



# The White Swan



Example evening menu 2020

## STARTERS

<b>Farmhouse bread, oils &amp; olives</b>	4.95	<b>Roasted fig &amp; pearl barley salad</b>	7.50 / 12.95
		<i>toasted peanuts, fennel, honey &amp; mustard dressing</i>	
<b>Cream of mushroom soup</b> <i>bread</i>	5.95	<b>Goats cheese mousse</b>	7.75
		<i>caramelised pear, buttered walnuts cherry tomato, artichoke crisp, pear dressing</i>	
<b>Duck liver parfait</b> <i>red onion chutney, toast</i>	7.75	<b>Steamed mussels</b>	7.95
		<i>coconut milk, shallots, kaffir lime leaf, ginger</i>	
<b>Filo wrapped King prawns</b> <i>sweet chilli sauce</i>	7.95	<b>with chips</b>	11.50
<b>Deep fried Camembert</b> <i>cassis &amp; berry compote, crostini</i>	7.50		

## MAINS

### WINTER WARMERS

**Pan fried Venison steak**  
19.50  
*Dauphinoise potato, green beans  
black garlic puree  
port jus*

**Slow braised Ox cheek**  
17.95  
*Wholegrain mustard mash,  
Baby pearl onions,  
Heritage beetroot, meat jus*

<b>10oz British rib-eye steak</b> <i>chips, salad, garlic butter</i>	19.95	<b>Pan roasted haddock</b>	16.95
		<i>crushed new potatoes apple, creamed leek sauce</i>	
<b>Chicken three ways</b> <i>pan fried breast, confit drumstick, bacon wrapped ballotine, polenta chips, spinach, supreme sauce</i>	15.95	<b>Pan fried Sea bass</b>	16.95
		<i>quinoa pilaf, samphire, crispy clams, fish bone jus</i>	
<b>Pork &amp; Herb sausages</b> <i>creamy mash, onion gravy</i>	13.50	<b>Mushroom &amp; truffle oil risotto</b>	13.50
		<i>flaked parmesan</i>	
<b>Hasselback aubergine</b> <i>apricot puree, pomegranate couscous tabbouleh, red pepper dressing</i>	13.50	<b>Fresh gnocchi</b>	12.95
		<i>ricotta, pancetta, peas &amp; crispy sage</i>	

## SIDES

Chips	3.75	Dauphinoise Potato	3.95
Mixed green vegetables	3.75	Mashed potato	3.75
Spinach	3.75	Mixed Salad	3.75

**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

<b>Sticky toffee pudding</b> <i>Butterscotch sauce, honeycomb ice cream</i>	6.75	<b>Apple crumble</b> <i>Custard</i>	6.25
<b>Green cardamom panna cotta</b> <i>Berry compote</i>	5.95	<b>Bread &amp; Butter pudding</b> <i>Double cream, vanilla ice cream</i>	6.50
<b>Chocolate Brownie</b> <i>Vanilla ice cream</i>	6.50	<b>Ice Cream</b> <i>3 scoops from vanilla, chocolate, honeycomb strawberry, vegan – salted caramel</i>	5.25
<b>British Cheese</b> <i>Somerset brie, Wooky hole cheddar, Stilton, grapes, biscuits, chutney</i>	7.95	<b>Sorbet</b> <i>Lemon, Mango</i>	5.25

### Dessert Wine & Port

Vistamar Late Harvest Moscatel, 2013 - 11.5% - Chile	125ml £6.25	17.95 ½ Bottle
Black Muscat, Elysium, 2013 – 15% - USA, California		24.50 ½ Bottle
Chateau Laville, Sauternes, 2011 - 14% - France		32.00 ½ Bottle
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 the list in our drink's menu

### Coffees

Black Americano	2.60	Flat White	2.80
Espresso	2.20	Double Espresso	2.40
Cappuccino	2.80	Cafe Latte	2.80
Decaf Coffee	2.60	Irish Coffee	6.50

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