

# THE SWAN

WINE KITCHEN

## WINE AND DRINK LIST

### CURIOUS DRINKS

175ml 500ml Bottle

#### Curious Brew Lager, 4.7%

2.5 4.5 5

Brewed using Eastern Anglian Malt, saaz & cascade hops & re-fermented using Champagne yeast and finished with a dosage of the Nelson Sauvignon hop.

#### Curious IPA, 5.6%

2.5 4.5 5

Brewed using Goldings (fresh, sweet & delicate), Bramling Cross (spicy blackcurrant) & Chinook (zestiness) hops as well as the finest pale ale malt.

#### Curious Porter, 4.4%

4.5

Brewed using chocolate malt, Bramling Cross & Challenger. Matured using winemakers' vanilla oak chips to give a softness and balance.

#### Curious Cider, 5.7%

4.5

Made using only ripe, handpicked apples. Cold-fermented using wine yeast to preserve the crisp flavour. No concentrates, no water, no bad fruit. 100% apples.

### SPARKLING WINE

125ml Bottle

#### Vintage Reserve Brut, Chapel Down, NV

8 40

Pale lemon-yellow in colour; the nose is slightly floral with some citrus. A blend of reserve wines from different vintages.

#### Vintage Reserve Rose Brut, Chapel Down, NV

8.5 45

Pale peach in colour; Aromas of fresh strawberries & raspberries. A blend of reserve wines from different vintages.

#### Three Graces, Chapel Down, 2010

48

An elegant wine with finesse, delicacy and depth. A fine bubble and excellent length. Made with the three champagne grapes; Pinot Noir; Pinot Meunier & Chardonnay.

#### Blanc de Blancs, Chapel Down, 2011

48

Rich, expressive aromas of rippled apples and toasted hazelnuts. Great as an aperitif wine.

#### English Rose Sparkling, Chapel Down NV

39

If you find some sparkling wines too sharp, try this. Delicate and great finesse. High refreshment value



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### WHITE WINE

175ml 500ml Bottle

#### Bacchus, Chapel Down, 2014

6.5 19.5 26

Intense aromas of tropical fruit, pineapple, lime & hints of green pepper.

#### Chardonnay, Chapel Down, 2012

7.5 22.5 28.5

Aromas of red apple and citrus with a background note of smoke.

#### Bacchus Reserve, Chapel Down, 2014

28.5

Ripe galia melon, pineapple & fresh grass with a palate of tropical fruit & apple.

#### Pinot Blanc, Chapel Down, 2014 (Temporally out of stock)

Classic Pinot Blanc, Apricot & Peach aromas with a rich, silky palate gives exceptional balance

#### Tenterden Bacchus Reserve, Chapel Down, 2014

31

Aromas of passion fruit, lime zest & fresh cut grass followed by caramelised citrus.

#### Les Abeilles De Columbo, Côte du Rhône, France, 2012

35

Medium-bodied, floral & fruity aromas with a supple & harmonious palate.

#### Toledana, Gavi di Gavi La Toledana, Italy, 2013

38

Perfume of fruits & white flowers with citrus undertones. Slightly almond finale.

#### Jean-Claude Chatelain, Pouilly Fume, France, 2013

49

Classic Dry with full of crisp, fresh fruit. Exclusively sauvignon grapes.

#### La Grande Chatelain de Joseph Mellot, Sancerre, France, 2010

70

Candied grapefruit, lime zest & pineapple. Incredible intensity & elegance.

### ROSÉ WINE

175ml 500ml Bottle

#### English Rose, Chapel Down, 2014

6.5 19.5 26

Aromas of strawberries & cream, raspberries & redcurrants. Fresh & dry.

### RED WINE

175ml 500ml Bottle

#### Union Red, Chapel Down, 2014

6.5 19.5 26

Redcurrant, cherry and toasted oak with flavours of bramble jelly & floral violets.

#### Pinot Noir, Chapel Down, 2013

7.5 22 29

Raspberry, violet, & blackcurrant nose and a cranberry, cedar & liquorice palate.

#### Passori Rosso, Veneto, Italy, 2014

8.5 27.5 40

Plum & dried fruit notes. 60% late harvested Merlot and 40% Corvina.



