



The White Swan

Lunch Menu



STARTERS

Swan Warmer Soup	7.50	Goat Cheese Tart	9.50
Tomato, Basil and sage, with crusty bread		Mountain goat cheese, grilled peppers Red onion marmalade & leaves	
Blue Cheese and Blush Pear Salad	9.00	Swan Seafood chowder	12.50
Stilton, pear, walnuts and mixed leaves With house dressing		Creamy chowder with crusty bread	
Smoked Haddock Fish Cake	10.50	Homemade Hummus	7.50
Tartare sauce, salad garnish		Pitta bread and garnish	
Truffle Arancini	9.50	Gordon's Gin Cream Mussels	13.95
Truffle mayo, rocket garnish		With samphire & shallots, crusty bread	

MAINS

Aubergine Parmigiana (v)	16.50	White Swan Beef & Guinness Pie	20.95
Thinly sliced aubergine in a rich tomato sauce, parmesan top		Local farmed beef, Guinness, diced carrots Mash and red wine jus	
10oz British rib-eye Steak	28.50	Peterhead Cod	20.95
Chips, Pea shoots, roast tomato Peppercorn sauce	2.00	Sicilian caponata, Mediterranean olives, crispy Jerusalem Artichokes	
Winter Bean Stew	15.50	Beef lasagne	16.95
Caponata with cannellini beans, olives, green pesto, bread		Individual dish lasagne served with Mixed leaf salad	
Pork & Herb Sausages	17.95	Roast Chicken Supreme	19.95
Buttery Mash, savoy cabbage & gravy		Buttery Mash, savoy cabbage & gravy	

SANDWICHES & SIDES

All sandwiches served with chips

Veggie burger (v)	15.95	Homemade Beef Burger	16.95
Vegan cheese, gherkins, baby gem, tomato vegan burger relish, bun & chips		Cheddar cheese, gherkin, baby gem, beef tomato, burger relish & bun	
Smoked Salmon on Ciabatta	14.50	Mozzarella & Pesto on Ciabatta	13.95
Cream cheese, baby gem, pickled cucumber		Fresh mozzarella, green pesto, sundried tomatoes	
Club Sandwich	15.50	Ploughman's Open Sandwich	13.95
Chicken, smoked bacon, Brie, mayo, baby gem and tomato		Butcher's gammon, mature cheddar, Branston, pickled onion, crusty bread, salad garnish	

Sides Chips, Sweet potato fries, Mixed veg, Side salad All 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
We add a discretionary 12.5% service charge on tables of 6 and more and for all tables upstairs or in the garden. .