

THE SWAN

WINE KITCHEN

DINNER MENU

TO START

Cep Focaccia, Mushroom Broth, Pickled Shimeji, Celery

Recommended Wine Pairing Flint Dry 2022

White Onion Velouté, Chive Oil, Crouton, Pickled Shallot

Recommended Wine Pairing Bacchus 2022

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

Smoked Haddock, Scallop, Cured Trout & Roe, Garden Pea

Recommended Wine Pairing Brut Reserve

TO FOLLOW

Chalk Stream 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

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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SIDES

Winter Vegetable Salad, Walnut Dressing £4.75

Panisse, Parmesan, Truffle £4.75

Savoy Cabbage, Confit Chilli, Garlic & Shallot £4.75

Creamed Pink Gypsy Potato, Bone Marrow, Chive £4.75

TO FINISH

Banana Tarte Tatin, Coconut Caramel, Banana Yogurt Sorbet

Pecan Praline Parfait, 70% Cocoa, Feuilletine, Verjus

Rhubarb Crumble Tart, Custard Ice Cream

Blood Orange Gateaux, Orange Marmalade, Honey Tuile

Yuzu Sorbet, Kaffir Lime Jelly, Lemongrass Sponge, Mango, Sesame

Neal's Yard British Cheese & Apple (supp £5)

3 COURSES £48

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