

## FOR THE TABLE

BREAD SELECTION £1p/p  
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

WILD GARLIC VELOUTE 7  
Parmesan Fondue Tartlet  
GRILLED ENGLISH ASPARAGUS 9.5  
Poached Hen's Egg & Hollandaise Sauce  
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  
CRISPY SHREDDED SWEET CHILLI BEEF 8.5  
Thai Salad & Nam-Jim Dressing  
HAM HOCK & CONFIT CHICKEN TERRINE 9  
Truffle Cream & Pickled Spring Vegetables

## MAINS

BUTTER ROASTED CAULIFLOWER 14  
Cauliflower Purée, Toasted Almond Pesto,  
Samphire & Spinach  
CONFIT SALMON FILLET 18.5  
Courgette & Basil Purée, Crushed Courgette & Parmesan  
GUINEA FOWL BREAST 18  
Truffle Spätzle, Confit Thigh & White Asparagus  
ROASTED LAMB RUMP 21  
Peas, Broad Beans, Wild Garlic, Goats Curd  
& Lamb Fat Potatoes  
GRILLED BLACK ANGUS RIBEYE STEAK 24  
Chips & Bearnaise Sauce

## ROAST

ROAST RIB OF BEEF 18  
Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Cauliflower Cheese  
& Red Wine Sauce  
ROAST SADDLE OF LAMB 18  
Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Cauliflower Cheese  
& Red Wine Sauce  
HALF ROASTED CHICKEN 16  
Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Cauliflower Cheese  
& Red Wine Sauce  
VEGETARIAN NUT ROAST 14  
Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Cauliflower Cheese  
& Red Wine Sauce

## SIDES ALL 3.6

HOUSE CHIPS  
GREEN BEANS & SUGAR SNAP PEAS,  
Lemon Dressing

PANZANELLA SALAD,  
Tomato, Basil & Olives  
ROASTED POTATOES

MUSHROOMS,  
Garlic & Chive  
BROCCOLI,  
Purple Sprouting Soy,  
Chilli & Garlic

## DESSERTS

## CHEESE

DARK CHOCOLATE TORTE 7.5  
Toasted Almond Praline & Whipped Crème Fraîche  
BAKED LEMON MERINGUE TART 7.5  
Strawberry Sorbet  
VANILLA PANNA COTTA 7.5  
Spiced Rum, Mango, Lime & Pineapple Salsa  
PAVLOVA 7.5  
Mixed Berries, Raspberry Curd & Chantilly Cream  
HOMEMADE ICE CREAM OR SORBET SELECTION 6.5  
Vanilla, Chocolate, Honeycomb  
Strawberry, Passionfruit

MONTGOMERY'S CHEDDAR 7  
Unpasteurised Cow's Milk, Somerset  
TUNWORTH 7  
Pasteurised Cow's Milk, Hampshire  
PERL LAS 7  
Pasteurised Goat's Milk, Blue Cheese, Wales V  
TICKLEMORE 7  
Pasteurised Goat's Milk, Devon V  
THE SWAN CHEESEBOARD 12  
Selection of all the above

All cheeses are served with homemade  
crackers and chutney