



The White Swan



EXAMPLE EVENING MENU

Wine Producer Special – Mount Horrocks

Stephanie Toole, proprietor / winemaker of this Clare Valley producer, recently had lunch with us where we tried her wines and were so impressed that we are initially offering them at 20% off the normal price.

'Watervale' Riesling, 2017 – *Outstanding dry Riesling. Crisp & juicy citrus flavours with great balanced long finish*

125ml £5.50 175ml £7.50 250ml £10.50 Btl £30.75 (was £38.50)

Shiraz, 2014 – *This is a super-stylish shiraz with juicy red and black fruit flavours but with fine tannins*

125ml £6.75 175ml £8.95 250ml £12.75 Btl £37.50 (was £47.50)

'Cordon Cut' Riesling, 2017 – *Seriously good Dessert wine - Beautiful sweet lime and light lemon curd flavours – likened to a delicate Tokaji with a lovely long finish*

125ml £10.75 Btl £31.95 (was £39.95)

Starters

Farmhouse bread & olives	£4.75
Sweet potato & carrot soup served with bread	£5.75
Chicken liver parfait served with toast & red onion chutney	£7.50
Filo wrapped king prawns with a sweet chilli sauce	£7.75
Pan-seared pigeon breast on a warm salad with crispy pancetta & a balsamic reduction	£7.75
Goats cheese baked in filo pastry on a beetroot salad with a pesto dressing	£7.50
Portobello mushroom stuffed with Mediterranean vegetables on mixed leaves With a vegan pesto dressing	£7.25

Mains

Char-grilled 10oz British rib-eye steak topped with garlic butter, chips & salad	£19.95
Confit of duck with butternut squash ecrasé, broccoli, an apple tartlet & a thyme jus	£16.95
Slow roasted venison served with leek & potato dauphinoise, green beans & a thyme jus	£17.95
Slow braised pork belly on creamy mash served with broccoli & a meat jus	£16.95
1930's style pork sausages served with creamy mash & onion gravy	£13.50
Pan seared sea bass served on a lemon & thyme potato cake, with sautéed mange tout & a salsa verde	£16.95
Pan seared sea trout on a celeriac purée served with sautéed samphire, crayfish tails & a beurre noisette sauce	£16.95
Roasted butternut squash risotto cakes on mixed leaves & topped with rocket	£12.95
Moroccan style vegetable tagine served with fresh herb couscous (<i>vegan</i>)	£12.50

Side Dishes

Chips	£3.50	Fine Beans	£3.50
New or mashed potatoes	£3.50	Spinach	£3.75
Mixed Salad	£3.95		

Food Allergies and Intolerances: *Before you order your food and drinks please speak to our staff if you want to know about our ingredients*

Desserts

Chocolate cake with warm chocolate sauce & vanilla ice cream	£5.95
Sticky toffee pudding served with butterscotch sauce & honeycomb ice cream	£5.95
Bread & butter pudding with cinnamon ice cream	£5.95
Banoffee pie with double cream	£5.75
Selection of British Cheese – (Somerset Brie, Shropshire Blue, Stilton Blue)	£7.50
Ice cream - (Vanilla, Strawberry, Cinnamon, Chocolate Brownie)	£5.25
Vegan salted caramel ice cream	£5.25
Sorbet – (Blood Orange, Lemon or Mango)	£5.25

Dessert Wine & Port

Vistamar Late Harvest Moscatel, 2013 - 11.5% - Chile	125ml £5.75	£16.95 ½ Bottle
<i>Golden yellow with amber tones, this sumptuous wine displays ripe papaya, peach and honey aromas.</i>		
Black Muscat, Elysium, 2013 – 15% - USA, California		£23.50 ½ Bottle
<i>Full of fantastic velvety fruit – one of the few dessert wines that can stand up to chocolate pudding</i>		
Chateau Laville, Sauternes, 2011 - 14% - France		£27.50 ½ Bottle
<i>Wild honey with luscious apricot and racy acidity balancing the sweetness</i>		
Taylors Late Bottled Vintage, 2011 - 20% - Portugal	100ml	£4.95
Ramos Pinto 10yr Old Tawny - 19.5%	100ml	£7.95

Cognac / Armagnac

Courvoisier VS% - 40%	£4.20	Calvados - Berneroy VSOP	£4.80
Courvoisier VSOP – 40%	£5.50	Armagnac - Baron de Sigognac 10 yr	£4.80
Hennessy XO – 40%	£10.95		

Liqueurs & Sherry

Baileys Irish Cream - 17%	£4.00 50ml	Cointreau - 40%	£4.00
Drambuie - 40%	£4.00	Amaretto Disaronno - 40%	£4.00
Galliano – 42.3%	£4.00	Grand Marnier - 40%	£4.00
Kahlua – 26.5%	£4.00	Tia Maria - 20%	£4.00
Tio Pepe Fino - 15%	£3.00 50ml	Harveys Bristol	£3.00 50ml

All Cognacs and Liqueurs served in 35ml unless stated

Whisky & Bourbon

Please ask to see separate Whisky Menu

Coffees

Americano	£2.20	Flat White	£2.50
Espresso	£2.00	Double Espresso	£2.20
Cappuccino	£2.50	Cafe Latte	£2.50
Decaf Coffee	£2.20	Irish Coffee	£4.95

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