



THE SWAN

WINE KITCHEN



TO START

Beef short rib, mustard mayonnaise, roscoff onion

Beetroot bavarois, smoked & pickled, hazelnut and mint

Gin cured salmon, charred cucumber, fennel, citrus

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

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

TO FOLLOW

Curious brew beef rump, roast potatoes, horseradish hollandaise

Salt baked celeriac, curried red split lentils, leek bhaji

Lamb Leg, roast potatoes, smoked carrot puree

Stone bass, basil spatzle, samphire, brown shrimp, shellfish sauce

Hake, flageolet & chorizo cassoulet, cockles, crispy cabbage

TO FINISH

Caramelised pineapple, coconut ice cream, rum and cola

Dark chocolate torte, clementine sorbet

Coffee parfait, cardamon ice cream, ginger biscuit

Union red wine poached pear, macadamia 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