The White Swan
Dinner Menu

STARTERS

Butternut Squash & Lemongrass Soup 7.95
Served with bread (ve)

Baked Camembert (v) 16.50
Creamy, melted with garlic
with bread for dipping - good for sharing!!

Smoked Salmon Pate 10.50
With salad garnish & melba toast

Prawn Croquette 10.50
Minced prawns, with chilli and coriander
With leaves and lemon mayonnaise

Chicken Liver Parfait 9.75
Smooth pate, sealed with butter
Served with brown toast

Avocado and Quinoa Salad (ve) 8.95
Dressed with pickled cucumber

Vegetable Spring Roll (ve) 8.50
Served with sweet chilli sauce and
spiced shallot vinegar

Shredded Duck Spring Roll 9.95
Served with sweet chilli sauce and
Hoisin sauce

Mussels 12.95
Homemade white wine sauce and Samphire
Served with bread to dip

Mussels – Main course 20.95
With bread and chips

MAINS

Chef Suggestions

Pork Ribeye
22.95
Dingley Dell Pork steak
Caramelised apples, crushed potatoes
Creamy sauce of cider & wholegrain mustard

Chargrilled Goat's Cheese (v)
19.95
Grilled peppers, aubergine, courgette
dressed with tomato sauce,
topped with chargrilled goat's cheese

Beef and Guinness Pie Pot 20.95
Irish beef, braised in rich Guinness gravy
mash, green beans and a pastry lid

Wild Boar Sausages 19.50
Robson's Butcher sausages, creamy mash,
with red cabbage & jus

Mediterranean Chicken 21.95
Pan fried chicken breast, grilled vegetables
Dressed with flamed peaches and pesto

Dedham Vale Rib-Eye Steak 34.95
With mushroom, tomato & chips
And a side of peppercorn sauce

Romesco Peterhead Cod 23.95
Pan fried Cod fillet, crisped skin in a sea of
Mixed bean and Catalonian Romesco sauce

White Swan Fish Pie 21.95
Chunks of salmon, cod and smoked haddock
encased in a cream sauce, topped with mash
served with green beans

Chickpea and Potato curry (ve) 17.95
Lightly spiced, with rice, bread and chutney

Hand pressed Beef Burger 17.95
Irish beef, bacon, melted cheese, gherkin,
baby gem, beef tomato, relish, bun & chips

SIDES

Chips	5.00	Sweet Potato Fries	5.00
Mash	5.00	Peas & Green Beans	5.00
Side of bread	2.50	Side Salad	5.00

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. .

The White Swan
Dessert Menu

DESSERTS

Apple & Rhubarb Crumble 8.50
served warm with custard

Sticky toffee pudding 8.50
Salted caramel sauce, vanilla ice cream

Warm Chocolate Brownie (ve) 8.00
With Vegan Strawberry ice-cream (ve)

Chef's Homemade Cheesecake 9.00
Layered in a glass with coulis

British Cheese 10.95
Mature cheddar, Somerset brie,
Stilton, chutney, crackers

Ice-cream & Sorbet selection 7.95
Choice of 3 scoops
Please ask your server for flavours

Dark Chocolate Tiramisu 9.00
Layers of coffee liqueur soaked sponge,
dark chocolate and cream.

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Dessert Wine & Port

Luis Felipe Edwards, Viognier Sauv Bl late bottle 2018/19 - 12.5% - Chile	125ml 7.35	22.00 ½ Bottle
Black Muscat, Elysium, 2018 – 15% - USA, California	125ml 12.25	35.00 ½ Bottle
Chateau Laville, Sauternes, 2016 - 14% - France	125ml 14.25	35.00 ½ Bottle
Taylors Fine Tawny, - 20% - Portugal	100ml	6.80
Croft Late Bottled Vintage - 20% - Portugal	100ml	6.80
ROC Fine Ruby - 18% - Portugal	100ml	6.80

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%	4.80 50ml	Cointreau - 40%	4.80
Drambuie - 40%	5.00	Amaretto Disaronno - 40%	4.50
Grappa – 42%	4.50	Grand Marnier - 40%	5.00
Kahlua – 26.5%	4.90	Tia Maria - 20%	4.80

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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A discretionary 12.5% Service Charge will be added to tables upstairs or in the garden