

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

Home Made Soup of the Day (V) £4.95

freshly made bread and flavoured butter

Baked Camembert (V) £7.95 £2 supplement

with truffle and honey baked sourdough

Chef's Selection of Breads (V) £4.50

Lincolnshire Poacher butter, slow roasted garlic

Chicken Liver Parfait £5.50

baked bread, blood orange jelly, pear & chicory

Twice Baked Lincolnshire Poacher Souffle (V) £5.95

apple, celery & pickled walnuts

Black Pudding Scotch Egg £5.95

served with slices of apple, apple purée and watercress

Goat Cheese (V) £5.95

served with horseradish snow and cucumber purée

Gin & Beetroot Cured Salmon £6.95 £1 supplement

herb and beetroot salad

Pan Seared Scallop £8.95 £3 supplement

corn and charcoal emulsion, apple, charred corn

Potted Pork £5.95

piccalilli and apple purée

Salt Beef £7.95 £2 supplement

nicosia salad, roasted bone marrow



Gluten Free versions of dishes may be available,
please ask your server for more information.



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MAIN COURSES

Three Little Pigs £11.95

slow cooked belly pork, sausage roll, pork quaver, salt baked celeriac served with mashed potato and caramelised apple & cabbage

Beer Battered Grimsby Haddock £10.95

served with twice cooked chunky chips, mushy peas or garden peas and tartare sauce

Smoked Lamb Rump £16.95

£4 supplement
lamb faggot, wild garlic & feta Dauphinoise, shallots & duo of peas

Pie of the day £10.95

served with either creamy mashed potatoes or twice cooked chunky chips, rich beef gravy and vegetables of the day

Charred Stone Bass £15.95

£3 supplement
smoked mussels, bubble & squeak and Puy lentils, whole grain mustered, cream dill oil

Herb Crusted Fish Pie £11.95

based with a warm tartare sauce, finished with a Parmesan & parsley crust served with vegetables of the day

Ale and Maple Glazed Half Roast Chicken £11.95

served with sweet potato fries and a Caesar salad

VEGETARIAN DISHES

Black Garlic and Wild Mushroom Risotto (V) £10.95

with a beef ragu and stilton, served with garlic bread & side salad

Salt Baked Beetroot Tart (V) £11.95

black sesame seed, goat cheese bon bons, glazed carrots, pearl barley crisps



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FROM THE GRILL

Home Made Swan Beef Burger £10.95

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

Cajun Chicken Burger £10.95

a chicken fillet served in a brioche bun with a lime & sour cream dip, baby gem and tomato, finished with a basket of twice cooked chunky chips or sweet potato fries

10oz Honey Glazed D-Cut Gammon Steak £10.95

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

Premium Steaks *not included in meal deal*

steaks are served with confit tomato, roasted mushroom, onion rings and twice cooked chunky chips

8oz Rib Eye Steak **£18.95**

8oz Fillet Steak **£24.95**

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, parmentier potatoes

Super Food Salad (V) £10.95

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

Add Spiced Chicken **£3.00**

£3 chicken addition are not part of the meal deal

SIDE DISHES £2.75

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



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DESSERTS

Crème Brûlée (V) £5.95

berries and thyme shortbread

Chocolate Garden £6.95 £1 supplement

chocolate delicie with a blood orange insert
served with hazelnut biscuit & charcoal macaroon

Apple Crumble Bavarois £6.95 £1 supplement

with toasted granola

Chocolate and Hazelnut Brownie (V) £5.95

caramelised chocolate mousse & candied hazelnuts

Lemon Tart £6.95 £1 supplement

vanilla biscuit, lemon sorbet and meringue

Rice Pudding (V) £4.95

with rhubarb jam

Sticky Toffee Pudding (V) £5.50

date purée & vanilla ice cream

Coconut Parfait (V) £6.95

exotic fruits and matcha

Three Cheese Board (V) £7.50 £1.50 supplement

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

Please ask your server for today's cheese options

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.



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