

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 Thurs 12.15pm–2.45pm
Fri 12.15pm–3pm
Sat 12.30pm–4pm

DINNER
Mon to Sat 5pm–9.15pm

STARTERS

ROCK OYSTERS 3.8 each
Shallot Vinegar, Lemon GF DF

SMOKED DUCK SALAD 15
Pickled Beetroot, Figs, Hazelnut Dressing GF

BEEF SHORT RIB CROQUETTE 14.5
Celeriac Remoulade, Cornichons, Dijon Mustard

CAULIFLOWER SOUP 9.5
Spiced Pakora GF

GRILLED KING PRAWNS 16
Coconut & Chilli Sauce GF

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

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

SMOKED MACKEREL RILLETTE 13
Toasted Crumpet, Pickled Cucumber

MAINS

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

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

SEARED SALMON FILLET 26
Soy, Ginger & Chilli Broth, Mussels, Oyster Mushrooms, Bok Choy DF

HEREFORD CHEESE BURGER 19
Caramelised Onions, Streaky Bacon, Peri Mayonnaise, House 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

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

CHOCOLATE DELICE 9
Morello Cherry Puree, White Chocolate Ice Cream

STICKY TOFFEE PUDDING 9
Vanilla Ice Cream, Butterscotch

PEANUT BUTTER PARFAIT 9
Chocolate Cremeux & Toffee Sauce GF

TREACLE TART 9
Creme Friache, Raspberries

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