

## FOR THE TABLE

BREAD SELECTION 1.8 per person  
NOCELLARA OLIVES 3.8  
HUMMUS 5.5  
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

## STARTERS

ROCK OYSTERS 3.8 each  
Shallot Vinegar, Lemon GF DF

COURGETTE, SAFRON ARANCINI 12  
Rocket, Fenel and Red Pepper Mayonnaise

CAULIFLOWER SOUP 9.50  
Spiced Pakora

OAK SMOKED SALMON 15  
Sourdough Toast, Crème Fraîche, Lemon

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

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

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

PRAWN COCKTAIL 15  
Gem Lettuce, Fennel, Tomato, Marie Rose Sauce, Lemon

## MAINS

ROASTED BUTTERNUT SQUASH 20  
Smoked Aubergine, Tenderstem Boccoli, Mint Yoghurt

SEA BASS FILLET 22  
Courgette, Sauteed Potatoes, Roasted Peppers, Cherry Tomatoes, Capers, Salsa Verde GF DF

PETERHEAD COD 25  
Soy, Ginger & Chilli Broth, Chestnut Mushrooms, Bok Choy DF

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

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

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

ROASTED POTATOES

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

MUSHROOMS,  
Garlic & Chives GF

GREEN BEANS,  
Maple Mustard Dressing GF

## DESSERTS

## CHEESE

TREACLE TART 9  
Creme Fraiche, Strawberries

CHOUX BUNS 9  
Chantilly Cream, Hot Chocolate Sauce

PASSION FRUIT PANNACOTTA 9  
Raspberry Gel, Strawberries

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

CARROT CAKE 9  
Cream Cheese Frosting, Caramel 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