



The White Swan



Example Evening Menu

STARTERS

Carrot and Cauliflower soup Bread	6.75	Mackerel Pate Crostini, pickled cucumber and radish	8.50
Smoked haddock fish cake Chive Beurre Blanc, spinach, Crispy Shallots	9.75	Salt baked heritage beetroot Goats curd, fig & candied hazelnuts	8.25
Pork & chorizo Scotch egg Celeriac remoulade	8.50	Quinoa, squash & pomegranate salad Broad bean, pumpkin seed & baby leaf	8.25
Goats cheese & onion jam tart Crispy leeks, leek puree & hazelnuts	7.95	Mussels Tomato, chilli, garlic & white wine sauce with chips	9.75 13.50

MAINS

SPRING TIME

Slow roast pork belly

17.95

Dauphinoise potato, French beans,
Bacon, pearl onion,
celeriac crisps

Baharat spiced roast lamb rump

18.95

Bulghur wheat, rum soaked apricots &
raisins, tomato, hummus, pine nuts, mint
pomegranate, & coriander, spiced jus

10oz British Rib-eye steak Chips, watercress, wild mushrooms, Roast tomato With peppercorn sauce	24.50 1.50	Chicken, mushroom, leek & bacon pie Creamy mash, braised cabbage	15.95
Sea Bream Fillet On a green Thai curry with butternut squash, Pak choi, King prawn & chili	17.95	Homemade beef burger Cheddar cheese, baby gem, beef tomato, caramelised onion, sourdough bun & chips	15.95
Peterhead Cod New potato & chorizo, pea puree, pickled shallots, caper berries & cornichons	18.95	Butternut squash & chickpea curry Peppers, lentils, steamed rice, pitta	14.50
		Pea, mint & asparagus risotto With broad beans, basil oil, parmesan	14.95

SIDES

Chips	3.95	Tenderstem broccoli with a sesame, chilli sauce	4.50
Mixed vegetables	3.95	Cabbage, bacon & pearl onion	4.25
House salad	3.95		
Steamed rice with crispy onions	3.25		

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

We add a discretionary 10% service charge on tables of 6 and more and for all tables in the garden. This all goes to staff.

DESSERTS

Sticky toffee pudding Butterscotch sauce, honeycomb ice cream	7.25	Lemon posset fruit compote, shortbread biscuit & biscuit crumb	6.50
British Cheese Somerset brie, Wooky hole cheddar, Stilton, onion chutney, crackers	8.95	Apple crumble Custard	6.75
Ice Cream 3 scoops from Vanilla, honeycomb or chocolate	5.95	Chocolate cake GF Almond flour & cherry ice cream	6.95
		Sorbet - Lemon, Mango or raspberry	5.75

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	125ml 8.95	25.95 ½ Bottle
Chateau Laville, Sauternes, 2011 - 14% - France	11.50	32.00 ½ Bottle
Taylors Late Bottled Vintage, 2011 - 20% - Portugal	100ml	5.50
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

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	3.00	Flat White	3.20
Espresso	2.30	Double Espresso	2.60
Cappuccino	3.40	Cafe Latte	3.40
Decaf Coffee	3.20	Irish Coffee	6.95

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