

THE SWAN

WINE KITCHEN

CURIOUS DRINKS

284ml 330ml 568ml

Curious Brew Lager, 4.7%

2.5 4.5 5

A premium lager brewed using fine English malt and Saaz & Cascade hops, then re-fermented with Champagne yeast and given a late 'dosage' of rare and fragrant Nelson Sauvignon hops for a cleaner, fruitier and more refreshing modern lager beer.

Curious IPA, 4.4%

2.5 4.5 5

A delicately balanced but powerfully hoppy IPA with three complimentary hops that is a homage to the power of three, as used to create Bordeaux, Champagne, and Cotes du Rhone wines. The result is a pale ale of balance, finesse, and distinctive drinkability.

Curious Cider, 5.2%

4.5

A cider made only with hand-picked apples from Kent, the Garden of England. To preserve their aromatic, delicate and crisp flavour, the apples are pressed and then cold fermented with Bacchus wine yeast, resulting in a cleaner, fresher, modern cider.

SPARKLING WINE

125ml 750ml

Brut, Chapel Down, NV

8.5 43

Pale lemon-yellow in colour, the nose is slightly floral with some citrus. A blend of reserve wines from different vintages.

Rose Brut

9 48

Aromas strawberries, cherries and redcurrant with a background note of toasty shortbread

Three Graces, Chapel Down, 2011

9.5 51

An elegant wine with finesse, delicacy and depth. A fine bubble and excellent length. Made with the three champagne grapes; Pinot Noir, Pinot Meunier & Chardonnay.

Blanc de Blancs, Kit's Coty, 2013

65

Rich, expressive aromas of rippled apples and toasted hazelnuts. Great as an aperitif wine.

Coeur de Cuvee, Kit's Coty, 2013

140

Produced from only the very best blocks of Chardonnay within the Kit's Coty estate. The Coeur de Cuvée is made from the 'heart of the first pressing', the finest quality portion of juice extracted exclusively from the first press cycle. A rich, elegant English sparkling wine with aromas of ripe green apple, hazelnuts and freshly baked brioche. The palate has incredible purity and finesse coming from a combination of the chalk soils and the specific pressing technique which carries the well-integrated oak and fruit characters perfectly. Just 1600 bottles have been produced.



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Please note a suggested gratuity of 12.5% will be added to your bill.

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WHITE WINE	175ml	500ml	750ml
Bacchus, Chapel Down, 2017	7.5	19.5	28
Intense aromas of tropical fruit, pineapple, lime & hints of green pepper.			
Tenterden Bacchus Reserve, Chapel Down, 2016			34
Aromas of passion fruit, lime zest & fresh cut grass followed by caramelised citrus.			
Bacchus Reserve, 2016			32
Aromas of tropical fruit and lychee with a palate of grapefruit , gooseberry and chopped grass			
Kits Coty Estate Bacchus 2016	10.9	31	45
This very ripe style of Bacchus from our Kit's Coty Estate has guava, melon and peach aromas with background oak influence. The palate is pure and focussed with more tropical flavours and an exceptional length.			
Kits Coty Chardonnay 2016	10.9	31	45
Aromas cooked apple, toasted hazelnuts and butter. The palate has more fresh apples with a long finish			
Chardonnay, Chapel Down, 2014	8	22.5	32
Aromas of red apple and citrus with a background note of smoke.			
Flint Dry	7.5	19.5	28
Notes of green apple, citrus fruits and freshly cut grass			
Gotas del Mar, Godello	7	16.5	26
An aromatic wine with a crisp refreshing finish			
K1 Gruner Veltliner, Australia 2017	7	16.5	26
Clean and crisp acidity, much like Sauvignon Blanc, but with the lushness of a Pinot Gris and the floral notes of a Reisling from one of Australias greatest producers			
ROSE WINE	175ml	750ml	
Chapel Down English Rose	7.5	28	
Balance of soft summer fruits with notes of strawberry an cream, crisp and refreshing			
Jules, Cotes de Provence	7.5	28	
Delicate peach coloured Rose with aromas of strawberry and raspberries			



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RED WINE

175ml 500ml 750ml

Union Red, Chapel Down, 2017

7.5 19.5 29

Redcurrant, cherry and toasted oak with flavours of bramble jelly & floral violets.

Pinot Noir, Chapel Down, 2015

7.5 22 30

Aromas of blackberry compote & vanilla oak on the palate black cherry & plum

GMDA No 1 Syrah by Domaine Gayda

7.5 19.5 29

Aroma of dark berry fruits with clove and cinnamon. The palate is rich with flavours of dark chocolate and black pepper. Well rounded tannins

GMDA No 2 Crianza by de Bardos 2015

7.5 19.5 29

After spending 14 months in oak barrels the aromas are rich with dark fruit jam, tobacco and leather. Full bodied with gentle tannins

GMDA No 3 Sass'Alsole by Tenuta Tondaia 2013

7.5 19.5 29

Aromas of leather, spice and cigar box. The palate – cherry and black tea with some dried fruit

PORT WINE, SHERRY & DESSERT WINE

75ml 750ml

Taylor's Tawny 20yo, Symington Estate, Portugal

11 100

Taylor's LBV, Symington Estate, Portugal, 2011

6 60

Nectar, Chapel Down

4.75 29



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VODKA	25ml	RUM	25ml
Absolut	4.5	Bacardi Superior	4.5
Belvedere	5	Goslings Black Seal	5
Black Cow Milk	4.5	Bacardi 8-Year-Old	5
Chase Potato	5	Havana 7-Year-Old	5
Chase English Oak Smoked	5		
Chapel Down Chardonnay	5.5		
GIN	25ml	LIQUEUERS	25ml 50ml
Bombay Sapphire London Dry	4.5	Baileys	6
Tanqueray Export Strength	4.5	Campari	4.5
Sipsmith Sloe	4.5	Cointreau	4.5
Anno	4.5	Disaronno	4.5
Hendrick's Dry	5	Luxardo Sambuca	4.5
Chapel Down Bacchus	5.5	Martini Bianco, Extra Dry, Rosso	4.5
		Pimms No. 1	4.5
		Jose Cuervo/Patron Tequila	4.5
		Kummel Wolfsmidt	4.5



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WHISKY	25ml	COGNAC	25ml
Dewar's White Label Blended	4.5	Courvoisier V.S	4.5
Jamesons Irish	4.5	Lamberhurst, Chapel Down	11.5
Laphroig 10-Year-Old	5	Hennessy XO	12
Lagavulin 16-Year-Old	5.5		
Oban 14-Year-Old	6	ARMAGNAC/CALVADOS	
		Baron de Sigognac	5.5
		Calvados Berneroy VSOP	5.6

SOFT DRINKS

Chegworth Apple & Beetroot	3.5	Coca Cola	2.75
Chegworth Pear & Apple	3.5	Diet Coke	2.75
Luscombe Farm Sicilian Lemonade	4	Coke Zero	2.75
Luscombe Farm Elderflower Bubbly	4	R. Whites Lemonade	2.5
London Essence Tonic	2.5	Schweppes Bitter Lemon	2.5
Fever Tree Low Calorie	2.5	Soda Water	2
Orange / Apple / Pineapple / Cranberry/ Tomato	2.5		

HOT DRINKS

	25ml
John Street Coffee	2.5
Americano, Cappuccino, Latte, Flat White, Mocha, Double Espresso, Macchiato	
Debonair Tea	2.95
English Breakfast, Earl Grey, Chamomile, Green, Jasmine Tips,, Peppermint	
Fresh Mint Tea	2.95
Hot Chocolate	2.5



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