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suggested gratuity of 12.5% will be added to your bill.

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### SWEET WINE

75ml Bottle

Nectar, Chapel Down, 2014 (Out of stock)

Delicate aromas of elderflower, lychee & jasmine. Flavours of honeysuckle & rose.

### PORT WINE & SHERRY

75ml Bottle

Dow's Tawny, Symington Estate, Portugal

5.5 55

Dow's LBV, Symington Estate, Portugal, 2009

6 60

Bodegas Hildago Manzanilla, Spain

3 27

### VODKA

25ml

### RUM

25ml

Black Cow Milk

4.5

Bacardi Superior

4.5

Chase Potato

5

Goslings Black Seal

5

Chase Marmalade

5

Bacardi 8-Year-Old

5

Chase English Oak Smoked

5

Havana 7-Year-Old

5

### GIN

25ml

### LIQUEUERS

25ml

50ml

Bombay Sapphire London Dry

4.5

Baileys

6

Tanqueray Export Strength

4.5

Campari

4.5

Bramley & Gage Sloe

4.5

Chase Rhubarb

4.5

Sipsmith London Dry

5

Cointreau

4.5

Greenhook Ginsmith American

5

Disaronno

4.5

Bobby's Schiedam Dry

5

Luxardo Sambuca

4.5

Hendrick's Dry

5

Martini Bianco, Extra Dry, Rosso

4.5

Ferdinand's Saar Dry

5.5

Pimms No. 1

4.5

Ferdinand's Saar Quince

5.5

Sauza Hacienda Tequila

4.5

Sipsmith VJOP

6

Wolfsmidt

4.5



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WHISKY	25ml	COGNAC	25ml
Dewar's White Label Blended	4.5	Courvoisier V.S	4.5
Bulleit Bourbon Frontier	4.5	Lamberhurst, Chapel Down	11.5
Jamesons Irish	4.5	Hennessy XO	12
Laphroig 10-Year-Old	5	Armagnac/Calvados	
Lagavulin 17-Year-Old	5.5	Chateau de Laubade	5.5
Oban 14-Year-Old	6	Chateau de Breuil V.S.O.P	5.5

## SOFT DRINKS

Chegworth Apple & Blackberry	3.5	Coca Cola / Diet Coke	2.75
Chegworth Apple & Beetroot	3.5	Canada Dry Ginger Ale	2.5
Chegworth Apple & Rhubarb	3.5	Kingsdown Apple Sparkle	3.75
Chegworth Cox & Bramley	3.5	Schweppes Lemonade	2.5
Chegworth Pear & Apple	3.5	Schweppes Bitter Lemon	2.5
Cranberry/Orange/Tomato Juice	2.5	Schweppes Slimline Tonic	2.5
Lime Cordial & Soda	4	Fever Tree Tonic	2.5
Luscombe Farm Elderflower Bubbly	4		
Luscombe Farm 'Hot' Ginger Beer	4		

## HOT DRINKS

Perk & Pearl Coffee			25ml
Americano, Cappuccino, Latte, Flat White, Mocha, Double Espresso			2.5
Perk & Pearl Coffee			2
Single Espresso, Macchiato			
Canton Tea			2.95
English Breakfast, Earl Grey, Chamomile, Green, Rooibos, Jasmine Tips, Oolong, Peppermint			
Fresh Mint Tea			2.95
Hot Chocolate			2.5



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# THE SWAN

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## OUR COCKTAILS

### WHITE WINE

#### The Lavender Collins

7

Vodka, lavender syrup, lemon, CD Vintage Brut

#### The Margarita

8

Tequila, Cointreau, Agave, Lime and Orange

#### The Swan Gin and house tonic

7

Gin of choice, house tonic, soda, orange peel

#### The Cosmopolitan

8

Vodka, lemon, Cointreau, Cranberry juice, Orange, lemon twist

#### The Espresso Martini

8.5

House coffee syrup, Crème de banana, vodka, tonka bean

#### The Mojito

7

Medium-bodied, flo Muddled Mint, Rum, lime, brown sugar; soda ral & fruity aromas with a supple & harmonious palate.

