



The White Swan



Sunday

Starters

Soup of the Day (ve) Served with crusty bread	7.50	Guacamole Bowl (ve) With tomato and red onion salsa and toasted flatbread	9.50
Truffle Arancini (ve) Truffle Mayo, rocket garnish	9.50	Smoked Salmon Pate With garnish, lemon and toast	9.50
Ham Hock Terrine With salad, cornichon & toast	9.50	Mussels White wine cream sauce, samphire, onion Served with bread to dip	14.95
Smoked Haddock Fishcake Tartare sauce, mixed leaves	9.75		

Mains

Roast British beef rump Roast potatoes, carrots, cauliflower cheese, parsnips, Yorkshire pudding & gravy	22.95	Mushroom & Spinach Wellington (v) Roast potatoes, carrots, cauliflower cheese, parsnips, Yorkshire pudding & gravy	18.50
Slow roast leg of lamb Roast potatoes, carrots, cauliflower cheese, parsnips, Yorkshire pudding & gravy	22.95	Seabass Beurre Blanc Seabass fillet, turned potato, pea puree, green beans, light Beurre Blanc sauce	23.95
Roast Pork Belly Roast potatoes, carrots, cauliflower cheese, parsnips, Yorkshire pudding & gravy	21.95	Peterhead Cod Cod fillet in a white wine cream sauce with samphire, petit pois and new potatoes	21.95

Desserts

Chef's Cheesecake White chocolate and lemon crème filling On a Biscoff base,	9.00	Sticky Toffee Pudding Salted caramel sauce, vanilla ice cream	8.50
British Cheese Mature cheddar, Somerset brie, Stilton, chutney, crackers	10.50	Vegan Chocolate Brownie (v) With vanilla ice-cream (v) or sorbet (ve)	8.00
Apple & Blackberry Crumble Warm winter crumble served with a jug of custard on the side	8.50	Ice Cream Selection (v) Ask our server for today's choice	7.95
		Sorbet selection (ve) Ask our server for today's choice	7.95

Food Allergies and Intolerances:

Before you order your food and drinks please speak to our staff if you want to know about our ingredients

A discretionary 12.5% service charge will be added to tables in the dining room or garden or for tables over 6.

Wifi: Whiteswan