



The White Swan



Example Evening Menu

Wines of the Month

Riesling, Dandelion Vineyards 2014 – *Seriously good Australian wine. Bone dry with a bouquet of lime blossom, with delicate citrus notes and stone fruit finish, perfect with fish* ~~£35.00~~ now **£25.00**

Priorat, Ayres de Escal, 2013 – *Full bodied with a velvet texture – great black cherry & berries on the palate – delicious with lamb* ~~£29.50~~ now **£25.00**

Starters

Selection of farmhouse bread & olives	£4.75
Creamy mushroom soup topped with truffle oil & served with bread	£5.75
Chicken liver parfait served with toast & red onion chutney	£7.50
Filo wrapped tiger prawns served with sweet chilli sauce	£7.50
Pan seared pigeon breast with crispy pancetta on mixed leaves & a balsamic reduction	£7.75
Char-grilled halloumi salad with mixed leaves, olives & a pesto dressing	£7.25

Mains

Char-grilled 10oz British rib-eye steak topped with garlic butter, chips & salad	£19.50
Slow roasted lamb chump with leek & potato dauphinoise, sautéed green beans & a rosemary jus	£16.95
Char-grilled chicken breast on a Portobello mushroom with kale and a meat jus	£14.95
Slow braised spiced pork belly with a wholegrain mustard mash, broccoli & a meat jus	£15.50
Cumberland sausages on creamy mash with onion gravy	£12.95
Seared sea trout served with roasted new potatoes, braised fennel & salsa verde	£15.95
Pan seared sea bass on an asparagus and crème fraiche potato cake with wilted spinach & a tomato & olive salsa	£15.95
Wild mushroom & spinach risotto cakes on mixed leaves topped with flaked parmesan	£12.50

Side Dishes

Chips	£3.50	Fine Beans	£3.50
New or mashed potatoes	£3.50	Spinach	£3.75
Mixed Salad	£3.95		

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
Sticky toffee pudding with butterscotch sauce & honeycomb ice cream	£5.75
Banoffee pie served with double cream	£5.75
Mixed berry cheesecake served with blackcurrant sorbet	£5.75
Selection of British Cheese – (Somerset Brie, Cornish Yarg, Shropshire Blue)	£7.25
Selection of ice cream - (Vanilla, strawberry, chocolate, honeycomb or pistachio)	£4.95
Sorbet – (lemon, blackcurrant, mango, blood orange)	£4.95

Dessert Wine & Port

Vistamar Late Harvest Moscatel, 2013 - 11.5% - Chile	125ml £5.75	£16.95 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		£23.50 ½ Bottle
<i>Full of fantastic velvety fruit – one of the few dessert wines that can stand up to chocolate pudding</i>		
Chateau Laville, Sauternes, 2011 - 14% - France		£27.50 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%	£4.20	Calvados - Berneroy VSOP	£4.80
Courvoisier VSOP – 40%	£5.50	Armagnac - Baron de Sigognac 10 yr	£4.80
Hennessy XO – 40%	£10.95		

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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