THE SWAN

DAILY MENU

Tiger Prawn, Chorizo, Chilli, Toast, Parsley *Recommended Wine Pairing Brut* Pressed Ox Tongue, Salsa Verde, Pickled Silverskin Onion, Rye Cracker *Recommended Wine Pairing Kits Coty Bacchus 2021* White Onion Velouté, Chive Oil, Crouton, Pickled Shallot *Recommended Wine Pairing Bacchus 2022* Cep Focaccia, Mushroom Broth, Pickled Shimeji, Celery *Recommended Wine Pairing Flint Dry 2022* Smoked Haddock, Scallop, Cured Trout & Roe, Garden Pea *Recommended Wine Pairing Brut Reserve*

TO FOLLOW

ChalkStream Trout, Essex Crab, Buttermilk Dressing, Dill Oil, Oyster Leaf Recommended Wine Pairing Brut Butter Roasted Celeriac, Chimichurri, Turnip, Onion Ring, Chilli Recommended Wine Pairing Bacchus 2022 Char Siu Chicken, Bok Choy, Shellfish Cracker, Sesame, Peanut Recommended Wine Pairing Brut Reserve Duo Of Venison, Shoulder Pithivier, Jerusalem Artichoke, Kale, Game Jus Recommended Wine Pairing Rose Reserve Cornish Pollock, Mouclade Sauce, Pickled Mussels, Saffron, Spinach, Samphire Recommended Wine Pairing Kits Coty Bacchus 2021

THE SWAN

SIDES

Winter Vegetable Salad, Walnut Dressing £4.75 Panisse, Parmesan, Truffle £4.75 Savoy Cabbage, Confit Chilli, Shallot, Garlic £4.75 Creamed Pink Gypsy Potato, Bone Marrow, Chive £4.75

TO FINISH

Banana Tarte Tatin, Coconut Caramel, Banana Yogurt Sorbet Rhubarb Crumble Tart, Custard Ice Cream Blood Orange Gateaux, Orange Marmalade, Honey Tuile Yuzu Sorbet, Kaffir Lime Jelly, Lemongrass Sponge, Mango, Sesame Pecan Praline Parfait, 70% Cocoa, Feuilletine, Verjus Neal's Yard British Cheese & Apple (supp £5)

Selection of Nespresso Coffees or Prince & Sons Teas from £2.5

2 COURSES £42 3 COURSES £45