

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

CRISPY LAMB SHOULDER 15
Sticky Soy Dressing, Apple & Jalapeño Salsa DF

ROASTED TOMATO & RED PEPPER SOUP 9.5
Stracciatella, Croutons

BAKED SCALLOP & PRAWN THERMIDOR 16.2
Leeks, Gruyere Crumb, Crostini

SPICED CHICKEN CROQUETTE 14
Sweet Tomato Jam, Aioli, Rocket

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

SALMON CRUDO 14.5
Blood Orange, Edamame Beans, Tataki Dressing, Ginger, Chilli DF

BURRATA 15
Tomatoes, Grapefruit, Basil Cress, Pistachio Pesto GF

MAINS

ORECCHIETTE PASTA 19
Cherry Tomato Sauce, Broccoli, Chilli, Garlic, Toasted Almonds,
Parmesan

MONKFISH 26
Braised Fennel, Spinach, White Wine Velouté, Prawn Dumpling,
Herring Roe

CORN FED CHICKEN BREAST 23
Crushed Potatoes, Watercress, Peas, Broad Beans,
Madeira Sauce GF

SEA BASS FILLET 26
Spinach, Courgette Purée, Chicory, Pancetta GF

LAMB RUMP 28.5
Butter Bean Purée, Hassleback Potato, Sautéed Garlic Spinach,
Salsa Verde, Red Wine Jus GF

GRILL

BEEF BURGER 20
Gem Lettuce, Tomato, Gherkins, Smoked Cheese,
Onion Marmalade, 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

PANZANELLA SALAD,
Gem Lettuce, Red Onion, Cherry
Tomatoes, Croutons, Balsamic DF

GREEN BEANS,
Wholegrain Mustard Dressing DF GF

MUSHROOMS,
Garlic, Chives GF

BROCCOLI,
Miso Glaze, Nigella Seeds DF

DESSERTS

BASQUE CHEESECAKE GF 9
Berry Compôte, Raspberry Gel

STICKY TOFFEE PUDDING 9
Toffee Sauce, Vanilla Ice Cream

PEANUT BUTTER PARFAIT 9
White Chocolate Crèmeux, Butterscotch Sauce

WARM AMARENA CHERRY TART 9
White Chocolate Ice Cream

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