



# Menu

## TO START

<b>Posh Prawn Cocktail</b>	£7.95
North Atlantic prawns with crayfish tails, diced tomatoes and pickled cucumber topped with rich Marie Rose sauce and finished with brown bread and butter	
<b>Chicken Liver Pâté</b>	£5.45
Topped with butter served with apple & date chutney and chunky toast	
<b>Homemade Soup of the Day</b>	£4.95
Homemade bread and butter	
<b>Deep Fried Onion Breaded Brie</b>	£5.50
Onion crumb breaded brie with smoked tomato chutney, spring onions and watercress	
<b>Tony Arber's Lincolnshire Sausage &amp; Scotch Egg</b>	£6.95
Mushroom ketchup, crispy bacon and diced tomato finished with watercress	
<b>Deep Fried Whitebait</b>	£5.50
With lemon, garlic and parsley mayonnaise	
<b>Halloumi Fries</b>	£5.50
Strips of halloumi deep fried and served with sweet chilli sauce dip	
<b>Wild Mushroom Fricasse</b>	£6.50
Wild mushrooms cooked in garlic and parsley combined with velouté and served on a piece of chunky toast	

## SALADS

<b>Chicken &amp; Bacon Salad</b>	£10.95
With honey mustard dressing, served with a soft poached egg and parmentier potatoes	
<b>Goats Cheese, Beetroot &amp; Tomato Salad</b>	£10.95
With pumpkin seeds and tomato oil	
<b>Feta, Sundried Tomato &amp; Olive Salad</b>	£10.95
With peppers, spring onions and basil pesto dressed mixed leaves finished with herb croutons	

## MAINS

<b>Tony Arber's Lincolnshire Sausage &amp; Mash</b>	£9.95
Lincolnshire Sausages sat upon spring onion mashed potato with red onion marmalade, crispy shallots and a rich pan juice gravy	
<b>Beer Battered Grimsby Haddock</b>	£10.95
Twice cooked chunky chips, garden or mushy peas, tartare sauce and lemon wedge	
<b>Three Little Pigs</b>	£12.95
Belly pork, a puff pastry sausage roll and crispy crackling with salt baked celeriac, creamy mashed potato, honey & cider sauce finished with crispy sage	
<b>Homemade Beef Lasagne</b>	£9.95
House salad and garlic ciabatta	
<b>The White Swan Steak Burger</b>	£10.95
Steak burger with Lincolnshire Poacher cheese, gem lettuce, beef tomato and gherkin in a brioche bun. Served with chunky chips and garlic mayonnaise	
<b>Grilled Chicken</b>	£12.50
Potato rosti, flat mushroom, spinach and red onion marmalade, finished with tarragon veloute	
<b>8oz D-Cut Honey Glazed Gammon Steak</b>	£11.95
Salt baked pineapple, fried egg, twice cooked chunky chips, garlic mushroom and oven dried tomato	

## PIES

<b>Beef, Mushroom and Ale Pie</b>	£10.95
In shortcrust pastry with mashed potato or chunky chips, pot of gravy and vegetables of the day	
<b>Chicken, Bacon and Leek Pie</b>	£9.95
In puff pastry with mashed potato or chunky chips, pot of gravy and vegetables of the day	
<b>Fisherman's Pie</b>	£11.95
Chef's selection of fish in a creamy white wine & mustard sauce with warm tartare sauce, herb crumb and cheesy mashed potatoes	

## VEGETARIAN

<b>Mushroom Stack</b>	£9.95
Flat mushrooms cooked with garlic, layered with spinach, wild mushrooms and red onion marmalade served on a potato rosti, finished with a tarragon and pine nut pesto	
<b>Mediterranean Vegetable Tart</b>	£10.95
Parmentier potatoes, dressed mixed leaves and balsamic reduction	

# STEAKS

All steaks served with bone marrow butter and onion seed loaf triple cooked chips oven dried tomato and watercress with crispy shallots

<b>12oz Fillet on the Bone</b>	£31.95
Served on the bone to keep the meat moist. Lean, tender and melt-in-the-mouth delicious	
<b>14oz Porterhouse Steak</b>	£27.95
An on-the-bone sirloin. Moist and full of flavour	
<b>16oz Tomahawk Steak</b>	£49.95
The best ribeye served on the bone. A sizeable steak. <i>Chef recommends medium/well</i>	
<b>8oz Sirloin</b>	£17.95
Well-aged, lean and delicious	
<b>8oz Rib-Eye</b>	£18.95
Perfect for flavour seekers	
<b>8oz Fillet</b>	£23.95
Melt-in-the-mouth quality	
<b>8oz Denver Steak</b>	£15.95
American-style cut of beef, served sliced. <i>Chef recommends medium/rare</i>	
<b>8oz Flat Iron Steak</b>	£15.95
Lean and full of flavour, like rump... just way better	
<b>Butter Roasted Plant Based Peppered Steak</b>	£13.95
A genuine vegan alternative, served with parmesan butter and onion seed loaf.	
<b>BBQ Beef Ribs</b>	£18.95
Slow roasted beef ribs marinated in BBQ rub topped with BBQ sauce	
Add a sauce	£2.95 each
<b>Classic Bearnaise sauce</b>	
Rich buttery sauce with tarragon	
<b>Peppercorn sauce</b>	
Creamy beef stock sauce with fiery peppercorns	
<b>Diane sauce</b>	
Salted mushrooms and French mustard in a cream-based sauce	
<b>Blue cheese sauce</b>	
Creamy stilton cheese with a rich creamy veloute	

# SIDE SALADS

<b>Crisp Green Salad</b>	£2.00
With Caesar dressing	
<b>Baby Leaf Salad</b>	£2.00
With parmesan shavings and olives and sundries tomatoes	
<b>Mixed Leaf Salad</b>	£2.00
With tomatoes peppers cucumber and spring onion dressed in honey and mustard dressing	

# UPGRADES

£1.50 each

- Sweet Potato Fries**
- Truffle Mashed Potatoes**
- Parmesan Shoestring Fries**
- Loaded Cheese & Bacon Chips**
- BBQ Beef Fries**
- Halloumi Fries**

# SIDES

£2.50 each

- Charred Corn on The Cob**
- Beer Battered Onion Rings**
- Sautéed Button Garlic Mushrooms**
- Flat Mushroom Topped with Red Onion Marmalade**
- Roasted King Prawns in Garlic Butter**

# DESSERTS

<b>Triple Chocolate Brownie</b>	£5.95
Dark chocolate sauce, milk chocolate soil and ice cream finished With chocolate twigs and honeycomb	
<b>Sticky Toffee Pudding</b>	£5.95
Butterscotch sauce and caramel ice cream	
<b>Crème Brûlée</b>	£5.95
With meringue, fresh fruit, fruit coulis and shortbread	
<b>Lemon &amp; Raspberry Steamed Sponge</b>	£5.95
With white chocolate crème anglaise	
<b>The White Swan Cheese Platter</b>	£6.95
Grapes, quince jelly, homemade chutney and cheese biscuits	
<b>Salted Caramel Cheesecake</b>	£5.50
Topped with milk chocolate ganache served with chocolate sauce Chantilly cream and popping candy	
<b>Boozy Pineapple and Coconut Ice cream Sundae</b>	£5.50
With crushed ginger biscuit and Chantilly cream	
<b>Apple Crumble Sundae</b>	£5.50
Pieces of cinnamon baked apple with ice cream combined with custard and topped with oaty crumble topping	

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