

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

CAVIAR

ROYAL BAERII 65
Silver Edition

ROYAL OSCIETRA 75
Gold Edition

STARTERS

ROCK OYSTERS £3.5 each
Shallot Vinegar & Lemon GF DF

CRISPY SHREDDED SWEET CHILLI BEEF 13
Nam Jim Dressing, Gem Lettuce & Crispy Onions DF

ENGLISH PEA & WILD GARLIC VELOUTE 8.5
Parmesan Cheese Straw

BANG BANG CHICKEN SALAD 11
Gem Lettuce, Coriander & Spicy Peanut Dressing DF

OCTOPUS CARPACCIO 12.5
Citrus Dressing, Dill & Taramasalata GF

CRISPY HEN'S EGG 11.5
Parmesan Foam, English Asparagus & Pea Shoots

TUNA TARTARE 14
Kohlrabi, Focaccia Croutons, Avocado Puree & Shiso DF

MAINS

BBQ AUBERGINE 16
Aubergine Caviar, Miso Glaze & Savory Granola

SEARED COD 23.5
Brandade Fish Finger, Mussel Veloute & Tartare Sauce

PAN FRIED KING PRAWNS 24
Scallop & Crab Raviolo, Sea Beets & Shellfish Bisque

12 HOUR BRAISED LAMB SHOULDER 24
Balsamic, Peas, Broad Beans & Wild Garlic GF

LINE CAUGHT SEA BASS 26
Scallop Mousse, Asparagus, Caviar & Champagne Foam GF

GRILL

BUTTERFLIED CORN FED CHICKEN BREAST GF DF 15.5
Peri Peri Marinade

BLACK ANGUS FILLET STEAK 220G GF DF 34.5

BLACK ANGUS SIRLOIN STEAK 300G GF DF 28.5

GRILLED KING PRAWNS (For Two) 68
Cherry Vine Tomatoes, Fennel, Garlic, Chilli, Lemon,
House Chips & Green Leaf Salad

SHARING CENTRE CUT (For Two) 550g 77
Chips, Garlic & Chive Mushrooms,
Green Leaf Salad, Béarnaise Sauce GF

SAUCES ALL AT 3
Béarnaise, Peppercorn, Blue Cheese

SIDES ALL 4.8

HOUSE CHIPS
CHANTENAY CARROTS,
Cumin & Caraway Seeds

HOUSE SALAD,
Green Beans, Cherry Tomatoes & Feta
SAUTEED NEW POTATOES,
Shallots & Parsley

MUSHROOMS,
Garlic & Chive
MAPLE & MUSTARD BROCCOLI,
Toasted Almonds

DESSERTS

CHEESE

CHOCOLATE & HAZELNUT TORTE GF 9
Vanilla Crème Fraiche & Cherry Sauce

MANGO & LYCHEE PARFAIT 9
Raspberries & Crème Fraiche

STICKY TOFFEE PUDDING 9
Vanilla Ice Cream

BAKEWELL TART 9
Cherry Sorbet

HOMEMADE ICE CREAM OR SORBET SELECTION 7.5
Vanilla, Chocolate, Honeycomb
Strawberry, Passion Fruit, Lemon, Raspberry

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

THE SWAN CHEESEBOARD 13/24
Selection of all the above

All cheeses are served with homemade
crackers and chutney