

# SUNDAY MENU



# the White Swan

## TOSTART

<b>Soup of the Day (V) (GF)</b> <i>home made bread and flavoured butter</i>	<b>£4.95</b>
<b>White Swan Bread Plate (V)</b> <i>a selection of breads served with basil pesto, flavoured butter, balsamic vinegar and olive oil</i>	<b>£4.00</b>
<b>Chicken Liver Parfait (GF)</b> <i>served with chunky toast, red onion marmalade and thyme butter</i>	<b>£5.75</b>
<b>Thai Salmon Fishcake</b> <i>sweet chilli sauce and Asian slaw</i>	<b>£5.50</b>
<b>Wild Mushroom Fricassée (V) (GF)</b> <i>on garlic ciabatta with a parsley &amp; cream sauce</i>	<b>£5.75</b>
<b>The White Swan Breakfast</b> <i>crispy breaded egg, flat mushroom, Tony Arber sausage pattie, crispy pancetta and brown sauce, tomato salsa and black pudding crumb</i>	<b>£5.95</b>
<b>Ham Hock Terrine</b> <i>spiced carrot purée and trio of pea</i>	<b>£5.95</b>
<b>Goat's Cheese Mousse (V) (GF)</b> <i>sundried tomato tapenade, beetroot puree and toast</i>	<b>£5.50</b>
<b>Stilton Panna Cotta (GF)</b> <i>pear sorbet, black pepper tuille &amp; candied walnuts</i>	<b>£5.50</b>
<b>Deep Fried Brie</b> <i>in a dried onion bread crumb served with watercress, spring onion, balsamic glaze and home made chutney</i>	<b>£5.50</b>
<b>The White Swan Prawn Cocktail</b> <i>North Atlantic and king prawns served with a Marie Rose sauce, baby gem leaf and brown bread &amp; butter</i>	<b>£6.95</b>

## FOOD SERVED EVERY SUNDAY

12pm - 8pm

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

## MAINDISHES

<b>Doom Bar Beer Battered Grimsby Haddock</b> <i>twice cooked chunky chips, your choice of mushy or garden peas served with tartare sauce</i>	<b>£10.95</b>
<b>Cajun Chicken Burger</b> <i>in a brioche bun with a lime &amp; sour cream dip, baby gem and tomato, finished with a basket of twice cooked chunky chips</i>	<b>£10.95</b>
<b>Fisherman Pie (GF)</b> <i>mixed seafood in a rich white wine sauce, topped with cheese mash and a parmesan &amp; parsley crust, served with vegetables of the day</i>	<b>£11.95</b>
<b>Lincolnshire Sausages on Colcannon Mash</b> <i>with red onion gravy topped with crispy leeks, served with vegetables of the day</i>	<b>£10.95</b>
<b>Pan Fried Cod (GF)</b> <i>saffron potatoes, fish veloute, ribbons of carrot and mussels</i>	<b>£14.95</b>
<b>Roasted Duck Breast (GF)</b> <i>Dauphinoise potatoes, cauliflower puree, asparagus and jus</i>	<b>£16.95</b>
<b>Beef, Mushroom &amp; Ale Pie</b> <i>in a rich gravy, served with a choice of mashed potato or twice cooked chunky chips and vegetables of the day</i>	<b>£10.95</b>
<b>Goat's Cheese Tarte Tatin (V)</b> <i>caramelised shallot &amp; potato salad dressed in a garlic thyme oil</i>	<b>£10.95</b>
<b>Mushroom Arranchini (V)</b> <i>wild mushroom cream sauce truffle oil and mushroom powder</i>	<b>£10.95</b>
<b>Home Made Basil Pesto Tagliatelle (V)</b> <i>peperonata and artichokes finished with fresh parmesan</i>	<b>£10.95</b>

## SUNDAYROASTDINNER

<b>Roast Topside of Beef</b> <i>with Yorkshire pudding, roasted and mashed potatoes seasonal vegetables and delicious meat pan gravy</i>	<b>£9.95</b>
<b>Roasted Chicken Breast</b> <i>with Yorkshire pudding, roasted and mashed potatoes seasonal vegetables and delicious home made stuffing</i>	<b>£10.95</b>
<b>Shoulder of Lamb</b> <i>with Yorkshire pudding, roasted and mashed potatoes seasonal vegetables and delicious meat pan gravy</i>	<b>£11.95</b>
<b>Roasted Loin of Pork</b> <i>with Yorkshire pudding, roasted and mashed potatoes seasonal vegetables and delicious home made sage &amp; onion stuffing</i>	<b>£8.50</b>

## FROMTHEGRILL

<b>The White Swan Steak Burger</b> <i>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</i>	<b>£10.95</b>
<b>Honey Glazed D-Cut Gammon Steak (GF)</b> <i>served with twice cooked chunky chips, garden peas and your choice of either fried egg or grilled pineapple</i>	<b>£10.95</b>
<b>Premium Steaks</b> <i>cooked to your liking served with twice cooked chunky chips, flat mushroom, beer battered onion rings and roasted cherry vine tomatoes</i>	
<b>8oz Sirloin Steak</b>	<b>£17.95</b>
<b>8oz Rib Eye Steak</b>	<b>£18.95</b>
<b>8oz Fillet Steak</b>	<b>£23.95</b>
<i>Delicious Hand-Prepared Sauces</i>	
<b>Béarnaise   Peppercorn   Classic Diane</b>	<b>£2.75</b>

## YUMMYDESSERTS

<b>Cookie Dough Brownie (V)</b> <i>crushed Belgian chocolate cookies, ice cream &amp; chocolate sauce</i>	<b>£5.50</b>
<b>Sticky Toffee Pudding (V)</b> <i>served with brandy snap, molasses &amp; vanilla ice cream</i>	<b>£5.25</b>
<b>Crème Brûlée (V) (GF)</b> <i>home made shortbread</i>	<b>£4.95</b>
<b>White Swan Selected Cheese Board (V)</b> <i>quince jelly, grapes, chutney and cheese biscuits</i>	<b>£7.50</b>
<b>Lemon Posset (V) (GF)</b> <i>served with berry compote, crushed shortbread &amp; meringue</i>	<b>£4.95</b>
<b>Coconut Parfait (GF)</b> <i>a tribute to pina colada</i>	<b>£5.95</b>
<b>White Chocolate Panna Cotta (GF)</b> <i>with rhubarb textures</i>	<b>£5.50</b>
<b>Chocolate Mousse Cake</b> <i>trio of chocolate mousse, chocolate glascage and honeycomb</i>	<b>£5.95</b>
<b>Peanut Butter &amp; Jelly Baked Alaska</b> <i>with chocolate shard</i>	<b>£5.95</b>
<b>Salt caramel &amp; Baileys Cheesecake</b> <i>Chantilly cream and coco powder</i>	<b>£4.95</b>

