

## FOR THE TABLE

BREAD SELECTION 1.8 per person  
HUMMUS 5.5  
GORDAL 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

MALDON ROCK OYSTERS 3.8 each  
Shallot Vinegar, Lemon GF DF

ENGLISH PEA SOUP 9.5  
Whipped Ricotta GF

SMOKED DUCK 14  
Asparagus, Poached Egg & Herb Oil GF DF

SALMON TARTARE 14  
Nam Jim Dressing & Crispy Prawn Crackers GF

CRISPY LAMB SHOULDER 15  
Sticky Soy, Pickled Chili, Apple, Coriander DF

ATLANTIC KING PRAWN SALAD 16.5  
Avocado, Lemon, Red Pepper & Tomato Salsa GF

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

HERITAGE BEETROOT SALAD 12.5  
Ajo Blanco, Almonds, Cous Cous, Green Oil

## MAINS

BAKED SPINACH GNOCCHI 17.5  
Tomato Sauce, Buratta, Basil & Pine Nuts

SALMON FILLET 26  
Charred Leeks, Champagne Velouté, Prawn Dumpling, Herring Roe

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

SEARED DUCK BREAST 27  
Pommes Anna, Chicory, Savoury Granola, Walnuts,  
Hoisin & Orange Sauce

BRAISED PORK BELLY 23  
Mousseline Potatoes, Lentils, Cabbage & Bacon, 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, Béarnaise Sauce GF

SAUCES ALL AT 3.8 GF  
Peppercorn, Blue Cheese, Béarnaise, 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

CRÈME BRÛLÉE 9  
Red Fruit Compote, Shortbread

BLOOD ORANGE PANNACOTTA GF 9  
Meringue, Candied Orange

BAKEWELL TART 9  
Almonds, Morello Cherries, Yoghurt Mousse

DARK CHOCOLATE CHEESECAKE 9  
Salted Caramel Ice Cream

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