

## FOR THE TABLE

BREAD SELECTION £1.5 per person  
HUMMOUS 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

ROYAL BAERII 65  
Silver Edition

ROYAL OSCIETRA 75  
Gold Edition

## STARTERS

ROCK OYSTERS £3.5 each  
Shallot Vinegar & Lemon GF DF

ROAST TOMATO & RED PEPPER SOUP 8.5  
Black Olive Tapenade & Basil

BURRATA 12  
BBQ Watermelon, Chimichurri, Pine Nuts & Focaccia

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

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

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

## 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 & Bisque

ROAST PORK BELLY 22  
Baba Ganoush, Chickpea Fritter & Salsa Verde GF

LONGLAND FARM DUCK BREAST 29  
Morello Cherry Puree & Roasted Courgette

## 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

## SIDES ALL 4.8

HOUSE CHIPS

CHANTENAY CARROTS  
Cumin & Caraway

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 & WHITE PEACH PARFAIT 9  
Raspberries & Crème Fraiche

BAKEWELL TART 9  
Cherry Sorbet

ETON MESS 9  
Whipped Cream, Meringue & Strawberries

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

MONTGOMERY'S CHEDDAR 9  
Unpasteurised Cow's Milk, Somerset

PERL WEN 9  
Pasteurised Cow's Milk, Wales

ROSARY 9  
Pasteurised Goat's Milk, Wiltshire V

THE SWAN CHEESEBOARD 13/24  
Selection of all the above

All cheeses are served with homemade  
crackers and chutney