



The White Swan



Example Evening Menu

Wine Specials

Gavi di Gavi, Late Bottled La Toledana, 2017 – Ripe peach and pears with hints of citrus and a slight honeyed edge held together by steely minerality and a fresh acidity. Wonderful example of this crisp aromatic dry white wine

175ml £5.95 250ml £8.50 Btl £24.50 (was £28.95)

Zinfandel, 'Heritage Reserve' De Loach, 2016 Pure fresh fruit berry flavours shine through this uncomplicated, yet very enjoyable wine from a Pinot Noir specialist. It is medium bodied, with lovely finish and good fruit acidity.

175ml £5.95 250ml £8.50 Btl £24.95 (was £29.95)

Starters

Farmhouse bread & olives	£4.75
Green gazpacho with croutons	£5.95
Filo wrapped King prawns served with sweet chilli sauce	£7.50
Rabbit & ham hock terrine with toast & onion chutney	£7.50
Thai beef salad with chilli, coriander & ginger	£7.25 / £12.75
Goats cheese served with beetroot carpaccio, basil pesto & watercress	£7.50
Smoked mackerel pate with pear, watercress, radish & crostini	£7.75

Mains

Char-grilled 10oz British rib-eye steak served with chips, salad & garlic butter	£19.95
Roasted lamb chump on bubble & squeak with a pea & pink peppercorn puree & jus	£18.50
Slow roasted pork belly with wild mushrooms, cavolo nero & jus	£16.50
Pan seared Barbary duck breast with dauphinoise potato, glazed radish, madeira soaked apricots, summer berry compote & jus	£17.95
Pork, sage & thyme sausages on creamy mash with an onion gravy	£13.50
Pan seared cod with spinach, pine nuts, raisins and a puy lentil dressing	£16.95
Pan seared sea bream served with tempura yellow courgette ribbons, marsh samphire, wild rice & a tomato & caper salsa	£17.50
Pea, broad bean & mint risotto topped with parmesan	£12.95

Side Dishes

Chips	£3.50	Fine Beans	£3.50
Mashed potatoes	£3.00	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

Sticky toffee pudding with butterscotch sauce & honeycomb ice cream	£6.50
Chocolate crèmeux served with fruit compote & mascarpone	£5.95
Lemon posset with shortbread	£5.95
Gooseberry and mixed berry crumble served with custard	£5.95
Selection of British Cheese – (Somerset Brie, Goats cheese, Stilton)	£7.50
Ice cream - (Vanilla, Honeycomb, Chocolate, Strawberry, vegan salted caramel)	£5.25
Sorbet – (Mango, Lemon)	£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		£23.50½ 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%	£4.25	Calvados - Berneroy VSOP	£4.95
Courvoisier VSOP – 40%	£5.50	Armagnac - Baron de Sigognac 10 yr	£4.95
Hennessy XO – 40%	£11.50		

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

<u>Coffees</u>			
Americano	£2.50	Flat White	£2.60
Espresso	£2.00	Double Espresso	£2.20
Cappuccino	£2.60	Cafe Latte	£2.60
Decaf Coffee	£2.50	Irish Coffee	£5.50

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