

## HISTORY

Lavenham is one of the United Kingdom's best-kept medieval villages with over three hundred listed buildings. As one of the historic "Wool Towns", Lavenham was famed for its fabulous wools and it even has its own official colour, the famous Lavenham Blue.

The Swan itself was initially made up of three houses the oldest of which dates back to 1425. In 1830 it had 12 bedrooms and stabling for over 50 horses. During the Second World War the airmen's bar was the main meeting place for off duty American servicemen from the 487 Squadron. Their signatures are still on the wall today.

## THE RESTAURANT

The grand Gallery Restaurant in the heart of The Swan offers exquisite British dining set within superb medieval surroundings, culminating in a unique dining experience. It was built by Trust House Forte in 1965 using 400 tons of English oak.

## ABOUT THE CHEF

Our menus are the inspiration of our Head Chef, Justin Kett, who turns his passion for showcasing the very best of Suffolk ingredients into outstanding British food. Since taking the helm at the Swan in 2011 Justin has used his creativity and experience working in Michelin-starred kitchens to provide guests with an array of dining options to suit every mood and palate. From grand dining in our 2 AA Rosette Gallery restaurant to the contemporary brasserie, Justin's food nods to the exciting gastronomy that is shaping the British culinary landscape today.

## OUR SUPPLIERS

We pride ourselves on showcasing the very best of Suffolk and British produce and source our ingredients from local suppliers whenever possible. You'll find everything from fresh fruit and vegetables from Suffolk farms to meat and game direct from the Lavenham butchers across the road. And when Justin is not in the kitchens, you'll find him roaming the Suffolk countryside in search of inspiration for his next seasonal dish.

TO BEGIN

**Tomato**

Gazpacho, Air-dried Tomatoes, Pesto, Mozzarella

**Pigeon**

Artichoke, Girolles, Blackberries

**Binham Blue**

Panna Cotta, Beetroot, Hazelnuts

IN-BETWEEN

**Cauliflower**

Macaroni, Parmesan, Raisin, Truffle

**Beetroot**

Capers, Gherkins, Goats Cheese, Dehydrated Yolk

**Duck Livers**

Smooth Parfait, Pineapple, Thyme, Shallots

TO FOLLOW

**Cod**

Butter Poached, Parsnip, Vanilla, Caviar

**Scallop**

Crispy Pork Belly, Chervil Root, Apple

**Monkfish**

Blackened Tail, Butternut Squash, Coriander

THE MAIN

**Beef**

Marinade Rump, Broccoli, Stilton Bread and Butter Pudding

**Lamb**

Duo of Lamb, Courgette Flower, Purée

**Venison**

Croquette Potatoes, Heritage Carrots, Spinach

AFTER

**Marathon**

Peanut, Chocolate, Caramel

**Soufflé**

Prune, Armagnac, Clotted Cream

**Pudding Rice**

Apple, Caramel, Hazelnut

**Passionfruit**

White Chocolate, Praline, Coconut

**Blackberry**

Panna Cotta, Puff Pastry, Curd

**English Cheeses**

Cornish Yarg, Montgomery's Cheddar,  
Stichelton Blue, Goat's Cheese, Gubbeen

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3 COURSES - £40 | 4 COURSES - £50 | 5 COURSES - £60

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All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details.