

FOR THE TABLE

BREAD SELECTION £1.8 per person

NOCELLARA OLIVES 3.8

HUMMUS 5.5

CURED MEAT SELECTION 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

HAM HOCK TERRINE 11
Fennel & Apple Remoulade, Crostini

ROASTED TOMATO & RED PEPPER SOUP 9
Whipped Ricotta GF

GRILLED ASPARAGUS 14.5
Serrano Ham, Poached Egg, Lemon Oil GF DF

MUSHROOM ARANCINI 12
Spicy Tomato Sauce & Herb Mayo

SMOKED MACKEREL RILLETTE 13
Pickled Cucumber, Dill, Crème Fraîche & English Muffin

SALMON CEVICHE 15
Nam Jim Dressing, Crispy Rice, Prawn Cracker

CRISPY BEEF SALAD 15
Asian Slaw, Sweet Chilli & Crispy Onions DF

MAINS

ROASTED CAULIFLOWER 20
Red Pepper Hummus, Spring Greens, Pomegranate,
Pine Nut Crumb

SEA BREAM 22
Caponata, Green Beans, Salsa Verde GF DF

COD FILLET 25
Basil & Broccoli Puree, Chorizo, Butter Bean Cassoulet,
Anchovy & Garlic Aioli GF DF

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

GRILLED BLACK ANGUS FILLET STEAK 36.5
Chips & Bearnaise Sauce GF

ROAST

ROAST BLACK ANGUS BEEF SIRLOIN 23
Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Seasonal Vegetables, Leek Gratin
& Gravy

ROAST PORCHETTA 21
Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Seasonal Vegetables, Leek Gratin
& Gravy

ROAST CHICKEN BREAST 19.5
Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Seasonal Vegetables, Leek Gratin
& Gravy

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

EXTRA GRAVY 2

SIDES ALL 5

HOUSE CHIPS

ROASTED POTATOES

BROCCOLI
Chilli & Garlic Butter

PANZANELLA SALAD,
Tomato, Red Onion, Pickled Red Pepper, Croutons
DF

MUSHROOMS,
Garlic & Chives

GREEN BEANS,
Maple Mustard Dressing

DESSERTS

BANOFFEE CHEESE CAKE
Honeycomb Ice Cream

WARM CHOCOLATE BROWNIE
Chantilly Cream

STICKY TOFFEE PUDDING
Vanilla Ice Cream

APPLE & BLACKBERRY CRUMBLE
Vanilla Custard

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

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

9 KENTISH BLUE 9
Unpasteurised Cow's Milk, Staplehurst V

9 ROSARY 9
Pasteurised Goat's Milk, Wiltshire V

9 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

CHEESE