

## STARTERS

SMOKED HADDOCK CROQUETTE,  
Smoked Cod Roe & Fennel Salad 9.8

GORGONZOLA,  
Roasted Heritage Beetroots, Candied Walnuts & Truffled Honey 8.9

CRISPY HENS EGG,  
Chorizo & Mushroom Ragout, Quince & Apple 9

PARSNIP SOUP,  
Ginger Mascarpone 6.5

CORNISH CRAB AND MACKEREL RILLETTE,  
Avocado, Beetroot Relish & Grilled Sourdough 9.6

SERRANO HAM  
Celeriac Remoulade, Land Cress & Parmesan 9

## MAINS

CAULIFLOWER RISOTTO,  
Jerusalem Artichoke, Wild Mushrooms, Purple Sprouting Broccoli &  
Hazelnut 16

FISH PIE,  
Brown Crab Mash, Creamed Leeks & Seasonal Greens 18

BEEF CHEEK,  
Polenta & Broccoli 17.5

CHART FARM VENISON,  
Braised Pearl Barley & Green Sauce 21

BLACK ANGUS BEEF FILLET 220g,  
Chips & Hollandaise Sauce 29

SEA BASS FILLET,  
Crushed New Potatoes Green Beans & Basil Pesto 18

## SIDES ALL AT 3.6

SEASONAL GREENS

ROAST POTATOES

GREEN SALAD & Citrus Dressing

YORKSHIRE PUDDING 1.5

## SUNDAY ROAST

ROAST RIBEYE of BEEF  
Roasted Potatoes, Yorkshire Pudding,  
Seasonal Greens, Crushed Carrot & Swede,  
Creamed Leeks & Red Wine Sauce 18

PRESSED SHOULDER of LAMB  
Roasted Potatoes, Yorkshire Pudding,  
Seasonal Greens, Crushed Carrot & Swede,  
Creamed Leeks & Red Wine Sauce 17.5

## DESSERTS & SWEET WINE 75ML

## CHEESE & PORT 75ML

HOMEMADE ICE CREAM OR SORBET SELECTION	6
TONKA BEAN CRÈME BRULEE, Chocolate & Peanut Biscotti	7.5
CHOCOLATE & HAZELNUT TART, Vanilla Crème Fraiche	7.5
APPLE & BLACKBERRY CRUMBLE, Custard	7.5
CARROT CAKE, Candied Walnuts & Coffee Ice Cream	7.5
MOSCATO, MACULAN, DINDARELLO, VENETO, Italy '12' 6	
CHAPEL DOWN, NECTAR, KENT '16	7.5
TOKAJI 'CUVEE SAUSKA, Hungary '05	8

OXFORD BLUE A SUPERB COMPLEX, RICH CREAMY BLUE WHICH DEVELOPS INTO A WONDERFUL, SOFT & MELLOW CHEESE, MADE FROM PASTEURISED COW'S MILK	7
TUNWORTH BRITISH STYLE CAMEMBERT, SOFT, RICH & EARTHY FLAVOUR, PASTEURISED	7
CORNISH YARG LIGHT TEXTURED WITH FRESH CITRUS NOTES. CAREFULLY WRAPPED IN NETTLE LEAVES, GIVING A DISTINCTIVE FINISH.	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

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

*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.*