

FOR THE TABLE

BREAD SELECTION 1.8 per person

HUMMUS 5.5

NOCELLARA OLIVES 3.8

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 Thurs 5pm–8.30pm
Fri & Sat 5pm–9.15pm

CAVIAR

CORNISH BAERII 60
Exmoor Caviar

OSCIETRA 75
Exmoor Caviar

STARTERS

ROCK OYSTERS 3.8 each
Shallot Vinegar, Lemon GF DF

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

PARSNIP SOUP 9.5
Pickled Pear, Curried Emulsion GF

SMOKED MACKEREL RILLETTE 14
Toasted Crumpet, Avocado, Pickled Cucumber, Creme Fraiche, Lemon

SHORT RIB CROQUETTES 15
Celeriac Remoulade, Cornichons

DRESSED BRIXHAM CRAB 16
Fennel, Green Apple, Radicchio, Citrus Mayonnaise GF DF

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

GRUYERE & CARAMELISED ONION TARTLET 12.5
Chicory, Dates, Goats' Cheese & Balsamic

MAINS

RIGATONI PASTA 17.5
Basil Pesto, Grana Padano, Pine Nuts, Chilli, Courgette

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

GRILLED SWORDFISH 26
Roasted Cherry Tomato Sauce, Capers, Spinach, Saffron Mayonnaise GF

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

SEARED DUCK BREAST 24
Pommes Anna, Chicory, Savoury Granola, Walnuts, Hoisin & Orange Sauce

BRAISED PORK CHEEKS 23
Truffle Spätzle, Fennel, Chestnut Mushrooms & Red Wine Jus

GRILL

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

BLACK ANGUS FILLET STEAK 220G GF DF 36.5

BLACK ANGUS SIRLOIN STEAK 300G GF DF 29.5

SHARING BLACK ANGUS FILLET 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

CREME BRULEE 9
Red Fruit Compote, Shortbread

WHITE CHOCOLATE BLONDIE 9
Clotted Cream Ice Cream, Toffee Sauce

BAKEWELL TART 9
Almonds, Morello Cherries, Yoghurt Mousse

CHOCOLATE DELICE 9
White Chocolate Ice Cream & Cherry Gel

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

CHEESE

ASHMORE 9
Unpasteurised Cows' Milk, Canterbury V

YORKSHIRE BLUE 9
Pasteurised Cows' Milk, Thirsk V

ROSARY 9
Pasteurised Goats' Milk, Wiltshire V

TUNWORTH 9
Pasteurised Cows' Milk, Hampshire V

THE SWAN CHEESEBOARD 13/24
Selection of all the above

All cheeses are served with homemade
crackers and chutney