

## STARTERS

- BUTTERNUT SQUASH SOUP, Shallot & Thyme Jam 6.5
- STICKY PORK BELLY, Pickled Carrot Salad, Cashew Nuts & Chilli Caramel 9.2
- CONFIT DUCK & HAM HOCK TERRINE, Greengage Jam & Toasted Brioche 9
- SMOKED DUCK BREAST, Roasted Beetroot, Pickled Shallots, Goats Curd, Blue Cheese & Buttermilk Dressing 9
- SEARED YELLOWFIN TUNA, Orange, Crème Fraîche, Soy & Chilli Dressing 9.8
- BRIXHAM CRAB CAKE, Brown Crab, Crème Fraîche & Spring Onion Salad 10.5
- BEETROOT CURED SALMON, Beetroot Relish & Avocado Purée 9

## MAINS

- 'TWICE BAKED' CHEESE SOUFFLÉ,  
Celeriac & Truffle Purée, Greens & Roasted Parsnips 15.5
- HAKE FILLET,  
Slow Cooked Chickpeas, Tomato, Roast Chorizo & Saffron Aioli 19
- GRILLED SKATE WING,  
Café De Paris Butter & Purple Sprouting Broccoli 19.5
- CONFIT PORK BELLY,  
Celeriac Fondant & Purée, Morcilla Croquette, Cider & Apple Jus 17.5
- CONFIT DUCK LEG  
Carrot Purée, Creamed Potato & Heritage Carrots 19
- BLACK ANGUS GRASS FED SIRLOIN STEAK, 250g  
Chips, Land Cress & Béarnaise Sauce 26

## SIDES ALL AT 3.6

- |                                      |                |                               |
|--------------------------------------|----------------|-------------------------------|
| SEASONAL GREENS                      | ROAST POTATOES | GREEN SALAD & Citrus Dressing |
| PLUM TOMATO, SHALLOT & Feta Dressing | HOUSE CHIPS    | YORKSHIRE PUDDING 1.5         |

## DESSERTS & SWEET WINE 75ML

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|---------------------------------------------------------|---|
| HOMEMADE ICE CREAM<br>OR SORBET SELECTION               | 6 |
| APPLE & BLACKBERRY CRUMBLE<br>Vanilla Custard           | 7 |
| PISTACHIO CAKE<br>Raspberry Sorbet & Compote            | 7 |
| CHOCOLATE PANNA COTTA<br>Blackberries                   | 7 |
| LEMON POSSET<br>Mulled Autumn Fruits & Short Bread      | 7 |
| GYPSY TART<br>Salted Caramel Ice Cream & Salted Peanuts | 7 |

## CHEESE & PORT 75ML

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|-------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| BLUE MONDAY<br>A SUPERB COMPLEX, RICH CREAMY BLUE WHICH DEVELOPS INTO A<br>WONDERFUL, SOFT & MELLOW CHEESE, MADE FROM PASTEURISED COW'S<br>MILK | 7   |
| LANCASHIRE BOMB<br>Mature Cow's Cheese, Deep & Rich Flavour, Yet Very Creamy &<br>Pasteurised                                                   | 7   |
| SOFT BATH<br>A MILD AND CREAMY, ORGANIC, BRIE-STYLE CHEESE MADE TO AN<br>ORIGINAL 19TH CENTURY RECIPE FROM PASTEURISED COW'S MILK.              | 7   |
| THE SWAN CHEESEBOARD,<br>Selection of all the above                                                                                             | 12  |
| *All cheeses are served with homemade crackers & chutney                                                                                        |     |
| WARRE'S OTIMA, 10 Yrs Old Tawny, Portugal                                                                                                       | 6.8 |
| FERREIRA LBV, Portugal '11                                                                                                                      | 5   |

# 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 LEG of LAMB  
Roasted Potatoes, Yorkshire Pudding,  
Seasonal Greens, Roasted Carrot, Roasted  
Cauliflower Purée & Red Wine Sauce 17.5

ROAST RIBEYE of BEEF  
Roasted Potatoes, Yorkshire Pudding,  
Seasonal Greens, Roasted Carrot, Roasted  
Cauliflower Purée & Red Wine Sauce 18

*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.*