



SUNDAY SPRING LUNCH

Recommended Aperitifs

Bobbing Up & Down 12
Greensand Ridge Gin & Fever-Tree Tonic 9

TO START

Carrot & Butternut Squash Soup (V)
Loch Duart Salmon, Curried Cauliflower & Pickled Pear
Chicken Liver Parfait, Onion Jam, Toasted Focaccia
Fennel, Beetroot & Blood Orange Salad (V)

TO FOLLOW

Parsley Risotto, Smoked Northumberland & Morel Mushrooms (V)
Skrei Cod, Crab, Sake & Dill
Chicken & Mushroom Pithivier, Mashed Potato & Buttered Greens
Scottish Longhorn Beef, Braised Oxtail Stuffed Yorkshire Pudding, Seasonal Vegetables, Tewkesbury Mustard

For Two to Share

Whole Roast Cotswold White Chicken,
Roast Potatoes, Yorkshire Pudding, Stuffing,
Seasonal Vegetables & Gravy

ON THE SIDE

Roast Potatoes 6.5, Cauliflower Cheese 6.5

TO FINISH

Lemon Curd, Kirsch Cherry Sorbet, Glazed Meringue
Blossom Honey Wild Fennel Pollen Panna Cotta, Rhubarb, Rose & Caramelised Almonds
House Cheese, Chutney & Crackers
Apple, Pear & Rhubarb Crumble, Custard

TWO COURSES £38.5 THREE COURSES £45

OUR SUPPLIERS

Morghew Estate, Tenterden, Kent

Hinxden Dairy, Cranbrook, Kent

Sankeys Fishmongers, Tunbridge Wells, Kent

LAM, Wheatsheaf Farm, Sittingbourne, Kent

Longcroft & Old, Smithfield Market, London

North Charcuterie, East Farleigh, Kent

The Truffle Company, Hemel Hempstead

David Catt & Sons, East Hall Farm, Maidstone, Kent

The Cheese Shop Tunbridge Wells, Kent

OUR HOMES

Kingdom, Penshurst

www.thiskingdom.co.uk

The Swan, Tenterden

www.swanchapeldown.co.uk