



The White Swan



Thursday 3rd December 2020

STARTERS

Jerusalem artichoke soup <i>shaved parmesan, truffle oil & bread</i>	5.75	Baharat-spiced lamb <i>Spiced lamb mince, hummus, Pomegranate, pine nut, flatbread</i>	7.50
Confit duck, foie gras & pheasant terrine <i>red onion chutney, crostini</i>	7.50	Haggis Scotch egg <i>bacon jam</i>	7.50
Crispy glazed Halloumi salad <i>quinoa, broad beans, roasted pumpkin, figs, baby leaves, honey & mustard dressing</i>	7.50 / 11.50	Home-cured beetroot salmon <i>avocado & lemon cracked pepper crème fraiche</i>	7.75
Vegan (without Halloumi)	5.95 / 8.95	Mussels <i>creamy cider sauce, shallots, parsley</i>	7.75
Plaice goujons <i>Citrus dill mayonnaise</i>	6.95	with chips	10.95

MAINS

FESTIVE & WARMING

Roast turkey breast
17.50
Pork, bacon & chestnut stuffing, honey roast ham, roast potatoes, root vegetables sprouts, Braised red cabbage cranberry jus

Slow braised Ox cheek
18.50
Dauphinoise potato, Heritage carrots Pearl onion, mushroom, parsnip crisp, meat jus

10oz British Rib-eye steak <i>chips, watercress, field mushroom, roast tomato, garlic butter</i>	23.50	Pan fried Sea Bream <i>chorizo, butter beans, black olive tapenade & wilted spinach</i>	16.95
Pan fried calves liver <i>champ, crispy streaky bacon, onion gravy</i>	16.95	Pan seared Sea Trout <i>Creamy savoy cabbage, red onion, puy lentil Garlic herb potatoes</i>	17.50
Venison & thyme sausages <i>Creamy mash, braised red cabbage onion gravy</i>	13.95	Wild mushroom, pumpkin & pearl barley risotto <i>crispy sage, truffle oil</i>	13.50
Homemade beef burger <i>Swiss cheese, baby gem, beef tomato, beer battered onion ring, shed relish Gherkin, brioche bun</i>	13.50	Chickpea & lentil Masala (v) <i>Roasted red pepper, sweet potato & sugar snap peas, served with rice</i>	12.95

SIDES

Chips	3.75	Gratin Potato	3.95
Roasted root vegetables	3.75	Pigs in blanket	3.50
Garlic & thyme new potatoes	3.75	Brussel sprouts with bacon	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

<p>Sticky toffee pudding <i>Butterscotch sauce, honeycomb ice cream</i></p> <p>Poached pear & Apple crumble <i>Cinnamon custard</i></p> <p>British Cheese <i>Somerset brie, Wooky hole cheddar, Stilton, chutney, crackers</i></p> <p>Sorbet <i>Lemon, Mango</i></p>	<p>6.75</p> <p>6.25</p> <p>7.95</p> <p>5.25</p>	<p>Chocolate bread & butter Pudding <i>Cherry ice cream</i></p> <p>Christmas pudding <i>Brandy butter, rum molasses anglaise</i></p> <p>Ice Cream <i>3 scoops from vanilla, honeycomb or vegan salted caramel</i></p>	<p>6.50</p> <p>6.25</p> <p>5.25</p>
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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
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 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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