



Menu

TO START

- Posh Prawn Cocktail** £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
- Chicken Liver Pâté** £5.45
Topped with butter served with apple & date chutney and chunky toast
- Homemade Soup of the Day** £4.95
Homemade bread and butter
- Deep Fried Onion Breaded Brie** £5.50
Onion crumb breaded brie with smoked tomato chutney, spring onions and watercress
- Tony Arber's Lincolnshire Sausage Scotch Egg** £6.95
Mushroom ketchup, crispy bacon and diced tomato finished with watercress
- Deep Fried Whitebait** £5.50
With lemon, garlic and parsley mayonnaise
- Halloumi Fries** £5.50
Strips of halloumi deep fried and served with sweet chilli sauce dip
- Wild Mushroom Fricasse** £6.50
Wild mushrooms cooked in garlic and parsley combined with velouté and served on a piece of chunky toast

SALADS

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

MAINS

- Tony Arber's Lincolnshire Sausage & Mash** £9.95
Lincolnshire Sausages sat upon spring onion mashed potato with red onion marmalade, crispy shallots and a rich pan juice gravy
- Beer Battered Grimsby Haddock** £10.95
Twice cooked chunky chips, garden or mushy peas, tartare sauce and lemon wedge
- Three Little Pigs** £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
- Homemade Beef Lasagne** £9.95
House salad and garlic ciabatta
- The White Swan Steak Burger** £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
- Grilled Chicken** £12.50
Potato rosti, flat mushroom, spinach and red onion marmalade, finished with tarragon veloute
- 8oz D-Cut Honey Glazed Gammon Steak** £11.95
Salt baked pineapple, fried egg, twice cooked chunky chips, garlic mushroom and oven dried tomato

PIES

- Beef, Mushroom and Ale Pie** £10.95
In shortcrust pastry with mashed potato or chunky chips, pot of gravy and vegetables of the day
- Chicken, Bacon and Leek Pie** £9.95
In puff pastry with mashed potato or chunky chips, pot of gravy and vegetables of the day
- Fisherman's Pie** £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

- Mushroom Stack** £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
- Mediterranean Vegetable Tart** £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

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

SIDE SALADS

Crisp Green Salad	£2.00
With Caesar dressing	
Baby Leaf Salad	£2.00
With parmesan shavings and olives and sundries tomatoes	
Mixed Leaf Salad	£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

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

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