

## 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

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

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

SEARED TUNA NICOISE SALAD 15  
Anchovies, Green Beans & Lemon Oil GF DF

TOMATO & RED PEPPER SOUP 9.5  
Creme Fraiche, Herb Oil

PRAWN COCKTAIL 16  
Spiced Marie Rose Sauce, Brown Crab Mayonnaise, Lemon GF

PORCHETTA 14.5  
Sliced Pork Loin, Truffle Mayonnaise, Asparagus, Peppers

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

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

MONKFISH 26  
Squid Ink Lentils, Hispi Cabbage, Beurre Blanc

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

BLACK ANGUS CHATEAUBRIAND 500g 84 (For Two)  
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

ORANGE & ALMOND CAKE 9  
Creme Fraiche & Raspberry Sorbet

PASSION FRUIT PANNACOTTA 9  
Raspberry Puree & Strawberries

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