



The White Swan

Winter Sunday Menu



STARTERS

Soup of the Season Butternut Squash & Lemongrass Served with bread (ve)	7.95	Avocado and Quinoa Salad (ve) Dressed with pickled cucumber	8.95
Smoked Salmon Pate With salad garnish & melba toast	10.50	Vegetable Spring Roll (ve) Served with sweet chilli sauce and spiced shallot vinegar	8.50
Prawn Croquette Minced prawns, with chilli and coriander With leaves and lemon mayonnaise	10.50	Shredded Duck Spring Roll Served with sweet chilli sauce and Hoisin sauce	9.95
Chicken Liver Parfait Smooth pate, sealed with butter Served with brown toast	9.75	Mussels Homemade white wine sauce and Samphire Served with bread to dip	12.95

MAINS

White Swan Sunday Roasts <i>All meat is fully traceable and high-welfare</i> served with roast potatoes, Cauliflower cheese carrots, parsnips, Yorkshire pudding & gravy		Spinach & Mushroom Wellington (v) served with roast potatoes, Cauli cheese carrots, parsnips, Yorkshire pudding and gravy - can be adapted for vegan	18.95
Roast Wagyu Beef Earl Stonham field reared Wagyu beef	24.95	Romesco Peterhead Cod Pan fried fillet of cod with crisped skin, bed of mixed beans & a <u>spicy</u> Catalanian Romesco sauce	23.95
Roast Leg of Lamb Rolled leg of British free-roam lamb	23.95	Chargrilled Goat's Cheese (v) Grilled peppers, aubergine & courgette Tomato sauce, topped with goat's cheese	19.95
Roast Belly of Pork with crackling Bythburgh, Suffolk, free-range pork	22.95		

DESSERTS

Apple & Rhubarb Crumble Served warm with custard	8.50	British Cheese Mature cheddar, Somerset brie, Stilton, chutney, crackers	10.95
Sticky toffee pudding Salted caramel sauce, vanilla ice cream	8.50	Ice-cream & Sorbet selection Choice of 3 scoops Please ask your server for flavours	7.95
Warm Chocolate Brownie (ve) With Vegan Strawberry ice-cream (ve)	8.00	Dark Chocolate Tiramisu Layers of coffee liqueur soaked sponge, dark chocolate and cream	9.00
Chef's Homemade Cheesecake Layered in a glass with coulis	9.00		

Food Allergies and Intolerances:

Please speak to our staff if you want to know about our ingredients before you order

We add a discretionary 12.5% service charge on tables of 6 and more and for all tables upstairs or in the garden. .