



The White Swan



Example June 2021 Evening menu

STARTERS

Mediterranean Vegetable Soup bread	5.95	Baharat-spiced lamb Spiced lamb mince, hummus, Pomegranate, pine nut, flatbread	7.50
Avocado & Quinoa salad Char-grilled Mediterranean vegetables pumpkin seeds	7.50	Haggis Scotch egg bacon jam	7.50
Grilled goats cheese & red onion tart With fig and baby leaf salad	7.50	Thai spiced fish cakes Teriyaki glaze	6.95
Gin & tonic cured salmon Pickled cucumber, crème fraiche, Caper dressing	7.75	Mussels creamy cider sauce, shallots, parsley with chips	7.95 11.50

MAINS

FESTIVE & WARMING

Roast lamb rump

18.50

*Minted new potato, tenderstem broccoli
broad beans, peas, mint hollandaise*

Pan fried barbary duck breast

17.50

*Gratin potato, French beans
kumquat jus*

10oz British Rib-eye steak chips, watercress, field mushroom, roast tomato, with peppercorn sauce (extra)	23.50 1.50	Homemade beef burger Swiss cheese, baby gem, beef tomato, beer battered onion ring, shed relish Gherkin, brioche bun	13.50
1930's Pork & herb sausages Creamy mash, spring greens	13.95	Pan fried Sea Bream chorizo, butter beans, plum cherry tomatoes, wilted spinach & black olive tapenade	16.95
Chickpea & lentil Asian Masala (v) Roasted red pepper, sweet potato & sugar snap peas, served with rice	12.95	Pan seared Chalk stream Trout Tiger prawns, bok choi, Sugar snap peas, roast Sweet potato, Thai green curry sauce	17.95
Spring risotto Broad bean, pea, asparagus, herb oil Shaved parmesan	13.50		

SIDES

Chips	3.75	Gratin Potato	3.95
Mixed vegetables	3.75	House salad	3.50
Garlic new potatoes	3.75	Wilted spinach	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>	6.75	<p>Apple crumble <i>custard</i></p>	5.95
<p>Tiramisu Coffee & amaretto cream</p>	5.95	<p>Chocolate & pecan brownie sour cherry & clotted cream ice cream</p>	6.50
<p>British Cheese <i>Somerset brie, Wooky hole cheddar, Stilton, fig chutney, crackers</i></p>	7.95	<p>Ice Cream <i>3 scoops from vanilla, honeycomb or vegan salted caramel</i></p>	5.25
<p>Sorbet <i>Lemon, Mango</i></p>	5.25		

Dessert Wine & Port

Vistamar Late Harvest Moscatel, 2013 - 11.5% - Chile	125ml £6.50	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 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	2.95	Cafe Latte	2.95
Decaf Coffee	2.80	Irish Coffee	6.50

Food Allergies and Intolerances: *Before you order your food and drinks please speak to our staff if you want to know about our ingredients*