF

CRISPY SHREDDED SWEET CHILLI BEEF 8.5  
Thai Salad & Nam-Jim Dressing GF DF

HAM HOCK & CONFIT CHICKEN TERRINE 9  
Truffle Cream & Pickled Spring Vegetables GF DF

## MAINS

BUTTER ROASTED CAULIFLOWER 14  
Cauliflower Purée, Toasted Almond Pesto,  
Samphire & Spinach GF

PAN FRIED SKATE WING 22.5  
Slow Cooked Octopus, Tiger Prawn, Broccoli,  
Tomato Bouillabaisse & Saffron Aioli GF DF

ROASTED SALMON FILLET 18.5  
Courgette & Basil Purée, Crushed Courgette & Parmesan GF

GUINEA FOWL BREAST 18  
Truffle Spätzle, Confit Thigh, Asparagus & Chestnut  
Mushrooms

ROASTED LAMB RUMP 21  
Peas, Broad Beans, Wild Garlic, Goats Curd & Lamb Fat  
Potatoes GF (DF)

## GRILL

BARNESLEY LAMB CHOP 500g GF DF 19

BLACK ANGUS RIBEYE STEAK 300g GF DF 24

BLACK ANGUS FILLET STEAK 220g GF DF 27

CHATEAUBRIAND (For Two) 650g 65  
Chips, Garlic & Chive Mushrooms,  
Green Leaf Salad, Béarnaise Sauce GF (DF)

GRILLED KING PRAWNS (For Two) 65  
Cherry Vine Tomatoes, Fennel, Garlic, Chilli, Lemon,  
Chips & Green Leaf Salad (GF) (DF)

SAUCES ALL AT 2  
Béarnaise, Peppercorn, Blue Cheese

## SIDES ALL 3.6

HOUSE CHIPS

GREEN BEANS & SUGAR SNAP PEAS,  
Lemon Dressing

PANZANELLA SALAD,  
Tomato, Basil & Olives

NEW POTATOES,  
Shallots & Parsley

MUSHROOMS,  
Garlic & Chive

BROCCOLI,  
Purple Sprouting & Tenderstem,  
Soy, Chilli & Garlic

## DESSERTS

DARK CHOCOLATE TORTE 7.5  
Toasted Almond Praline & Whipped Crème Fraîche GF

BAKED LEMON MERINGUE TART 7.5  
Strawberry Sorbet

VANILLA PANNA COTTA 7.5  
Spiced Rum, Mango, Lime & Pineapple Salsa GF

PAVLOVA 7.5  
Mixed Berries, Raspberry Curd & Chantilly Cream GF

HOMEMADE ICE CREAM OR SORBET SELECTION 6.5  
Vanilla, Chocolate, Honeycomb  
Strawberry, Passionfruit

## CHEESE

MONTGOMERY'S CHEDDAR 7  
Unpasteurised Cow's Milk, Somerset

TUNWORTH 7  
Pasteurised Cow's Milk, Hampshire

ROSARY 7  
Pasteurised Goat's Milk, Wiltshire V

PERL LAS 7  
Pasteurised Cow's Milk, Blue Cheese, Wales V

THE SWAN CHEESEBOARD 12  
Selection of all the above

All cheeses are served with homemade  
crackers and chutney (GF)