

FOR THE TABLE

BREAD SELECTION £1.5 per person
TARAMASALATA 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
CELERIAC SOUP 8
Pickled Pear & Olive Oil GF
POACHED HEN'S EGG 10
Caramelised Onions, Leek Foam & Potato Crisps GF DF
TRUFFLED HAM HOCK & CONFIT CHICKEN TERRINE 11
Pickles, Chutney & Crostini DF

SERRANO HAM SALAD 11
Butter Lettuce, Apple, Grapes, Walnuts, Swiss Cheese GF
SEARED YELLOW FIN TUNA LOIN 13
Pak Choi, Radish, Sesame, Soy & Chilli DF
CRISPY SHREDDED SWEET CHILLI BEEF 12
Thai Salad, Coriander & Lime DF
PAN SEARED SCALLOPS 14
Duck Bon Bon, Soy, Nam-Jim & Cucumber

MAINS

MISO GLAZED CELERIAC 15
Spinach, Savoury Granola & Roast Carrot GF DF
SEARED COD FILLET 21
Curried Cauliflower Puree, Pomegranate Dressing,
Pine Nuts & Golden Raisins GF
ROASTED SALMON 18.5
Pecorino Foam, Cherry Tomatoes, New Potatoes
& Caper Salt GF
SLOW COOKED SHORT RIB OF BEEF 21
Truffle Mash, Roasted Carrots & Bourguignon Sauce GF
BARBARY DUCK BREAST 21
Mereworth Beetroot, Spinach & Green Peppercorns GF

GRILL

BARNESLEY LAMB CHOP 500G GF DF 23
BLACK ANGUS FILLET STEAK 220G GF DF 32
BLACK ANGUS SIRLOIN STEAK 300G GF DF 27
GRILLED KING PRAWNS (For Two) 65
Cherry Vine Tomatoes, Fennel, Garlic, Chilli, Lemon,
House Chips & Green Leaf Salad
CHATEAUBRIAND (For Two) 550g 69
Chips, Garlic & Chive Mushrooms,
Green Leaf Salad, Béarnaise Sauce GF
SAUCES ALL AT 3
Béarnaise, Peppercorn, Blue Cheese

SIDES ALL 4.5

HOUSE CHIPS
SPICED CAULIFLOWER,
Caramelised Onions
BEETROOT SALAD,
Barley, Cavolo Nero, Feta & Pumpkin Seeds
NEW POTATOES,
Shallots & Parsley
MUSHROOMS,
Garlic & Chive
PURPLE SPROUTING BROCCOLI,
Miso Glaze

DESSERTS

CHEESE

CHOCOLATE & HAZELNUT TART Dulce de Leche & Sweet Cherries DF	8	MONTGOMERY'S CHEDDAR Unpasteurised Cow's Milk, Somerset	8
SALTED CARAMEL TART Vanilla Ice Cream	8	TUNWORTH Pasteurised Cow's Milk, Hampshire	8
STICKY TOFFEE PUDDING Apple Puree, Toffee Sauce & Vanilla Ice Cream	8	ROSARY Pasteurised Goat's Milk, Wiltshire V	8
POACHED PEAR Sweet Set Creme Fraiche, Nut Granola & Plum Sauce	8	PERL LAS Pasteurised Cow's Milk, Blue Cheese, Wales V	8
HOMEMADE ICE CREAM OR SORBET SELECTION Vanilla, Chocolate, Honeycomb Strawberry, Passion Fruit, Lemon	7	THE SWAN CHEESEBOARD Selection of all the above	12/22

All cheeses are served with homemade crackers and chutney