

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

CAULIFLOWER SOUP 8
Pickled Pear & Olive Oil GF
POACHED HEN'S EGG 10
Caramelised Onions, Leek Foam & Potato Crisps GF DF
SMOKED SALMON RILLETTES 11
Pickled Cucumber & Dill Salad, Crostini
SERRANO HAM SALAD 11
Butter Lettuce, Apple, Grapes, Walnuts, Swiss Cheese GF

CRISPY SHREDDED SWEET CHILLI BEEF 12
Thai Salad, Coriander & Lime DF
SEARED YELLOW FIN TUNA LOIN 13
Pak Choi, Radish, Sesame, Soy, Chilli & Lime DF
TRUFFLED HAM HOCK & CONFIT CHICKEN TERRINE 11
Pickles & Croutes DF

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
PAN FRIED 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 FILLET STEAK 33
Chips & Bearnaise Sauce GF

ROAST

ROAST SIRLOIN 19
Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Leek Gratin
& Red Wine Sauce
ROAST ENGLISH PORK 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 4.5

HOUSE CHIPS
SPICED CAULIFLOWER,
Caramelised Onions
BEETROOT SALAD,
Barley, Cavolo Nero, Feta & Pumpkin Seeds
ROASTED POTATOES
MUSHROOMS,
Garlic & Chive
MISO GLAZED BROCCOLI,
Chilli Salt

DESSERTS

CHEESE

CHOCOLATE & HAZELNUT TORTE Cherry Puree & Creme Fraiche	8	MONTGOMERY'S CHEDDAR Unpasteurised Cow's Milk, Somerset	8
STICKY TOFFEE PUDDING Toffee Sauce & Vanilla Ice Cream	8	TUNWORTH Pasteurised Cow's Milk, Hampshire	8
POACHED PEAR Sweet Set Creme Fraiche, Nut Granola & Plum Sauce	8	ROSARY Pasteurised Goat's Milk, Wiltshire	8
PEANUT BUTTER PARFAIT Butterscotch Sauce	8	BLUE MONDAY Pasteurised Cow's Milk, Blue Cheese, Yorkshire V	8
HOMEMADE ICE CREAM OR SORBET SELECTION Vanilla, Chocolate, Honeycomb Strawberry, Passionfruit	7	THE SWAN CHEESEBOARD Selection of all the above	12/22

All cheeses are served with homemade crackers & chutney