

STARTERS

GAZPACHO,
Pickled Red Onions, Basil & Heritage Tomatoes 7

CHICKEN LIVER PARFAIT
Chamomile Jelly & Apple Chutney 9

SALMON GRAVLAX,
Smoked Salmon Rilette & Pickled Beetroot 8.9

CORNISH CRAB,
Avocado Purée, Pickled Fennel & Grilled English Muffin 9

BURRATA,
Minted Yellow Courgette Salad, Garlic & Lemon Dressing 8.5

BEETROOT SALAD,
Fennel & Rainbow Radish 6

MAINS

PARSLEY GNOCCHI,
Spinach, Pumpkin, Oyster & Chestnut Mushrooms 16

SALMON FILLET,
Grilled Gem Lettuce, Mussels & Chive Beurre Blanc 19

COD FILLET
Enoki Mushrooms & Dashi Broth 19.5

CORNFED CHICKEN,
Crushed New Potatoes, Greens Beans & Peppercorn Sauce 16.5

LAMB RUMP
Courgette, Parmesan & Confit Garlic Potatoes 19

BLACK ANGUS RIBEYE STEAK 220g
Salad, Chips & Bearnaise 28

SIDES ALL AT 3.6

SEASONAL GREENS

YORKSHIRE PUDDING 1.5

ROAST POTATOES

PLUM TOMATOES, Pickled Shallot, Feta Dressing

Swan

BAR & BRASSERIE

WEST MALLING

KITCHEN HOURS

BRUNCH MONDAY TO FRIDAY 9AM – 12PM

SATURDAY & SUNDAY 10AM – 11.45AM

LUNCH MONDAY TO FRIDAY 12PM – 6PM

SATURDAY & SUNDAY 12.30PM – 6PM

ONLY SET MENU & GRILL SECTION

SERVED MONDAY TO SATURDAY

BETWEEN 3PM – 6PM

DINNER

MONDAY TO SATURDAY 6PM-10PM

SUNDAY ROAST

ROAST RIBEYE of BEEF

Roasted Potatoes, Yorkshire Pudding,
Seasonal Greens, Roasted Carrots,
Creamed Leeks & Red Wine Sauce 18

ROAST LEG of LAMB

Roasted Potatoes, Yorkshire Pudding,
Seasonal Greens, Roasted Carrots,
Creamed Leeks & Red Wine Sauce 17.5

DESSERTS & SWEET WINE 75ML

HOMEMADE ICE CREAM
OR SORBET SELECTION 6

STICKY TOFFEE PUDDING,
Vanilla Ice Cream 7.5

APRICOT TARTE TATIN
Clotted Cream Ice Cream 7.5

BRIOCHE BUTTER PUDDING
Poached Apple & Toffee Sauce 7.5

CHOCOLATE BROWNIE
Raspberry Ripple Ice Cream 7.5

MOSCATO, MACULAN, DINDARELLO, VENETO, Italy ' 12' 6

COSECHA TARDIA, ARGENTINA '17 6.5

CHAPEL DOWN, NECTAR, KENT '16 7.5

TOKAJI 'CUVEE SAUSKA, Hungary '05 8

CHEESE* & PORT

CORNISH YARG

MATURED COWS CHEESE, CREAMY & FULL FLAVOURED TASTE
AND TEXTURE 7

TUNWORTH

FRESH CREAMY GOATS' CHEESE WITH A MOUSSE LIKE
TEXTURE, PASTEURISED 7

KENTISH BLUE

CREAMY GOATS MILK WITH SLIGHT ACIDITY, PASTEURISED 7

THE SWAN CHEESEBOARD,

Selection of all the above 12

*All cheeses are served with homemade crackers & chutney

CALEM, 10 YEAR OLD TAWNY, PORTUGAL (75CL) 6

FERREIRA LBV, Portugal '11 5

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.