

## FOR THE TABLE

BREAD SELECTION £1.8 per person  
NOCELLARA OLIVES 3.8  
HUMMUS 5.5  
PARMA HAM 8  
ROCK OYSTERS 3.8 each



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

CHILLED TOMATO GAZPACHO 9.5  
Cornish White Crab Meat, Cucumber, Peas

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

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

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

GREEN PEPPERCORN & PORK TERRINE 12  
Celeriac Remoulade & Croutes

CAESAR SALAD 12  
Gem Lettuce, Parmesan, Croutons,  
Caesar Dressing, Anchovies

CRISPY BEEF SALAD 15  
Bok Choy, Pickled Red Peppers, Shallots, Chilli Soy Dressing

GRILLED LAMB KOFTA 14  
Tzatziki, Rocket, Pomegranate Salad GF

## MAINS

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

SEA BASS FILLET 22  
Squid Ink Lentils, Green Beans, Salsa Verde, Charred  
Spring Onions GF

CRAB SOUFFLÉ 20  
Broad Beans, Asparagus, Lobster Foam

HEREFORD CHEESE BURGER 18.5  
Brioche Bun, Tomato, Gem Lettuce, House Sauce, Chips

GRILLED BLACK ANGUS FILLET STEAK 36.5  
House 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

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

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

MUSHROOMS,  
Garlic & Chives GF

GREEN BEANS,  
Maple Mustard Dressing GF

## DESSERTS

## CHEESE

ORANGE & ALMOND CAKE 9  
Creme Fraiche, Raspberry Sorbet

RASPBERRY POSSET 9  
Chantilly Cream & Shortbread

PASSION FRUIT PANNACOTTA 9  
Raspberry Gel, Strawberries

CHOCOLATE BROWNIE SUNDAE 9  
Vanilla & Chocolate Ice Cream, Hot Chocolate Sauce

CHOCOLATE TART 9  
Crème Fraiche, Raspberries

SELECTION OF ICE CREAM OR SORBET GF 7.5  
Vanilla, 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