



# The White Swan



Example evening menu

## Wines of the Month – Duoro, Portugal Special

**Planalto, Blanco, 2015** – *It is light, crisp, dry & gently aromatic with blossom overtones. Largely citrus fruit it has soft pear and melon flavours too. Portugal's answer to Picpoul and hugely popular*  
175ml £4.95 250ml £7.00 Btl £20.95

**Papa Figos Tinto, 2015** – *Decanter silver award winner and scored 90 in the wine spectator. Deep ruby red good volume and acidity with black & red fruit notes – elegant finish.*  
175ml £5.95 250ml £8.50 Btl £24.95

### Starters

Selection of farmhouse bread & olives	£4.75
Creamy tomato soup served with bread	£5.75
Chicken liver parfait served with toast & red onion chutney	£7.50
Tian of Devon white crab meat, celeriac remoulade, tomato concasse & sauce vierge	£7.50
Warm salad of smoked duck with crispy pancetta & French dressing	£7.75
Asparagus & broad bean tart on mixed leaf salad with pesto dressing	£6.95

### 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
Confit of duck on a sweet potato puree with broccoli & duck jus	£15.95
Char-grilled chicken breast on a red onion & potato rosti with kale & a smoked paprika sauce	£14.95
Pork, thyme & sage sausages on creamy mash with onion gravy	£12.95
Seared sea trout on a warm salad of chorizo, roasted new potatoes, topped with Guacamole and a sweet chilli sauce	£15.95
Pan seared sea bass fillet on a smoked salmon & crème fraiche potato cake with wilted spinach & salsa verde	£15.95
Roasted mixed pepper risotto cakes served on mixed leaves with a balsamic Reduction, 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 with double cream	£5.75
Mixed berry crumble with cinnamon ice cream	£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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