

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 DF

CAULIFLOWER SOUP 9.5
Spiced Pakora GF

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

PORCHETTA 12
Truffle Dressing, Asparagus, Pickled Peppers, Cornichons GF

GRILLED KING PRAWNS 16
Coconut & Chilli Sauce GF

SALT COD FRITTERS 13
Red Pepper Mayonnaise, Lemon

WILD MUSHROOMS ON TOAST 13.5
Sourdough, Poached Egg, Garlic Butter

MAINS

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

SEABASS FILLET 25
Courgette, Sauteed Potatoes, Roasted Peppers, Cherry Tomatoes, Capers, Salsa Verde GF DF

SEARED SALMON FILLET 25
Soy, Ginger & Chilli Broth, Chestnut Mushrooms, Bok Choy DF

CORN FED CHICKEN BREAST 23
Crisp Potato, Carrot Puree, Madeira Sauce GF

SLOW COOKED PORK BELLY 24
Creamed Savoy Cabbage, Mashed Potatoes, Pancetta GF

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

GRILL

SPICED LAMB BURGER 19
Gem Lettuce, Tomato, Tzatziki, Peri Mayonnaise, House Chips

BLACK ANGUS FILLET STEAK 220G GF DF 36.5

BLACK ANGUS SIRLOIN STEAK 300G GF DF 29.5

CHATEAUBRIAND 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,
Gem Lettuce, Red Onion, Pickled Red Pepper, Tomato, Croutons DF

MUSHROOMS,
Garlic, Chives GF

SEASONAL GREENS,
Broccoli, Sugar Snap Peas, Rainbow Chard, Chilli,
Garlic GF DF

DESSERTS

CHEESE

CREME BRULEE 9
Shortbread & Blueberries

DULCE DE LECHE CHEESECAKE 9
Vanilla Ice Cream, Salted Caramel

PASSION FRUIT PANNACOTTA 9
Raspberry Puree & Strawberries GF

CHOUX BUNS 9
Chantilly Cream, Hot Chocolate Sauce

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

ASHMORE 9
Unpasteurised Cow's Milk, Canterbury V

YORKSHIRE BLUE 9
Pasteurised Cow's Milk, Thirsk V

ROSARY 9
Pasteurised Goat's Milk, Wiltshire V

BOWYER'S 9
Pasteurised Cow's Milk, Canterbury V

THE SWAN CHEESEBOARD 13/24
Selection of all the above

All cheeses are served with homemade
crackers and chutney