

Starters

Italian Antipasti (V)

Extra virgin olive oil, olives, courgettes, aubergine, artichoke, hummus, stuffed peppers, flat breads
(*contains milk, sesame, gluten) **VE on request**

Charcuterie Plate

Artisanal selection of charcuterie meats, sourdough breads, extra virgin olive oil, cornichons
(*contains gluten, sulphites)

Baked Tiger Prawns

Datterini tomatoes, garlic, toasted ciabatta
(*contains shellfish, gluten) **GF on request**

Beef Carpaccio

Salt-baked baby beetroot, horseradish crème fraîche, extra virgin olive oil (*contains milk)

£11.95

Tempura New Season Vegetables (V)

Courgette fritti, artichoke hearts, baby Swiss chard, Portobello mushrooms, sage leaves, garlic lemon aioli
(*contains gluten, sulphites) **VE on request**

£10.95

£14.95

Baked Camembert (V)

Wild flower honey, thyme, sourdough
(*contains milk, gluten) **GF on request**

£11.95

Sourdough Garlic and Cheese Bread (V)

Stone-baked, hand-stretched sourdough garlic bread, cheese
(*contains milk, gluten)

£10.50

£14

Heritage Tomato Carpaccio (V)

Goats curd, basil, extra virgin olive oil, aged balsamic
(*contains milk) **VE on request**

£10.95

Mains

Asparagus Risotto (V)

30+ month aged parmesan, garden peas & baby leaf spinach
(*contains milk) **VE by request**

£22

12-Hour Braised Beef Ragu

Fresh free range egg rigatoni, 30-month aged parmesan (*contains gluten, egg, milk, sulphites)

£24

Wild Mushroom & Truffle Ravioli (V)

Truffle butter, trumpet mushrooms, toasted hazelnuts
(*contains gluten, egg, milk, nuts)

£24

Seared Fillet of Sea Bass

Lemon and vermouth butter, wilted greens, saffron potatoes (*contains fish, milk)

£32

Mediterranean Fish Stew

Red mullet, monkfish, clams, squid, new season potatoes, soft garden herbs
(*contains milk, shellfish, fish, molluscs)

£35

Pesto & Courgette Tagliatelle (V)

Handmade fresh free range egg tagliatelle, sweet Genovese basil pesto, heirloom courgette, toasted pine nuts, 30-month aged parmesan, extra virgin olive oil
(*contains nuts, milk, egg, gluten)

£22

Classic Italian Carbonara

Trancetti di Guanciale cured bacon lardons, handmade spaghetti, 30-month aged pecorino, free range egg yolk (*contains milk, egg, gluten) **V by request**

£23

Roasted Lamb Rump

Crushed baby potatoes, tomato, basil, olives, split lamb fat jus (*contains sulphites, milk)

£37

Grill

All our steaks are matured for at least 28 days and are accompanied with charred tender stem broccoli, confit tomato, grilled field mushroom, hand cut chips.

£17.50

Margherita (V)

Crushed San Marzano tomato sauce, Buffalo mozzarella, extra virgin olive oil
(*contains milk, gluten)

10oz 28-Day Aged Sirloin Steak

(*contains milk)

£42

10oz 28-Day Aged Ribeye Steak

(*contains milk)

£42

Calabrese

Crushed San Marzano tomato sauce, pepperoni, nduja, burrata, red chillies, hot honey
(*contains milk, gluten, sulphites)

£19

8oz 28-Day Aged Fillet Steak

(*contains milk)

£48

Funghi (V)

Crushed San Marzano tomato sauce, sautéed garlic portobello mushrooms, goats cheese, fresh rocket, aged balsamic
(*contains milk, gluten)

£19

Sides - £6 | Sauces - £2.50

French fries (V)

Swan mixed leaf salad (V, VE)
(*contains sulphites, mustard)

Truffle & parmesan fries (V) (*contains milk)

Peppercorn sauce
(*contains milk, mustard + sulphites)

Truffle & parmesan chips (V) (*contains milk)

Chunky chips (V, VE)

Garlic butter sauce (V)

Mixed greens (*contains milk)

(*contains milk, sulphites)

Sides & Sauces

Puddings

Strawberry Pavlova Sundae

Vanilla ice cream (*contains eggs, milk) **Vegan on request**

£9.50

Lemon Posset (V, VE)

Shortbread biscuits, fresh raspberries
(*contains gluten) **GF on request**

£9.50

Classic Tiramisu

Sweet Chantilly cream (*contains eggs, milk, gluten)

£9.50

Selection of Cheeses

Selection of five local and European cheeses, artisan crackers, celery, grapes, Westmorland chutney
(*contains milk, gluten) **GF on request**

£15

Chocolate Mousse

Hazelnuts, olive oil and sea salt, or vanilla cream and raspberries (*contains nuts, milk, egg)

£10

Please note we are NOT a 'nut-free kitchen' and due to this cross-contamination may occur. Some menu items may contain food substances to which you have an allergy. Full allergen information available, please ask a manager who will be more than happy to advise.



Brasserie