



The White Swan

Winter Evening Menu



STARTERS

Swan Winter Warmer Soup	6.95	Ham Hock Terrine	9.50
Butternut squash, sweet potato, red pepper, garlic, ginger & bread		Horseradish & cornichons With mixed leaves	
Blue Cheese and Blush Pear Salad	9.00	Truffle Arancini	9.50
Stilton, pear, walnuts and mixed leaves With house dressing		With a dip of truffle mayo and on bed of mixed leaves	
Mussels	11.95	Goat Cheese Tart	9.25
In Gordon's Gin cream with shallots & Samphire		Mountain Goat cheese, grilled peppers Red onion marmalade & leaves	
With chips	14.95	Smoked haddock fish cake	10.50
		Tartare sauce	

MAINS

Bouillabaisse	23.50	White Swan Beef & Guinness Pie	18.95
Red Mullet, Peterhead Cod, King Prawns fennel, rich tomato and fish sauce, bread		Local farmed beef, Guinness, diced carrots Mash and red wine jus	
10oz British rib-eye steak	25.50	Aubergine Parmigiana Lasagna (v)	16.50
Chips, Pea shoots, roast tomato Peppercorn sauce	2.00	Thinly sliced aubergine and pasta in a rich tomato sauce, parmesan top	
Peterhead cod	19.50	Winter Bean Stew (ve)	15.50
Sicilian caponata, Mediterranean olives crispy Jerusalem artichokes		Caponata with cannelli beans, olives green pesto, bread	
Homemade beef burger	16.95	Vegan burger (ve)	15.95
Smoked Applewood cheese, baby gem, Beef tomato, burger relish, bun & chips		Vegan cheese, gherkins, baby gem, tomato Vegan burger relish, bun & chips	
Lamb Shank	22.95		
Slow braised lamb shank, sauerkraut, Mash, red wine jus			

SIDES

Chips	4.50	House salad	4.50
Mixed Vegetables	4.50	Rocket parmesan salad	4.50
Broccoli	4.50	Sweet potato fries	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

Wifi: Whiteswan

DESSERTS

Apple and berry crumble Custard	8.00	Vegan Chocolate Brownie Coconut Vegan Ice cream	9.00
British Cheese Chef's cheese selection, onion chutney, crackers	9.50	Sticky toffee pudding Butterscotch sauce & vanilla ice	8.50
Caramel Cheesecake Caramel & white chocolate	9.00	Ice Cream Ask our server for today's selection Choose 3 scoops	6.50
		Sorbet (ve) Ask our server for today's selection Choose 3 scoops	6.50

Dessert Wine & Port

Luis Felipe Edwards, Viognier Sauv BI 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
Taylor's 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
Grappa – 42%	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 12.5% service charge on tables of 6 and more and for all tables upstairs or in the garden.