

SWAN

A GLASS OF RATHFINNY BRUT '19, SUSSEX 14

RIVER VIEW MENU

TWO COURSES 29.5 | THREE COURSES 35

TO START

CHILLED RED PEPPER SOUP courgette, sun-dried tomato, feta muffin ve

DILL CURED SALMON citrus dressing, radish, sour cream, keta ngc

DUCK LIVER PARFAIT blackberry ketchup, pickled blackberries, sourdough

TO FOLLOW

CHARRED PURPLE SPROUTING BROCCOLI yeasted cauliflower puree, spring onion, pine nut, citrus dressing ve ngc

POACHED COLEY new potatoes, leeks, parsley sauce ngc

NORFOLK BLACK CHICKEN BREAST champ potatoes, braised baby gem, tarragon cream sauce ngc

TO ACCOMPANY

ALL 6

TOMATO & SHALLOT SALAD mustard vinaigrette ve ngc

GREEN BEANS marjoram butter v ngc

SUMMER CARROTS parsley, garlic & orange ve ngc

BUTTERLEAF SALAD vinaigrette, straw potatoes, crispy shallot ve ngc

TRIPLE COOKED CHIPS ve ngc

TO FINISH

GOOSEBERRY FOOL vanilla cream, honeycomb, buckwheat, ginger snap crumb ve ngc

MANJARI CHOCOLATE MOUSSE extra virgin olive oil, Maldon sea salt, cru de cacao v ngc

TUNWORTH truffle honey, roasted figs v ngc