

## FOR THE TABLE

BREAD SELECTION 1.8 per person

GORDAL 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

MALDON ROCK OYSTERS 3.8 each  
Shallot Vinegar, Lemon GF DF

ENGLISH PEA SOUP 9.5  
Whipped Ricotta GF

HAM HOCK TERRINE 14  
Dijon Mayonnaise, Cornichons, Toasted Sourdough

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

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

SMOKED MACKEREL RILLETTE 14  
Toasted Crumpet, Avocado, Pickled Cucumber, Crème Fraîche, Lemon

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

SHORT RIB CROQUETTES 14  
Celeriac Remoulade, Shallot Purée, Land Cress

## MAINS

AUBERGINE PARMIGIANA 17.5  
Seasonal Greens & Pesto GF

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

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

SEA BREAM FILLET 24  
Spiced Prawn & Coconut Broth, Bok Choy, Leeks GF DF

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

## ROAST

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

ROASTED PORCHETTA 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

GREEN BEANS,  
Maple Mustard Dressing GF

## DESSERTS

## CHEESE

DARK CHOCOLATE CHEESECAKE 9  
Salted Caramel Ice Cream

PEANUT BUTTER PARFAIT 9  
Chocolate Crémeux & Toffee Sauce GF

LEMON POSSET 9  
Blueberries, Shortbread

CRÈME BRÛLÉE 9  
Coconut & Almond Biscotti, Red Fruit Compote

BAKEWELL TART 9  
Almonds, Morello Cherries, Yoghurt Mousse

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