

# SUNDAY STARTERS

## FOR THE TABLE v

London sourdough, salted butter, Marmite butter

**CHILLED WATERMELON SOUP** ve gf  
cucumber, toberries and basil 9.5

**FENNEL AND CUCUMBER TARTAR** ve gf  
red pepper, celery and a sherry cream 11

**LAVERSTOKE PARK FARM BURRATA** v gf  
Heritage tomato, sumac, basil and balsamic glaze 12

**COBBLE LANE COPPA AND CANTALOUPE MELON** gf  
cottage goat's cheese and Port reduction 12

**SWAN PRAWN COCKTAIL** gf  
avocado puree and dried cherry tomato 13

**FRIED OCTOPUS** gf  
aubergine caviar and raspberry vinegar 14

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## VEGETARIAN & FISH

**SUMMER VEGETABLE RAGOUT** ve gf  
green sauce and plant-based Parmesan 19.5

**PAN-FRIED AUBERGINE STEAK** ve gf  
miso glaze, tapioca crisp and a spiced tomato sauce 19.5

**ROASTED CORNISH COD** gf  
aubergine, tomato, garden herbs, garlic, vinegar, chili pepper and olive oil  
26.5

**ROASTED HALIBUT** gf  
courgette, basil and pistachio dressing 29.5

# MEAT & ROASTS

## ROASTED ROSE VEAL LOIN gf

garden peas, broad beans, dried apricot, girolle and veal sauce 29

## HALF A ROAST KENTISH CHICKEN

roast potatoes, pork & sage stuffing, braised red cabbage, Yorkshire pudding and homemade gravy 21

## ROAST SCOTTISH SIRLOIN

roast potatoes, parsley & breadcrumb bone marrow, carrot, Yorkshire pudding, homemade gravy and horseradish cream 24

## HERB-CRUSTED WELSH SADDLE OF LAMB FOR TWO

roasted new potatoes, green beans, lamb sauce 68

## SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf

roasted new potatoes, green beans, peppercorn sauce 80

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# SIDES

GREEN BEANS AND SHALLOTS ve gf 5

STEAMED TENDERSTEM BROCCOLI ve gf 5

GRILLED COURGETTE WITH BASIL AND OLIVE OIL ve gf 5.5

HERITAGE TOMATO AND RED ONION SALAD ve gf 4.5

MONTGOMERY CHEDDAR CAULIFLOWER CHEESE 5

DUCK FAT ROAST POTATOES gf 5

SKINNY CHIPS ve gf 4.5  
+ PARMESAN AND TRUFFLE OIL v gf 6

# DESSERTS

## STICKY TOFFEE PUDDING v

butterscotch sauce, Madagascan vanilla ice cream 8

## COCONUT PARFAIT v gf

roasted pineapple, rum sauce and toasted coconut 8

## PIMM'S PUNCH FRUIT SALAD v gf

Kentish strawberries, raspberries, orange, cucumber, mint leaf and lime sorbet 8

## CITRUS AND CHAMOMILE PANNA COTTA ve gf

poached peaches and basil leaf 8

## ZEPHYR CARAMEL CHOCOLATE TART v

sea buckthorn sorbet 8

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# NEAL'S YARD CHEESE 14.5

## CORNISH YARG v

a striking, nettle-wrapped cheese whose delicately earthy rind gives way a buttery breakdown and crumbly core, with notes of lemon and yoghurt v

## CASHEL BLUE v

an easy-eating blue cheese with a pleasantly buttery texture and a balanced amount of blue veining which adds a lift to the rich, full-flavoured paste

## TUNWORTH

a Camembert-style cheese characterised by truffley, garlicky and vegetal flavours and a creamy and unctuous paste

Served with date and ale chutney, grapes and a selection of crackers

# RIVER VIEW MENU

**CHILLED WATERMELON SOUP** ve gf  
cucumber, toberries and basil

**SUMMER SALAD** ve gf  
baby gem, avocado, Heritage tomatoes, courgette ribbons, black olives,  
pickled green strawberries, sun-dried tomato oil

**SMOKED HADDOCK RILLETTE**  
melba toast

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**PAN-FRIED AUBERGINE STEAK** ve gf  
miso glaze, tapioca crisp and a spiced tomato sauce

**CATCH OF THE DAY** gf  
aubergine, tomato, garden herbs, garlic, vinegar, chili pepper  
and olive oil

**ROASTED CORN-FED KENTISH CHICKEN** gf  
grilled courgette, roasted tomato, olive and lemon preserve sauce

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**AMALFI LEMON TART** v  
creme fraiche

**ZEPHYR CARAMEL MILLE FEUILLE** v

**NEAL'S YARD CHEESE SELECTION** +2.5  
Cornish Yarg, Cashel Blue, Tunworth, date and ale chutney  
and a selection of crackers

**TWO COURSES 26.5 | THREE COURSES 29.5**