



The White Swan



Example Evening October 2020

STARTERS

Cream of yellow courgette & lemon thyme soup <i>served with parmesan and rustic bread</i>	5.75	Chicken liver parfait <i>orange & onion marmalade, toasted French bread</i>	7.50
Burrata cheese <i>crispy Parma ham, roasted heritage baby beetroot, walnut & lavender pesto</i>	7.50	Haggis Scotch egg <i>bacon jam</i>	7.50
Pulled gammon & mature cheddar croquettes <i>apple sauce & cider</i>	7.25	Crispy glazed Halloumi salad <i>quinoa, broad beans, roasted pumpkin, figs, baby leaves, honey & mustard dressing</i>	7.50 / 11.50
Beetroot & vodka cured Salmon <i>horseradish & cracked pepper cr�me fraiche</i>	7.75	Vegan (without Halloumi)	5.95 / 8.95
		Mussels <i>creamy cider sauce, shallots, parsley</i>	7.75
		with chips	10.95

MAINS

FRESH FISH

Pan fried Sea Bream
16.95
chorizo, butter beans, vine tomatoes & wilted spinach

Pan roasted Chalk Stream Trout
17.50
grilled tender stem broccoli, new potato, peas, crispy poached egg, lemon & dill cream

10oz British Rib-eye steak <i>chips, watercress, field mushroom, roast tomato, garlic butter</i>	22.50	Pan fried calves liver <i>champ, crispy streaky bacon onion gravy</i>	17.50
Stuffed chicken breast wrapped in Parma ham <i>Stuffed with cream cheese & spinach Dauphinoise potato, panache vegetables Mushroom, tarragon & peppercorn sauce</i>	16.95	Shepherd's pie <i>Mixed vegetables</i>	13.50
Homemade beef burger <i>Swiss cheese, baby gem, beef tomato, beer battered onion ring, shed relish with gherkin, brioche bun</i>	13.50	Wild mushroom & pumpkin Risotto <i>crispy sage, truffle oil</i>	13.50
		Chickpea & lentil Masala (v) <i>Roasted cauliflower, sweet potato & sugar snap peas, served with rice</i>	12.95

SIDES

Chips	3.75	Gratin Potato	3.75
Roasted root vegetables	3.75	Mashed potato	3.75
Garlic & thyme new potatoes	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

Wi-Fi password – Whiteswan

DESSERTS

Sticky toffee pudding	6.75	White chocolate & passionfruit cheesecake	6.50
<i>Butterscotch sauce, honeycomb ice cream</i>		<i>mango sorbet</i>	
Apple crumble	6.25	Gluten free chocolate & almond cake	6.25
<i>custard</i>		<i>Sour cherry compote, Clotted cream ice cream</i>	
British Cheese	7.95	Ice Cream	5.25
<i>Somerset brie, Wooky hole cheddar, Stilton, chutney, crackers</i>		<i>3 scoops from vanilla, honeycomb or vegan salted caramel</i>	
Sorbet	5.25		
<i>Lemon, Mango</i>			

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		24.50½ Bottle
Chateau Laville, Sauternes, 2011 - 14% - France		32.00 ½ Bottle
Taylor's 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 ⁱ
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

All Cognacs and Liqueurs served in 35ml unless stated

Whisky & Bourbon

Please ask to see the list in our drinks 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	2.80	Irish Coffee	6.50

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