

## 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  
ENGLISH PEA & WILD GARLIC VELOUTE 8.5  
Parmesan Cheese Straw  
CHICORY & RADICCHIO SALAD 8.5  
Cashew Houmous, Swiss Cheese & Orange Vinagrette GF  
PRAWN & SAFFRON ARANCINI 9  
Squid Ink Aioli

CRISPY SHREDDED SWEET CHILLI BEEF 13  
Nam Jim Dressing, Gem Lettuce & Crispy Onions DF  
OCTOPUS CARPACCIO 12.5  
Citrus Dressing, Dill & Taramasalata GF  
SEARED TUNA LOIN 13.5  
Sesame Seed, Nam-Jim Dressing, Radish & Carrot Salad DF  
BANG BANG CHICKEN SALAD 11  
Gem Lettuce, Coriander & Spicy Peanut Dressing DF

## MAINS

BUTTERNUT SQUASH GRATIN 16  
Goats Cheese, Pesto Crumb & Rocket  
ROASTED COD FILLET 23.5  
Spinach, BBQ Leeks, Shallot & Chorizo Jam DF GF  
SEA BREAM FILLET 20  
Teriyaki Pak Choi, Chilli & Puffed Wild Rice DF GF  
ROAST GUINEA FOWL BREAST 20.5  
Crushed New Potatoes, Wild Mushrooms, Green Beans GF  
GRILLED BLACK ANGUS FILLET STEAK 34.5  
Chips & Bearnaise Sauce GF

## ROAST

ROAST SIRLOIN 21  
Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Leek Gratin  
& Red Wine Sauce  
ROAST ENGLISH PORK 19.5  
Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Leek Gratin  
& Red Wine Sauce  
ROAST CHICKEN BREAST 18.5  
Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots, Leek Gratin  
& Red Wine Sauce  
VEGETARIAN NUT ROAST 15  
Almonds, Roasted Potatoes, Yorkshire Pudding,  
Roasted Carrots & Leek Gratin

## SIDES ALL 4.8

HOUSE CHIPS  
SPICED CAULIFLOWER,  
Caramelised Onions

ROASTED POTATOES  
BEETROOT SALAD,  
Barley, Cavolo Nero, Feta & Pumpkin Seeds

MUSHROOMS,  
Garlic & Chive  
MISO GLAZED BROCCOLI,  
Chilli Salt

## DESSERTS

## CHEESE

CHOCOLATE & HAZELNUT TORTE GF 9  
Vanilla Crème Fraiche & Cherry Sauce  
PEANUT BUTTER PARFAIT GF 9  
Butter Scotch Sauce  
STICKY TOFFEE PUDDING 9  
Vanilla Ice Cream  
BUTTERMILK PANNA COTTA 9  
Peach Gelato, Lime Gel & Raspberry Granola  
HOMEMADE ICE CREAM OR SORBET SELECTION 7.5  
Vanilla, Chocolate, Honeycomb  
Strawberry, Passion Fruit, Lemon

MONTGOMERY'S CHEDDAR 9  
Unpasteurised Cow's Milk, Somerset  
TUNWORTH 9  
Pasteurised Cow's Milk, Hampshire  
ROSARY 9  
Pasteurised Goat's Milk, Wiltshire V  
BLUE MONDAY 9  
Pasteurised Cow's Milk, Blue Cheese, Yorkshire V  
THE SWAN CHEESEBOARD 13/24  
Selection of all the above

All cheeses are served with homemade  
crackers & chutney