

## 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–6pm  
DINNER  
Mon to Sat 5pm–10pm

## STARTERS

ROCK OYSTERS £3.5 each  
Shallot Vinegar & Lemon GF DF  
ENGLISH PEA SOUP 7  
Ricotta & Lovage Oil  
PARMESAN & SWEET ONION TART 9.5  
Asparagus & Radish Salad  
SMOKED CHEESE CROQUETTE 10  
Sweetcorn Puree & Crispy Bacon

MACKEREL ESCABECHE 11  
Vierge Dressing & Cucumber Gel  
SEARED YELLOW FIN TUNA LOIN 11  
Pak Choi, Radish, Sesame, Soy, Chilli & Lime DF  
CRISPY SHREDDED SWEET CHILLI BEEF 9.5  
Thai Salad & Nam-Jim Dressing GF DF  
HAM HOCK & CONFIT CHICKEN TERRINE 9  
Truffle Cream & Pickled Spring Vegetables GF DF

## MAINS

RICOTTA DUMPLINGS 14  
Crushed Chickpea & Baked Red Beetroots GF  
SEARED COD 21  
Potato Terrine, Broccoli Puree, Red Wine Dressing,  
Anchovy & Garlic  
ROASTED SALMON 18.5  
Pecorino Foam, Cherry Tomatoes, New Potatoes &  
Caper Salt GF  
BARBARY DUCK BREAST 21  
Mereworth Beetroot, Spinach & Green Peppercorns GF  
GRILLED BLACK ANGUS RIBEYE STEAK 24  
Chips & Bearnaise Sauce GF

## ROAST

ROAST RIB OF BEEF 18  
Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Leek Gratin  
& Red Wine Sauce  
ROAST PORK BELLY 18  
Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Leek Gratin  
& Red Wine Sauce  
ROAST CHICKEN BREAST 17  
Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Leek Gratin  
& Red Wine Sauce  
VEGETARIAN NUT ROAST 14  
Almonds, Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots & Leek Gratin

## SIDES ALL 3.8

HOUSE CHIPS  
GREEN BEANS & SUGAR SNAP PEAS,  
Lemon Dressing

PANZANELLA SALAD,  
Tomato, Basil & Olives  
ROASTED POTATOES

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

## DESSERTS

## CHEESE

MILK TOFFEE CHOCOLATE TORTE 7.5  
Toasted Almond Praline & Whipped Crème Fraîche GF  
APRICOT TART 7.5  
Poached Apricot & Clotted Cream Ice Cream  
STRAWBERRY TRIFLE 7.5  
Champagne, Elderflower & Pistachio GF  
PAVLOVA 7.5  
Mixed Berries, Raspberry Curd & Chantilly Cream GF  
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  
ROSARY 7  
Pasteurised Goat's Milk, Wiltshire  
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