

White Swan

Starters

Creamy mushroom soup topped with truffle oil & served with bread

Pan fried mackerel fillet with celeriac & lime puree & a tomato & red onion salsa

Chicken liver parfait served with toast & a red onion chutney

Warm salad of smoked duck with Parma ham and a raspberry coulis

Grilled goats cheese on a mixed leaf salad topped with roasted beetroot & pesto dressing

Mains

10oz British rib-eye steak served with garlic field mushroom, chips & peppercorn sauce (*£2 supplement*)

Slow roasted spring lamb chump with a herb & mustard crust served with sautéed green beans, potato fondant and a balsamic reduction

Pan seared pigeon breast on a sweet potato puree with wilted spinach and a meat jus

Seared Atlantic salmon fillet on a spring onion mash with sautéed mange tout & steamed mussels in a garlic butter sauce

Butternut squash, basil & mozzarella risotto cakes on mixed green leaves, topped with flaked parmesan & a balsamic reduction

Desserts

Rhubarb crumble with vanilla ice cream

Sticky toffee pudding with butterscotch sauce and honeycomb ice cream

Warm chocolate cake with chocolate sauce and vanilla ice cream

Cheese plate of Somerset brie, wild garlic Yarg and Shropshire blue (*£1.50 Supplement*)

**£28.50 a Head for 3 courses or
£23.50 for 2 courses**

(A Discretionary 12.5% Service Charge will be added to Tables of 4 or more)

Please note that we require each person's individual choice of starter, main and dessert 72 hours prior to the meal

If we are notified of any guests cancelling up to 3 hours prior to the meal we can offer a full refund otherwise we will have to charge the full amount for the meal.

The total amount of food and drink will be placed on one bill unless requested otherwise beforehand.