

FOR THE TABLE

BREAD SELECTION £1.8 per person

HUMMUS 5.5

NOCELLARA 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

CAVIAR

CORNISH BAERII 60
Exmoor Caviar

OSCIETRA 75
Exmoor Caviar

STARTERS

ROCK OYSTERS 3.8 each
Shallot Vinegar & Lemon GF DF

PICKLED HERITAGE BEETROOTS 12
Goats Curd, Ginger Crumb & Candied Walnuts

CHESTNUT MUSHROOM SOUP 9.5
Gorgonzola, Toasted Almonds

PORCHETTA 14.5
Truffle Mayonnaise, Asparagus & Pickled Peppers

CRISPY BEEF SALAD 15
Coriander, Sweet Chilli & Crispy Onions DF

SALMON CEVICHE 15
Gochujang Mayo, Crispy Rice, Prawn Cracker

GRILLED KING PRAWNS 16
Chilli Butter, Garlic & Aioli GF

BURRATA 13.5
Sun Dried Tomato Dressing, Oregano, Capers, Pane Carasau

MAINS

RIGATONI PASTA 17.5
Basil Pesto, Parmesan, Pine Nuts, Chilli, Courgette

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

KENTISH PORK LOIN 23
Crispy Polenta, Beetroot Puree, Rainbow Chard
& Red Wine Jus GF

MONKFISH 26
Squid Ink Lentils, Hispi Cabbage, Beurre Blanc & Tobiko
Caviar

LAMB RUMP 26
Shallot Puree, Crushed Potatoes, Savoy Cabbage,
Red Wine Jus GF

GRILL

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

BARNSELY LAMB CHOP 450G GF DF 26 (On The Bone)

BLACK ANGUS FILLET STEAK 220G GF DF 36.5

BLACK ANGUS SIRLOIN STEAK 300G GF DF 29.5

CHATEAUBRIAND (For Two to Share) 500g 84
House Chips, Garlic & Chive Mushrooms,
Land Cress & Bearnaise Sauce GF

SAUCES ALL AT 3.8 GF
Peppercorn, Blue Cheese, Bearnaise, Mojo Verde

SIDES ALL 5

HOUSE CHIPS

SAUTÉED NEW POTATOES,
Shallots & Parsley GF

GREEN BEANS,
Maple Mustard Dressing GF

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

MUSHROOMS,
Garlic & Chives GF

SPRING GREENS,
Broccoli, Sugar Snap Peas & Rainbow Chard,
Chilli & Garlic Butter GF

DESSERTS

WARM DATE PUDDING 9
Butterscotch & Vanilla Ice Cream

RHUBARB & WHITE CHOCOLATE MOUSSE 9
Poached Rhubarb

VANILLA PANNACOTTA 9
Fruit Compote

CHOCOLATE & HAZELNUT DELICE 9
Morello Cherries, Pistachio Chantilly Cream

SELECTION OF ICE CREAM OR SORBET GF 7.5
Vanilla, Strawberry, Chocolate, Honeycomb
Cherry, Raspberry, Lemon, Passion Fruit

CHEESE

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