



THE SWAN

WINE KITCHEN



TO START

Beetroot bavarois, smoked & pickled, hazelnut and mint

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

Gin cured salmon, charred cucumber, fennel, citrus

Beef short rib, mustard mayonnaise, roscoff onion

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, January king cabbage

Stone bass, basil spatzle, samphire, sea aster, brown shrimp (£2.5)

Hake, flageolet & chorizo cassoulet, cockles, crispy cabbage

Salt baked celeriac, curried red split lentils, leek bhaji

SIDES £3.5

Morghew estate potatoes, sage & onion butter

Curly kale, cold pressed rapeseed oil

Roasted swede & rosemary



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, cardamon 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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