

## FOR THE TABLE

BREAD SELECTION £1.5 per person  
TARAMASALATA 5  
PARMA 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

## STARTERS

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

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

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

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

## MAINS

BARBEQUE AUBERGINE 16  
Aubergine Caviar, Miso Glaze & Savory Granola

SEARED COD 23.5  
Mussels, Champagne Veloute & Tartare Sauce

SEA BREAM FILLET 20  
Spiced Coleslaw, Lemon & Garlic Dressing DF

BUTTERFLIED CORN FED CHICKEN BREAST 19  
Peri Peri Marinade, Chips & Rocket Salad

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

ROASTED POTATOES

MUSHROOMS,  
Garlic & Chive

HOUSE SALAD,  
Green Beans, Cherry Tomatoes & Feta

MAPLE & MUSTARD BROCCOLI,  
Toasted Almonds

## DESSERTS

## CHEESE

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

MANGO & LYCHEE PARFAIT GF 9  
Berries & Creme Fraiche

STICKY TOFFEE PUDDING 9  
Vanilla Ice Cream

CHOCOLATE BROWNIE SUNDAE 9  
Vanilla Ice Cream, Salted Caramel

HOMEMADE ICE CREAM OR SORBET SELECTION 7.5  
Vanilla, 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

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 & chutney