

FOR THE TABLE

BREAD SELECTION £1.8 per person
NOCELLARA OLIVES 3.8
HUMMUS 5.5
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

CRISPY GOATS CHEESE 11.5
Chicory, Pickled Walnut & Orange Dressing
HAM HOCK TERRINE 11
Fennel & Apple Remoulade, Sourdough
CARROT SOUP 9
Crème Fraîche, Herb Oil GF
GRILLED ASPARAGUS 14.5
Parma Ham, Poached Egg, Lemon Oil GF DF

MUSHROOM ARANCINI 12
Spicy Tomato Sauce & Herb Mayo
SALMON & COD FISHCAKE 12
Tartare Sauce, Fennel Salad
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
PANZANELLA SALAD,
Tomato, Red Onion, Pickled Red Pepper, Croutons DF

ROASTED POTATOES
MUSHROOMS,
Garlic & Chives

SPRING GREENS,
Broccoli, Sugar Snap Peas & Rainbow Chard,
Chilli & Garlic Butter GF
GREEN BEANS,
Maple Mustard Dressing

DESSERTS

CHEESE

PASSION FRUIT PANNACOTTA 9
Mango Gel, Raspberries GF
WARM CHOCOLATE BROWNIE 9
Vanilla Ice Cream
SPICED BANANA BREAD 9
Caramel Sauce & Coconut Sorbet
APPLE & BLACKBERRY CRUMBLE 9
Vanilla Custard
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

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.