



THE SWAN

WINE KITCHEN



TO START

Beetroot bavarois, smoked and pickled, hazelnut and mint

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

Cod cheek, cauliflower, black garlic, kohlrabi, apple

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

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

TO FOLLOW

Sika venison haunch, smoked carrot puree, turnips, salsify, roasted chocolate

Guinea fowl supreme, leg croquette, Jerusalem artichoke, sprout tops

Wild bass fillet, basil spatzle, samphire, sea aster, brown shrimp (£2.5supp)

Hake fillet, coco bean and chorizo cassoulet, mussels, cockles, crispy kale

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

SIDES £3.5

Morghew estate potatoes, curious IPA and hazelnut butter

Curly kale, cold pressed rapeseed oil

Hispi cabbage, harissa, toasted almond



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



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TO FINISH

Coffee parfait, pumpkin ice cream, ginger biscuit

Dark chocolate torte, clementine sorbet

Caramelised pineapple, coconut milk ice cream, rum and cola

Union red Poached pear, macadamia creme patisserie, puffed barley ice cream

Selection of Kent cheese, biscuits, chutney (£2.5)

Selection of Street & Co. coffees & Debonair Teas £2.5

DIGESTIF

Wolfschmidt Kummel £4.5

DIGESTIF BRANDY, COGNAC & ARMAGNAC

Calvados Berneroy £6

Lamberhurst, Chapel Down £11.5

Baron de Sigognac, Armagnac £5.5

AFTER DINNER COCKTAILS

Espresso Martini £8.5

PORT

Taylor's Tawny, 20 years old, Portugal £11

Taylor's LBV, Taylor Fladgate & Yeatman, Gaia,
Portugal £6

TWO COURSES £25

THREE COURSES £28.5



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