

FOR THE TABLE

BREAD SELECTION 1.8 per person

GORDAL OLIVES, Chilli, Garlic 3.8

HUMMUS 5.5

CURED MEAT SELECTION 8

Coppa, Parma Ham, Fennel Salami



CAVIAR

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

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

PRAWN & CRAB COCKTAIL 16.5
Spiced Marie Rose, Fennel, Gem Lettuce, Lemon

ROASTED TOMATO & RED PEPPER SOUP 9.5
Stracciatella, Croutons

CRISPY BEEF SALAD 14
Red Cabbage Slaw, Chilli, Hoisin Dressing

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

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

SPICED CHICKEN CROQUETTES 12.5
Sweet Tomato Jam, Rocket Salad, Aioli

MUSHROOM PARFAIT 13.5
Porcini Powder, Crispy Kale, Toasted Sourdough

MAINS

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

BLACK ANGUS STEAK BURGER 20
Gem Lettuce, Tomato, Gherkins, Smoked Cheese,
Caramelised Onions, Burger Sauce & House Chips

SEA BASS FILLET 26
Braised Fennel, Spinach, White Wine Velouté, Prawn Dumpling,
Herring Roe

ROASTED COD FILLET 29.5
Shellfish Bisque, Mussels, Bok Choy, Green Beans, Samphire GF

GRILLED BLACK ANGUS FILLET STEAK 36.5
House Chips, Rocket, Béarnaise Sauce GF

ROAST

ROASTED BLACK ANGUS BEEF SIRLOIN 24.5
Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Seasonal Vegetables, Leek Gratin & Gravy

SLOW COOKED LAMB SHOULDER 23
Rosemary, Garlic, Roasted Potatoes, Yorkshire Pudding,
Roasted Carrots, Seasonal Vegetables, Leek Gratin & Gravy

ROASTED CHICKEN BREAST 21.5
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

SIDES ALL 5

HOUSE CHIPS

BROCCOLI,
Miso Glaze, Nigella Seeds DF

ROASTED POTATOES

MUSHROOMS,
Garlic, Chives GF

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

DESSERTS

CHEESE

CHOCOLATE DELICE 9
Honeycomb Ice Cream, Cherry Gel

BUTTERMILK PANNA COTTA GF 9
Blueberries, Raspberry Gel

BASQUE CHEESECAKE GF 9
Berry Compôte, Raspberry Gel

WARM AMARENA CHERRY TART 9
White Chocolate Ice Cream

STICKY TOFFEE PUDDING 9
Butterscotch Sauce & Vanilla Ice Cream

SELECTION OF ICE CREAM OR SORBET GF 7.5
Vanilla, Strawberry, Chocolate, Honeycomb
Cherry, Raspberry, Lemon, Passion Fruit

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