

# SWAN

## TO SHARE

SMOKED ALMONDS *ve* *ngc* 4  
LONDON SOURDOUGH Somerset butter *v* 5  
HOUSE MARINATED OLIVES *ve* *ngc* 5  
FENNEL SALAMI *ngc* 9

## TO START

HERITAGE BEETROOT stracciatella, maple and mustard dressing *ve* *ngc* 11  
CROWN PRINCE SQUASH VELOUTE hispi cabbage, sherry vinegar, pumpkin seed dressing *ve* *ngc* 10.5  
CLASSIC PRAWN COCKTAIL confit tomato, iceberg lettuce, buttered granary bread 14  
CURED SALMON horseradish creme fraiche, pumpernickel, keta, dill 16  
DUCK LIVER PARFAIT poached quince, chestnut, brioche toast 13  
CIDER BRAISED PORK CHEEKS mash potato, sage crisps, crackling, apple and mustard jus *ngc* 14

## TO FOLLOW

BUTTERNUT SQUASH SPELT crispy sage leaves *ve* 26  
SALT-BAKED CELERIAC miso roasted sprouts, spiced maple, crispy kale, toasted seeds *ve* *ngc* 24  
FILLET OF MONKFISH squid ink risotto *ngc* 34  
WHOLE LEMON SOLE grapefruit, brown shrimp caper butter, samphire, buttered new potatoes *ngc* 37 *served on the bone*  
CHARGRILLED ENGLISH PORK CHOP apple ketchup, sage, mash potato, charcuterie jus *ngc* 26  
CORN-FED CHICKEN BREAST cavolo nero, potato terrine, wild mushroom sauce *ngc* 28  
BRAISED BEEF CHEEK mash potato, Roscoff onion, hispi cabbage, red wine jus *ngc* 30  
9oz ANGUS SIRLOIN peppercorn butter, gem salad, beef dripping gravy, fries 42

## TO ACCOMPANY

### ALL 7

ROAST HERITAGE CARROTS maple syrup *ve* *ngc*  
BRAISED RED CABBAGE *v* *ngc* *contains alcohol*  
CREAMED SPINACH *v* *ngc*  
BUTTERED NEW POTATOES *v* *ngc*  
MASH POTATO crispy shallots *v* *ngc*  
FRIES *ve* *ngc*

# SWAN

## TO FINISH

ALL 10

SET CUSTARD nutmeg, pinenut and raisin dressing, poached figs ngc ve

STICKY TOFFEE PUDDING toffee sauce, vanilla ice cream, Armagnac prunes v

APPLE & BLACKBERRY CRUMBLE TART macadamia nut crumble, cinnamon clotted cream v

DARK CHOCOLATE & COFFEE CHOUX BUN Guernsey cream, chocolate sauce, dulce de leche v

## TO SHARE

APPLE TART FINE vanilla ice cream, Calvados caramel sauce v 15

## CHEESEBOARD 18

*All cheeses unpasteurised except Tunworth*

Tunworth, Winterdale, Canterbury Cobble, Montgomery & Kentish Blue  
served with crackers, honeycomb & fig chutney

## DESSERT COCKTAILS 10

### AFFOGATO

Vanilla ice cream, single espresso, amaretto

### AFTER EIGHT

Baileys, creme de menthe, double cream and milk

### SALTED CARAMEL ESPRESSO MARTINI

Absolut vodka, double espresso, salted caramel

## NOVUS TEA, EXTRACT COFFEE 3.8