



The White Swan



Example Evening Menu

STARTERS

Spiced parsnip soup Bread	6.95	Beetroot & gin cured salmon Sweet & sour capers, horseradish cream & sourdough	8.95
Chicken & pork croquette Blue cheese sauce	9.95	Goats cheese & red onion jam tart Red pepper coulis, crushed hazelnuts	8.25
Caesar salad Baby gem, bacon crumb, crouton, Caesar dressing, parmesan With chicken or smoked salmon	11.50 4.00	Burrata Bruschetta Cherry tomato, salad, hazelnut pesto	9.25
Smoked haddock fish cake Spinach & beurre blanc	10.50	Mussels Cider & cream sauce with chips	10.95 13.95

MAINS

Chef Suggestions

Barbary duck breast

19.95

Gratin, roasted beetroot &
squash puree

Slow roast pork belly

18.95

Tartiflette (potato, cream, onion &
bacon), peas

10oz British rib-eye steak Chips, Pea shoots, mushrooms, roast tomato With peppercorn sauce Blue cheese Sauce	25.50 2.00 2.00	Pork & herb sausages Creamy mash, savoy cabbage & gravy	16.95
Sea bream fillet King prawn, new potato, spinach, puy lentil, caper & mustard dressing	18.95	Homemade beef burger Cheddar cheese, lettuce, tomato, relish, gherkin, sourdough bun & chips	16.95
Blackened Salmon fillet Lightly spiced curried potato & spinach, carrot & cumin puree	19.95	Chickpea & Squash Thai green curry Lentils, rice & pitta bread	15.95
		Harissa baked aubergine Squash puree, bulgur wheat, chilli, pomegranate seeds and basil	16.50

SIDES

Chips	4.50	House salad	3.95
Mixed vegetables	4.25	Curried potato & spinach	4.50
Steamed rice	3.75	Tenderstem broccoli with carrot puree	4.50

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

Wi-Fi password – Whiteswan

DESSERTS

Chocolate cake (GF) Cherry & clotted cream ice cream	7.50	Sticky toffee pudding Butterscotch sauce, vanilla ice cream	7.75
Apple and berry crumble Custard	6.95	Ice Cream 3 scoops from Vanilla, honeycomb or Chocolate	6.50
Lemon Tart Mango sorbet	7.25	Sorbet 3 scoops from Lemon or raspberry	5.95
British Cheese Somerset brie, Cheddar, Blue cheese, onion chutney, crackers	9.50		

Dessert Wine & Port

Luis Felipe Edwards, Viognier Sauv Bl late bottle 2018/19 - 12.5% - Chile	125ml 6.95	18.50 ½ Bottle
Black Muscat, Elysium, 2018 – 15% - USA, California	125ml 9.50	26.50 ½ Bottle
Chateau Laville, Sauternes, 2016 - 14% - France	125ml 12.50	35.00 ½ Bottle
Taylors Late Bottled Vintage, - 20% - Portugal	100ml	6.50
Ramos Pinto 10yr Old Tawny - 19.5%	100ml	9.95

Cognac / Armagnac

Courvoisier VS% - 40%	5.25	Calvados - Berneroy VSOP	5.75
Courvoisier VSOP – 40%	6.25	Armagnac - Baron de Sigognac 10 yr	5.75
Hennessy XO – 40%	15		

Liqueurs

Baileys Irish Cream - 17%	4.25 50ml	Cointreau - 40%	4.25
Drambuie - 40%	4.50	Amaretto Disaronno - 40%	4.25
Galliano – 42.3%	4.25	Grand Marnier - 40%	4.50
Kahlua – 26.5%	4.25	Tia Maria - 20%	4.25

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	3.50
Espresso	2.75	Double Espresso	3.00
Cappuccino	3.75	Cafe Latte	3.75
Decaf Coffee	3.75	Irish Coffee	7.50

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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.