

FOR THE TABLE

BREAD SELECTION £1.8 per person
HUMMUS 5.5
GORDAL OLIVES 3.8
PARMA HAM 8



BRUNCH
Mon to Fri 9am–11.45am
Sat & Sun 10am–11.45am
LUNCH
Mon to Sat 12.30pm–3pm
Sun 12.30pm–6pm
DINNER
Mon to Sat 5pm–10pm

STARTERS

ROCK OYSTERS 3.8 each
Shallot Vinegar & Lemon GF DF

ARTICHOKE & MUSHROOM SOUP 9
Parmesan & Truffle Oil GF

CITRUS CURED SALMON 14
Beetroot, Crab & Yuzu Dressing GF DF

CAESAR SALAD 11
Anchovies, Caesar Dressing, Croutons & Shaved Parmesan

SMOKED MACKEREL RILLETTE 13
Pickled Cucumber, Vierge Dressing & English Muffin

HAM HOCK & CHICKEN TERRINE 13
Piccalilli & Toasted Sourdough

CRISPY DUCK SALAD 15.50
Charred Plum, Korean BBQ Sauce & Sesame Seeds DF

PRAWN & LOBSTER COCKTAIL 16
Spiced Marie Rose, Cherry Tomatoes & Avocado GF

MAINS

MISO GLAZED AUBERGINE 18
Spinach, Bobby Beans, Buckwheat & Chilli

SEA BREAM FILLET 23
Crisp Potato, Leeks, Peas, Shellfish Bisque GF

GRILLED CORN FED CHICKEN BREAST 23
Peri Peri Marinade, Land Cress & House Chips GF

IBERICO PORK CHOP 25
Black Pudding Bon Bon, Shallot Puree, Heritage Carrots GF

GRILLED BLACK ANGUS FILLET STEAK 36.5
Chips & Bearnaise Sauce GF

ROAST

ROAST BLACK ANGUS BEEF SIRLOIN 23
Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Leek Gratin
& Red Wine Sauce

ROAST PORK LOIN 21
Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Leek Gratin
& Red Wine Sauce

ROAST CHICKEN BREAST 19.5
Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Leek Gratin
& Red Wine Sauce

VEGETARIAN NUT ROAST 16
Almonds, Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Leek Gratin & Vegetarian Gravy

EXTRA RED WINE SAUCE 2

SIDES ALL 5

HOUSE CHIPS
ROASTED POTATOES

HOUSE SALAD,
Gem Lettuce, Rocket, Cucumber & Tomato

MUSHROOMS,
Garlic & Chives

SPICED ROASTED CAULIFLOWER,
Coriander & Mint Yoghurt

GREEN BEANS,
Maple Mustard Dressing

DESSERTS

CHEESE

BANOFFEE CHEESECAKE 9
Caramelised Banana & Creme Fraiche

CHOCOLATE BROWNIE SUNDAE 9
Chocolate & Vanilla Ice Cream, Chocolate Sauce

WARM PISTACHIO CAKE 9
Meringue, Raspberries & White Chocolate Cremeux

BREAD & BUTTER PUDDING 9
Vanilla Ice Cream & Butterscotch

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

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

KENTISH BLUE 9
Unpasteurised Cow's Milk, Staplehurst V

ROSARY 9
Pasteurised Goat's Milk, Wiltshire V

TUNWORTH 9
Pasteurised Cow's Milk, Hampshire

THE SWAN CHEESEBOARD 13/24
Selection of all the above

All cheeses are served with homemade
crackers and chutney