

the White Swan



monday - saturday

dining menu

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



AA

**Rosette
Restaurant**

served Monday - Saturday 5pm - 9pm

2 COURSES £14.95

3 COURSES £17.95

Dishes marked with ★ are included in the offer



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TO START

Soup of the Day (V) (GF) ★ £4.95

home made bread and flavoured butter

White Swan Bread Plate (V) ★ £4.00

a selection of breads served with basil pesto, flavoured butter, balsamic vinegar and olive oil

Chicken Liver Parfait (GF) £5.75

chunky toast, red onion marmalade and thyme butter

Thai Salmon Fishcake ★ £5.50

sweet chilli sauce and Asian slaw

Wild Mushroom Fricassée (V) (GF) £5.75

on garlic ciabatta with a parsley & cream sauce

The White Swan Breakfast £5.95

crispy breaded egg, flat mushroom, Tony Arber sausage pattie, crispy pancetta and brown sauce, tomato salsa and black pudding crumb

Ham Hock Terrine £5.95

spiced carrot purée and trio of pea

Goat's Cheese Mousse (V) (GF) ★ £5.50

sundried tomato tapenade, beetroot purée and toast

Stilton Panna Cotta (GF) ★ £5.50

pear sorbet, black pepper tuille & candied walnuts

Deep Fried Brie ★ £5.50

in a dried onion bread crumb served with watercress, spring onion, balsamic glaze and home made chutney

The White Swan Prawn Cocktail £6.95

North Atlantic and king prawns served with a Marie Rose sauce, baby gem leaf and brown bread & butter



(GF) Gluten Free version available please ask your server for more information



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MAIN COURSES

Doom Bar Beer Battered

Grimsby Haddock ★ £10.95

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

Roast Chicken Breast £12.95 (GF)

pomme purée and cabbage, carrot & bacon finished in a white wine cream sauce

Cajun Chicken Burger ★ £10.95

in a brioche bun with a lime & sour cream dip, baby gem and tomato, finished with a basket of twice cooked chunky chips

Fisherman Pie (GF) £11.95

mixed seafood in a rich white wine sauce, topped with cheese mash and a parmesan & parsley crust, served with vegetables of the day

Lincolnshire Sausages

on Colcannon Mash ★ £10.95

with red onion gravy, topped with crispy leeks, and served with vegetables of the day

Pan Fried Cod (GF) £14.95

saffron potatoes, fish veloute, ribbons of carrot and mussels

Roasted Duck Breast (GF) £16.95

Dauphinoise potatoes, cauliflower puree, asparagus and jus

Slow Braised Blade of Beef (GF) £14.95

a garlic & thyme fondant potato, broccoli purée, charred baby corn and finished with beef jus

Beef, Mushroom & Ale Pie ★ £10.95

in a rich gravy, served with a choice of mashed potato or twice cooked chunky chips and vegetables of the day

Braised & Roasted Belly Pork (GF) ★ £10.95

sage & onion mashed potatoes, vegetables of the day and a honey & cider sauce

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FROM THE GRILL

The White Swan Steak Burger ★ £10.95

served in a brioche bun with cheddar cheese, tomato, gherkin, baby gem leaf accompanied by a basket of twice cooked chunky chips and garlic mayo

Honey Glazed D-Cut Gammon Steak (GF) ★ £10.95

served with twice cooked chunky chips, garden peas and your choice of either fried egg or grilled pineapple

Premium Steaks

cooked to your liking and served with mushroom, twice cooked chunky chips, beer battered onion rings, house salad and oven dried thyme and garlic tomato

8oz Sirloin Steak	£17.95
8oz Rib Eye Steak	£18.95
8oz Fillet Steak	£23.95

Delicious Hand-Prepared Sauces £2.75

Béarnaise | Peppercorn | Classic Diane

SALADS

Chicken & Bacon Salad ★ £10.95

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

Grilled Halloumi & Mediterranean Vegetable Salad (V) ★ £10.95

basil pesto, dressed mixed leaves, peperonata and croutons

Prawn Salad £12.95

North Atlantic & king prawns topped with Marie Rose sauce, served with brown bread & butter

VEGETARIAN

Goat's Cheese Tarte Tatin (V) ★ £10.95

caramelised shallot & potato salad dressed in a garlic thyme oil

Mushroom Arranchini (V) ★ £10.95

wild mushroom cream sauce truffle oil and mushroom powder

Home Made Basil Pesto Tagliatelle (V) ★ £10.95

peperonata and artichokes finished with fresh parmesan

SIDE DISHES £2.75

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

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DESSERTS

Cookie Dough Brownie (V) ★ £5.50

crushed Belgian chocolate cookies, ice cream & chocolate sauce

Sticky Toffee Pudding (V) ★ £5.25

served with brandy snap, molasses & vanilla ice cream

Crème Brûlée (V) (GF) ★ £4.95

served with home made shortbread

White Swan Selected Cheese Board (V) £7.50

quince jelly, grapes, chutney and cheese biscuits

Lemon Posset (V) (GF) ★ £4.95

berry compote, crushed shortbread & meringue

Coconut Parfait (GF) £5.95

a tribute to pina colada

White Chocolate Panna Cotta (GF) £5.50

with rhubarb textures

Chocolate Mousse Cake £5.95

trio of chocolate mousse, chocolate glascage and honeycomb

Peanut Butter & Jelly Baked Alaska £5.95

with chocolate shard

Salt Caramel & Baileys Cheesecake ★ £4.95

Chantilly cream and coco powder

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) Gluten Free version available
Please ask your server for more information