



THE SWAN

WINE KITCHEN



TO START

Smoked duck breast, sumac lebneh, charmoula, fig chutney, dukkah

Beetroot bavarois, smoked & pickled, hazelnut and mint

Cod cheek, curried cauliflower, pickled kohlrabi, apple

Wild mushroom broth, cornfed chicken tarragon sausage, Kentish blue scone

Rabbit terrine, Jerusalem artichoke, parsley root, soda bread, chestnut

TO FOLLOW

Union red & thyme beef rump, roast potatoes, horseradish hollandaise

Gilt head bream, coco bean & chorizo cassoulet, mussels, cockles, crispy kale

Free range pork loin, roast potatoes, apple sauce

Salt baked celeriac steak, curried red split lentils, leek bhaji

Romney marsh lamb leg, roast potatoes, anchoide

TO FINISH

Caramelised pineapple, coconut ice cream, rum and cola

Kentish apple crumble, caramel custard

Coffee parfait, pumpkin ice cream, ginger biscuit

Red wine poached pear, chocolate creme patisserie puffed barley ice cream

Selection of Kentish cheese, biscuits, chutney (£2.50 supp.)

THREE COURSES £28.5



If you have any allergies or dietary requirements please make us aware when ordering. Please note a suggested gratuity of 12.5% will be added to your bill. All prices include VAT