

THE SWAN

WINE KITCHEN

SUNDAY MENU

TO START

Crab & Apple Salad, Crème Fraiche, Verjus, Celeriac, Chervil

White Onion Velouté, Chive Oil, Crouton, Pickled Shallot

Morghew Park Game & Apricot Terrine, Candied Cashew, Plum Gel, Malted Loaf

Cep Focaccia, Mushroom Broth, Pickled Shimeji, Celery

Grey Mullet, Tigers Milk, Grapefruit, Avocado, Coral Tuile

TO FOLLOW

Confit Pork Belly, Granny Smith Apple Sauce

Butter Roasted Celeriac, Chimichurri, Turnip, Onion Ring, Chilli

Roast Duck Leg, Cranberry

Chalk Stream Trout, Buttermilk Dressing, Essex Crab, Dill, Caviar

Brill, Ajo Blanco, Grape, Dill Oil, Coastal Herbs

TO FINISH

Chai & Coconut Rice Pudding, Banana Praline, Apple, Almond

Chestnut Crème Pâtissiere, Blackcurrant, Meringue, Fennel

Curious Apple Cider Pear, Brandy Snap, Vanilla Cream, Lemon Thyme

Johnnie Walker & Chocolate Cremeux, Cranberry, Vanilla Ice Cream, Peanut

Blood Orange Gateaux, Orange Marmalade, Honey Tuile

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

3 COURSE £45

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.