

## FOR THE TABLE

BREAD SELECTION £1.5 per person  
TARAMASALATA 5  
SERRANO HAM 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

WHITE STURGEON 55  
Bianco Edition

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

BURRATA 12  
BBQ Watermelon, Chimichurri, Pine Nuts & Focaccia

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

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

SAUTEED SQUID 12  
Puttanesca Sauce, Courgette, Black Olive & Saffron Aioli

## LIGHT LUNCH

WARM BEEF SANDWICH 13.5  
Cheddar Cheese, Horseradish, Rocket & Chips

## 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

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

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

SAUCES ALL AT 3  
Béarnaise, Peppercorn, Blue Cheese

## MAINS

BBQ AUBERGINE 16  
Aubergine Caviar, Miso Glaze & Savory Granola

HERB CRUSTED COD 23.5  
Courgette Puree, Sauce Vierge & Crushed Courgette

PAN FRIED PRAWNS 24  
Scallop & Crab Raviolo & Shellfish Bisque

12 HOUR BRAISED LAMB SHOULDER 22  
Peas, Broad Beans & Wild Garlic GF

## 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, 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

PERL LAS 9  
Pasteurised Cow's Milk, Blue Cheese, Wales V

THE SWAN CHEESEBOARD 13/24  
Selection of all the above

All cheeses are served with homemade  
crackers and chutney