



THE SWAN

WINE KITCHEN



TO START

Beetroot bavarois, smoked & pickled, hazelnut and mint

Cured & smoked Gressingham duck, liver parfait, Kentish cherry, brioche

Chicken croquette, caesar dressing, spinach, parmesan tuille

Rye Bay Scallops, tomato, bacon, lettuce (£4 supp)

Smoked haddock soup, potato and spring onion cake, slow cooked egg yolk

TO FOLLOW

Lamb rump & shoulder, courgette, feta, pistachio, cherry tomatoes, yoghurt (£2.5 supp)

Poussin, girolles, kohlrabi, boudin blanc, truffle

Silver mullet, mackerel tempura, miso, fennel, squash

Hake fillet, gnocchi, tomato, samphire, cockles

Crispy balsamic tofu, peperonata, chickpea & oregano pancake, aubergine & pinenut, spinach

SIDES £3.5

Morghew estate potatoes, hazelnut & IPA butter

Spring greens, harissa, toasted almonds

Butter head lettuce, cheese, onion, salad cream



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

Lemon posset, chocolate, coconut, creme fraiche sorbet

Peach Delice, Triple sec jelly, fennel ice cream

Almond sponge, Kent gooseberries, cardamon ice cream

Peanut butter cake, banana sorbet

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

Selection of Coffees and Prince & Sons teas from £2.5

DIGESTIF

Wolfschmidt Kummel £4.5

AFTER DINNER COCKTAIL

Espresso Martini £8.5

DIGESTIF BRANDY, COGNAC & ARMAGNAC

Calvados Berneroy £6

Lamberhurst, Chapel Down £11.5

Baron de Sigognac, Armagnac £5.5

PORT

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

TWO COURSES £25

THREE COURSES £28.5



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