

## 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

CONFIT CHICKEN TERRINE 14  
Gem Lettuce, Anchovies, Croutons, Caesar Dressing

BURRATA 13.5  
Roasted Yellow Peppers, Capers, Basil, Crostini

PORCHETTA 13.5  
Truffle Mayonnaise, Asparagus, Pickled Red Peppers

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

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

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

## 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

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

SLOW ROASTED LAMB SHOULDER 23  
Rosemary, Garlic, 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

CHOCOLATE & HAZELNUT SEMI FREDDO 9  
Blueberries, White Chocolate, Honeycomb GF

BLOOD ORANGE PANNACOTTA GF 9  
Meringue, Candied Orange

CRÈME BRÛLÉE 9  
Coconut & Almond Biscotti, Red Fruit Compote

SPICED GINGERBREAD 9  
Butterscotch Sauce, Honeycomb Ice Cream

SELECTION OF ICE CREAM OR SORBET GF 7.5  
Vanilla, Strawberry, Chocolate, Honeycomb

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