



# The White Swan



Example July Menu

## STARTERS

<b>Fresh herb &amp; potato soup</b> <i>served with bread</i>	5.75	<b>Filo wrapped Tiger prawns</b> <i>sweet chilli sauce</i>	7.95
<b>Burrata Cheese</b> <i>thyme roasted peanuts, poached flat peach, land cress, honey dressing</i>	7.50	<b>Chicken Caesar salad</b> <i>cos lettuce, croutons, boiled egg, anchovies, shaved parmesan</i>	7.75 / 12.95
<b>Mussels</b> <i>creamy cider sauce, shallots, parsley</i>	7.75	<b>Mackerel Pate</b> <i>pickled cucumber, radish, rocket, crostini</i>	7.50
<b>with chips</b>	10.95	<b>Haggis Scotch Egg</b> <i>bacon jam</i>	7.95

## MAINS

### WINTER WARMERS

#### Chicken three ways

16.50

*pan fried breast, confit drumstick,  
bacon wrapped ballotine, polenta chips,  
spinach, jus*

#### Slow braised Pork belly

16.95

*Black pudding, cauliflower 2 ways –  
puree & roasted florets, pearl onion,  
artichoke crisps*

<b>10oz British rib-eye steak</b> <i>chips, watercress, garlic butter</i>	19.95	<b>Pan fried Sea Bream</b> <i>marsh samphire, black rice, tempura yellow courgette ribbons, sauce vierge</i>	16.95
<b>1930's style pork &amp; herb sausages</b> <i>creamy mash, onion gravy</i>	13.50	<b>Pan roasted Chalk Stream Trout</b> <i>grilled tender stem broccoli, pea &amp; potato hash, crispy poached egg, lemon &amp; dill cream</i>	16.50
<b>Fresh gnocchi</b> <i>Artichoke, sun dried tomato, olives Pesto dressing</i>	12.95	<b>Homemade beef burger</b> <i>cheese, baby gem, beef tomato, gherkin, red onion chutney salad, glazed bun</i>	13.50
<b>Pea, broad bean, mint risotto</b> <i>flaked parmesan</i>	13.50		

## SIDES

Chips	3.75	Pea & potato has	3.75
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>Bread &amp; Butter pudding</b> <i>Double cream, vanilla ice cream</i>	6.50
<b>Chocolate cremeux</b> <i>honeycomb ice cream</i>	6.25	<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, chutney, 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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