

the White Swan



monday - saturday

dining menu

Our food is carefully prepared to the highest standards using only the finest quality locally sourced ingredients

served Monday - Saturday 5pm - 9pm

2 COURSES **£14.95**

3 COURSES **£17.95**

supplements may apply to some dishes



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TO START

Deep Fried Onion Breaded Brie (v) £5.50

a smoked tomato chutney, spring onions
& watercress

Chef's Selection of Breads (v) £4.95

flavoured butter and balsamic oil

Potted Chicken Liver Pâtè (GF) £5.50

topped with an orange & thyme gel served with
home made chutney & chunky toast

Smoked Haddock, Cheddar & Spring Onion

Fishcakes £6.95 £1 supplement

served with a chive butter sauce

Stilton Panna Cotta (GF) £5.95

pear sorbet and candied walnuts

Ham Hock Bon Bons & Confit Chicken Terrine

(GF) £6.95 £1 supplement

apple pureé, crispy shallots & rocket

Deep Fried Whitebait (GF) £4.95

tartare sauce and mixed leaves

Home Made Soup of the Day (v) (GF) £4.95

freshly made bread and flavoured butter

Black Pudding Scotch Egg £5.95

slices of apple and caramelised apple purée

Wild Mushroom Fricassee (v) (GF) £5.50

wild mushrooms in a garlic parsley cream sauce,
served on toast

Prawn Cocktail (GF) £6.95 £1 supplement

mixed leaves, cucumber ribbons and tomato
in a Marie Rose sauce

(GF) - These dishes can be prepared gluten free,
please ask your server for details



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MAIN COURSES

Three Little Pigs (GF) £11.95

slow cooked belly pork, sausage roll and pork crackling, with salt baked celeriac, spring onion mashed potato, sauerkraut and a honey & cider sauce

Roast Chicken Breast (GF) £11.95

stuffed with parsley, garlic & cream cheese mousse, wrapped Parma ham, served with dauphinoise potatoes buttered spinach and white wine cream sauce

Beer Battered Grimsby Haddock £11.95

twice cooked chunky chips, your choice of either garden or mushy peas served with tartare sauce

Pan Fried Cod £15.95 £3 supplement

fondant potato, green beans and tarragon beurre blanc

Surf and Turf £17.95 £5 supplement

4oz fillet steak with king prawns served on a courgette & chilli rösti with Chimichurri, watercress, and oven dried tomatoes

Herb Crusted Fish Pie (GF) £12.95

topped with cheese mash, herb crumb and warm tartare sauce and seasonal vegetables

Honey Glazed Duck Breast £16.95 £4 supplement

orange and thyme potatoes, spring onions, green beans, rocket and sesame seeds

Home Made Beef Lasagne £10.95

dressed mixed leaves and garlic ciabatta

Beef, Mushroom & Ale Pie £10.95

in shortcrust pastry served with mashed potato or twice cooked chunky chips, seasonal vegetables and a pot of gravy

Chicken, Bacon & Leek Pie £10.95

in puff pastry served with mashed potato or twice cooked chunky chips, seasonal vegetables and a pot of gravy

VEGETARIAN DISHES

Beetroot Arancini £10.95

served with mascarpone, rocket and spring onions

Mediterranean Vegetable & Goat's Cheese Tartlet £10.95

served with crushed new potatoes & dressed rocket salad

Wild Mushroom Tagliatelle £10.95

In a creamy white wine sauce with Tarragon, parmesan and pine nuts finished with a slice of garlic ciabatta

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FROM THE GRILL

Steaks are served with oven dried tomato, garlic mushroom, beer battered onion rings and chunky chips

8oz D Cut Gammon Steak (GF) £10.95

8oz Rump (GF) £13.95 £3 supplement

8oz Rib Eye (GF) £18.95 (not included in the meal deal)

8oz Fillet (GF) £24.95 (not included in the meal deal)

Choose one Sauce £2.75

Béarnaise | Peppercorn | Stilton

Home Made White Swan Beef Burger (GF) £11.95

Lincolnshire Poacher in a brioche bun, served with gem lettuce, beef tomato, gherkin, twice cooked chunky chips and garlic mayonnaise

SIDE DISHES £2.75

twice cooked chunky chips | beer battered onion rings
seasonal vegetables | garlic bread | house salad

SALADS

Chicken & Bacon Salad (GF) £10.95

honey & mustard dressing, served with a soft poached egg, parmentier potatoes

Super Food Salad (v) (GF) £10.95

quinoa salad packed full of the good stuff; broccoli, soya beans, avocado, spinach, herbs, pomegranate, pumpkin seeds, lemon & white vinegar dressing

Add Chicken for only **£3.00**

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DESSERTS

Crème Brûlée (v) (GF) £5.50

berries and crushed shortbread

Passion Fruit Cheesecake £5.50

clotted cream ice cream, pineapple salsa
and a pineapple gel

Classic Eton Mess (GF) £5.50

basil meringue, Chantilly cream and fruits

Dark Chocolate Brownie

White Chocolate (v) £5.95

honeycomb, raspberry white chocolate, ice cream

White Chocolate and Raspberry Ripple

Iced Terrine (v) (GF) £5.50

Italian meringue, white chocolate snow
and raspberry gel

Peanut Butter Panna Cotta (GF) £5.50

milk chocolate ganache and Chantilly cream

Sticky Toffee Pudding (v) £5.50

butterscotch sauce and ice cream

Three Cheese Board (v) (GF) £7.50 £2 supplement

grapes, quince jelly, home made chutney
and cheese biscuits.

Please ask your server for today's cheese options

Lemon Curd Ice Cream Sundae (GF) £5.50

meringue, homemade lemon curd
and shortbread topped with cream

Rocky Road Ice Cream Sundae (v) (GF) £5.50

brownie pieces, meringue, fudge and chocolate sauce
topped with cream

If you have any dietary requirements please tell your server and our team will prepare a suitable dish for you. (V) denotes vegetarian. Dishes may contain nuts.

(GF) - These dishes can be prepared gluten free, please ask your server for details