

STARTERS

BUTTERNUT SQUASH SOUP,
Ginger Mascarpone 6.5

WHIPPED GOATS CHEESE,
Roasted Heritage Beetroots, Candied Walnuts & Truffled Honey 9.8

STICKY PORK BELLY,
Pickled Carrot Salad, Cashew Nuts, Chilli Caramel 9.2

FARMHOUSE PORK TERRINE,
Date & Fig Chutney, Sourdough Toast 9

SEARED YELLOWFIN TUNA,
Blood Orange, Crème Fraîche, Sunflower Seeds, Soy Dressing 9.8

BRIXHAM CRAB CAKE,
Brown Crab Dressing, Fennel & Caper Salad 10.5

GRILLED OCTOPUS & PRAWNS,
Smoked Pancetta & Cherry Tomato Ragu 12.5

MAINS

GLAZED SHALLOT TART,
Crushed Carrot & Swede, Chervil Root & Chestnut Mushrooms,
Blue Cheese & Buttermilk Sauce 16

SEA BASS FILLET,
Spiced Broth, Chilli, Spring Onion, Fennel & Bok Choy 19

COD FILLET,
Confit Garlic Mashed Potato, Grilled Fennel, Basil Pesto 19.5

STUFFED CHICKEN BREAST,
Truffle & Mushroom Duxelle, Sprout Tops & Braised Pearl Barley 18

ROE DEER,
Braised Celeriac & Anchovy, Cavolo Nero, Green Sauce 22

SLOW COOKED BEEF CHEEK,
Parsnip & Potato Puree, Baby Onions, Smoked Pancetta,
Chestnut Mushrooms 21

SIDES ALL AT 3.6

GARLIC & CHIVE MUSHROOMS

MIXED LEAF SALAD, Fennel & Cucumber

WINTER GREENS, Garlic & Chilli

HOUSE CHIPS

SAUTÉED POTATOES

Swan

BAR & BRASSERIE

KITCHEN HOURS

BRUNCH MONDAY TO FRIDAY 9AM – 12PM
SATURDAY & SUNDAY 10AM – 11.45AM

LUNCH MONDAY TO FRIDAY 12PM – 6PM
SATURDAY & SUNDAY 12.30PM – 6PM
ONLY SET MENU & GRILL SECTION
SERVED MONDAY TO SATURDAY
BETWEEN 3PM - 6PM

DINNER

MONDAY TO SATURDAY 6PM-10PM

GRILL

BARNESLEY LAMB CHOP 500g..... 18

BLACK ANGUS RIBEYE STEAK 250g....22

BLACK ANGUS FILLET STEAK 220g.....29

CHATEAUBRIAND

For Two To Share..... 650g
Chips, Garlic & Chive Mushrooms, Béarnaise
Sauce
£35 per person

Sauces all at 2
Béarnaise, Peppercorn, Blue Cheese

SET MENU

2 COURSE £17.50 3 COURSE £22

Available for lunch Monday-Friday and dinner

Monday-Thursday

STARTERS

BUTTERNUT SQUASH SOUP
Ginger Mascarpone

SALMON GRAVLAX
Beetroot Relish, Horseradish Cream

LAMB KOFTA
Celeriac Remoulade, Mint Yoghurt

MAINS

ROASTED PHEASANT BREAST
White Bean & Chorizo Cassoulet

RICOTTA RAVIOLI
Tomato Sauce, Sage & Toasted Pine Nuts

SMOKED HADDOCK RISOTTO
Chive & Crème Fraiche

DESSERTS

CHOCOLATE BROWNIE
Caramel Ice Cream

BUTTERMILK PANNA COTTA
Blood Orange & Ginger

GORGONZOLA
Fennel Crackers, Apple 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.