



The White Swan

Evening Menu



STARTERS

Soup of the day 7.50 Tomato, Sage and Basil soup with bread	Gordons Gin Cream Mussels 13.95 With samphire & shallots
Blue Cheese and Blush Pear Salad 9.00 Stilton, pear, walnuts and mixed leaves With house dressing	With Chips 16.95
Goat Cheese Tart 9.50 Mountain Goat cheese, grilled peppers Red onion marmalade & leaves	Bread and hummus 7.50 Pitta bread and garnish
Smoked Haddock Fish Cake 10.50 Tartare sauce, salad garnish	Seafood chowder 12.50 Creamy dish of cod, salmon, mussels With crusty bread to dip
	Truffle Arancini 9.50 Truffle mayo, rocket garnish

MAINS

Bouillabaisse 24.50 Red Mullet, Peterhead Cod, King Prawns fennel, rich tomato and fish sauce, bread	White Swan Beef & Guinness Pie 20.95 Local farmed beef, Guinness, diced carrots Mash and red wine jus
10oz British rib-eye steak 28.50 Chips, Pea shoots, roast tomato Peppercorn sauce 2.00	Sicilian Bean Stew (ve) 15.50 Caponata with cannelli beans, olives green pesto, bread
Peterhead cod 20.95 Sicilian caponata, Mediterranean olives crispy Jerusalem artichokes	Pork & Herb Sausages 17.95 Mash, savoy cabbage, gravy
Homemade beef burger 16.95 Melted cheddar, baby gem, tomato, burger sauce, bun & chips	Aubergine Parmigiana Lasagna (v) 16.50 Thinly sliced aubergine in a rich tomato sauce, parmesan top
Roast chicken supreme 19.95 Carrot & parsnip puree, new potatoes, wine jus	

SIDES

Chips 4.50	House salad 4.50
Mixed Vegetables 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

DESSERTS

Apple and berry crumble Shortbread topping & custard	8.50	Caramel and white chocolate cheesecake Passionfruit coulis	9.00
British Cheese Chef's cheese selection, onion chutney, crackers	9.50	Sticky toffee pudding Salted caramel sauce, vanilla ice cream	8.50
Eton Mess Chantilly cream, meringue, coulis, seasonal fruit	8.00	Ice Cream Ask our server for today's selection Choose 3 scoops	7.95
Chocolate Brownie (ve/gf) With coconut & lime sorbet	8.00	Sorbet (ve) Ask our server for today's selection Choose 3 scoops	7.95

Dessert Wine & Port

Luis Felipe Edwards, Viognier Sauv BI late bottle 2018/19 - 12.5% - Chile	125ml 6.95	19.00	½ Bottle
Black Muscat, Elysium, 2018 – 15% - USA, California	125ml 10.50	30.00	½ Bottle
Chateau Laville, Sauternes, 2016 - 14% - France	125ml 12.50	35.00	½ Bottle
Taylor's Late Bottled Vintage, - 20% - Portugal	100ml	6.80	
Ramos Pinto 10yr Old Tawny - 19.5%	100ml	11.00	

Cognac / Armagnac

Courvoisier VS% - 40%	5.50	Calvados - Berneroy VSOP	6.00
Courvoisier VSOP – 40%	6.50	Armagnac - Baron de Sigognac 10 yr	7.00
Hennessy XO – 40%	18.00		

Liqueurs

Baileys Irish Cream - 17%	4.50	50ml	Cointreau - 40%	4.50
Drambuie - 40%	4.80		Amaretto Disaronno - 40%	4.25
Grappa – 42%	4.50		Grand Marnier - 40%	5.00
Kahlua – 26.5%	4.25		Tia Maria - 20%	4.50

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.