

FOR THE TABLE

BREAD SELECTION 1.8 per person

NOCELLARA OLIVES 3.8

HUMMUS 5.5

CURED MEAT SELECTION 8
(Coppa, Parma Ham, Fennel Salami)



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
Sun 12.30pm–5.45pm

DINNER
Mon to Sat 5pm–9.15pm

STARTERS

PARSNIP SOUP 9.5
Pear, Curried Emulsion GF

SALMON GRAVLAX 14
Pickled Beetroot, Creme Fraiche, Lemon Gel, Capers GF

GRUYERE & CARAMELISED ONION TARTLET 12
Chicory, Dates, Goats Cheese & Balsamic

CRISPY LAMB SALAD 15
Asian Salad, Chinese Plum Sauce, Coriander, Chilli DF

KING PRAWN COCKTAIL 15
Gem Lettuce, Tomato, Fennel DF GF

SHORT RIB CROQUETTES 14
Celeriac Remoulade, Cornichons

DRESSED BRIXHAM CRAB 16
Fennel, Green Apple, Castelfranco, Citrus Mayonnaise GF

PORCHETTA 13
Peppers, Cornichons & Truffle Mayonnaise

MAINS

ROASTED BUTTERNUT SQUASH 18
Smoked Aubergine, Tenderstem Broccoli DF GF

HEREFORD BEEF BURGER 19
Crispy Bacon, Cheddar Cheese, Gem Lettuce, Tomato, Onion Marmalade,
Peri Sauce, House Chips

THE SWAN FISH PIE 20
Cod, Salmon & Prawns, Green Beans

HARISSA SPICED SEA BASS FILLET 25
Lentils, Coriander, Green Beans, Lemon & Raita GF

SHARING BLACK ANGUS FILLET 500g 84 (For Two to Share)
House Chips, Garlic & Chive Mushrooms,
Land Cress, Bearnaise Sauce GF

ROAST

ROASTED BLACK ANGUS BEEF SIRLOIN 23
Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Seasonal Vegetables, Leek Gratin & Gravy

SLOW ROAST PORK BELLY 21
Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Seasonal Vegetables, Leek Gratin & Gravy

ROASTED CHICKEN BREAST 19.5
Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Seasonal Vegetables, Leek Gratin & Gravy

VEGETARIAN NUT ROAST 17
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

BROCCOLI,
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

CREME BRULEE 9
Short Bread, Red Fruit Compote

CHOCOLATE BROWNIE SUNDAE 9
Vanilla & Chocolate Ice Cream, 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

TUNWORTH 9
Pasteurised Cow's Milk, Hampshire V

THE SWAN CHEESEBOARD 13/24
Selection of all the above

All cheeses are served with homemade
crackers and chutney