

# THE SWAN

WINE KITCHEN

## SUNDAY MENU



### STARTERS

White onion soup, cheddar gougère, parmesan custard  
Confit chicken and ham hock terrine, leeks, brown butter  
Truffle gnocchi, creamed wild mushrooms, red vein sorrel cress  
Chicken and duck liver parfait, prune puree, toasted spiced onion bread  
Pumpernickle and goat cheese parfait, beetroot sorbet, ketchup *NF*



### MAINS

Roast beef rump, celeriac purée  
Confit pork belly, apple  
Fillet of sea trout, brown crab mayo, cucumber and shellfish (£1 supp) *NF, GF, DF*  
Barbary duck breast, braised puy lentils  
Hay baked Jerusalem artichoke risotto, gorgonzola, salted artichokes

All of our main courses are served with:  
Roast potatoes, carrot and swede crush, Yorkshire pudding and seasonal greens



### DESSERTS

Bramley apple and oat crumble, honey ice cream  
Banana parfait, peanut ice cream, cumin butterscotch *V*  
Burnt honey pannacotta, yoghurt sorbet, milk puree  
Poached rhubarb, ginger pastry crème, meringue, rhubarb sorbet  
Selection of English cheese, biscuits, fig chutney (£4 supp)

**TWO COURSES £23.5**

**THREE COURSES £26.5**

*V* - Vegetarian, *GF* - Gluten Free, *NF* - Nut Free, *DF* - Dairy Free, *VG* - Vegan



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