

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
Bok Choy, Mangetout, Shallots, Chilli Soy Dressing

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

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

HAM HOCK TERRINE 12
Apple Chutney, Cornichons, Crostini

GRILLED KING PRAWNS 16
Chilli Butter, Garlic, Aioli GF

SALT COD FRITTERS 13
Red Pepper Mayonnaise, Lemon

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
Tenderstem Broccoli, Asparagus, Peas,
Broad Beans, Beurre Blanc GF

STEAMED SHETLAND MUSSELS 21
Shallots, White Wine, Creme Fraiche, House Chips

CRAB SOUFFLÉ 20
Broad Beans, Peas, Asparagus, Lobster Foam

GRILLED SWORDFISH 26
Roasted Cherry Tomato Sauce, Chilli,
Capers, Spinach GF

LAMB RUMP 26
Hasselback Potatoes, Piperade,
Courgette, Red Wine Jus GF

GRILL

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

BLACK ANGUS FILLET STEAK 220G GF DF 36.5

BLACK ANGUS SIRLOIN STEAK 300G GF DF 29.5

SHARING FILLET STEAK 500g 84 (For Two to Share)
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 GF DF

DESSERTS

ETON MESS 9
Summer Berries GF

WARM LEMON CAKE 9
Creme Anglaise, Blueberries

PASSION FRUIT PANNACOTTA 9
Raspberry Puree & Strawberries GF

DULCE DE LECHE CHEESECAKE 9
Salted Caramel Sauce, Vanilla Ice 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