



# The White Swan



Example December 2016 Evening menu

## English Sparkling Special

	125ml	Bottle
<b>Hush Heath Balfour Leslie Reserve NV – Kent</b>	<del>£7.50</del> £6.50	<del>£39.95</del> £34.00
<b>Chapel Down Rose – Kent,</b>	<del>£8.25</del> £7.25	<del>£45.00</del> £39.00
<b>Nyetimber Classic Cuvée, 2010 – West Sussex</b>	<del>£9.50</del> £8.50	<del>£55.00</del> £48.00
<b>Hattingley Rose – Hampshire</b>		<del>£57.50</del> £50.00

## Starters

Selection of farmhouse bread & olives	£4.50
Celeriac & cauliflower soup served with bread	£5.50
Chicken liver parfait served with toast & a red onion chutney	£7.25
Filo wrapped Tiger prawns with a sweet chilli sauce	£7.50
Warm salad of smoked duck with crispy pancetta and a French dressing	£7.25
Marinated Feta cheese & green leaf salad with olive & pesto dressing	£6.95
Pan seared North American sea scallops on a sweet potato puree with crispy pancetta	£7.95

## Mains

Char-grilled 10oz British rib-eye steak, garlic butter, chips & salad	£18.95
Turkey breast with a pork & herb stuffing and served with honey roasted ham, roast potatoes, Brussel sprouts, parsnips, fine beans and a cranberry jus	£14.95
Spiced pork belly on a bean cassoulet with horseradish & thyme jus	£15.50
Slow roasted venison with leek & potato dauphinoise, sautéed green beans & a red wine jus	£16.50
Pork & sage sausages on creamy mash with an onion gravy	£12.50
Seared sea bass on a smoked salmon & crème fraiche potato cake with sautéed mange tout & a salsa verde	£15.95
Pan seared North Atlantic salmon with braised fennel, roasted new potato & A red onion, tomato & olive salsa	£15.50
Wild mushroom risotto cakes on mixed leaves with parmesan & a balsamic reduction	£12.50

## Side Dishes

Chips	£3.00	Fine Beans	£3.00
New or mashed potato	£3.00	Spinach	£3.00
Mixed Salad	£3.00		

### **Food Allergies and Intolerances:**

*Before you order your food and drinks please speak to our staff if you want to know about our ingredients*

## Desserts

Chocolate cake with warm chocolate sauce & vanilla ice cream	£5.75
Bread & butter pudding served with cinnamon ice cream	£5.75
Sticky toffee pudding with butterscotch sauce & honeycomb cream	£5.75
Banoffee pie with cream	£5.50
Selection of British Cheese - Somerset Brie, Shropshire Blue, Cornish Yarg	£6.95
Selection of ice cream - (vanilla, chocolate, strawberry, cinnamon, honeycomb elderflower & gooseberry)	£4.95
Sorbet – Lemon or Mango,	£4.95

## Dessert Wine & Port

Vistamar Late Harvest Moscatel, 2013 - 11.5% - Chile	125ml £5.25	£14.95 ½ Bottle
<i>Golden yellow with amber tones, this sumptuous wine displays ripe papaya, peach and honey aromas.</i>		
Black Muscat, Elysium, 2013 – 15% - USA, California		£21.95 ½ Bottle
<i>Full of fantastic velvety fruit – one of the few dessert wines that can stand up to chocolate pudding</i>		
Clos L’Abeille, Sauternes, 2011 - 14% - France		£24.95 ½ Bottle
<i>Wild honey with luscious apricot and racy acidity balancing the sweetness</i>		
Taylors Late Bottled Vintage, 2011 - 20% - Portugal	100ml	£4.95
Ramos Pinto 10yr Old Tawny - 19.5%	100ml	£7.95

## Cognac / Armagnac

Courvoisier VS - 40%	£4.00	Calvados - Berneroy VSOP	£4.50
Courvoisier VSOP – 40%	£5.50	Armagnac - Baron de Sigognac 10 yr	£4.50
Hennessy XO – 40%	£9.50		

## Liqueurs & Sherry

Baileys Irish Cream - 17%	£4.00 50ml	Cointreau - 40%	£4.00
Drambuie - 40%	£4.00	Amaretto Disaronno - 40%	£4.00
Galliano – 42.3%	£4.00	Grand Marnier - 40%	£4.00
Kahlua – 26.5%	£4.00	Tia Maria - 20%	£4.00
Tio Pepe Fino - 15%	£3.00 50ml	Harveys Bristol	£3.00 50ml

*All Cognacs and Liqueurs served in 35ml unless stated*

## Whisky & Bourbon

Please ask to see separate Whisky Menu

### Coffees

Americano	£2.20	Flat White	£2.50
Espresso	£2.00	Double Espresso	£2.20
Cappuccino	£2.50	Cafe Latte	£2.50
Decaf Coffee	£2.20	Irish Coffee	£4.95

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