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 65
Exmoor Caviar, 30g, Blini, Crème Fraîche

OSCIETRA 75
Exmoor Caviar, 30g, Blini, Crème Fraîche

STARTERS

MALDON ROCK OYSTERS 3.8 each
Shallot Vinegar, Lemon GF DF

LEEK & POTATO SOUP 9.5
Crème Fraiche, Green Oil GF

BANG BANG CHICKEN SALAD 14/23
Spicy Peanut Dressing, Pickled Carrot Salad, Radish, Crispy Shallots

SESAME CRUSTED YELLOW FIN TUNA 14.5
Ponzu Dressing, Soy, Watermelon, Ginger, Chilli

BEEF FILLET TARTARE 18
Pickled Walnuts, Cornichons, Capers, Deep Fried Shallots, Crostini

ATLANTIC KING PRAWN SALAD 16.5/32
Avocado, Lemon, Red Pepper, Tomato Salsa GF DF

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

BEETROOT CARPACCIO 12.5
Candied Walnuts, Apple, Pomegranate, Yoghurt Dressing Balsamic GF

MAINS

GRILLED AUBERGINE 19
Miso Glaze, Seasonal Greens, Sweet Chilli Sauce (Vegan)

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

CORN FED CHICKEN BREAST 23
Chestnut Mushrooms, Shallot Puree, Hispi Cabbage,
Crisp Potato GF

SAUTÉED KING PRAWNS 26
Fennel, Tomato, Garlic Chilli, Lemon & House Chips GF

CREEDY CARVER DUCK BREAST 28.50
Celeriac Purèe, Fondant Potato, Plum Gel, Greens, Walnuts & Sesame,
Granola, Red Wine Sauce

GRILL

BEEF BURGER 20
Gem Lettuce, Tomato, Gherkins, Smoked Cheese,
Burger 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, Red Wine Jus

SIDES ALL 5

HOUSE CHIPS

SAUTÉED NEW POTATOES,
Shallots, Parsley GF

AUTUMN SALAD,
Chicory, Radicchio, Pumpkin Seeds,
Crispy Kale GF DF

MOUSSELINE POTATO,
Chives, Green Oil GF

MUSHROOMS,
Garlic, Chives GF

BROCCOLI,
Miso Glaze, Nigella Seeds DF

DESSERTS

CARROT CAKE 9
Cream Cheese Frosting, Candied Walnuts

STICKY TOFFEE PUDDING 9
Vanilla Ice Cream, Butterscotch Sauce

RYE TREACLE TART 9
Dates, Walnuts, Crème Fraîche Chantilly

CHOCOLATE DELICE 9
White Chocolate Ice Cream, Cherry Gel

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

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.