



The White Swan



Example Sunday June 2021

Starters

Roasted vegetable soup bread	5.95	Baharat-spiced lamb Spiced lamb mince, hummus, Pomegranate, pine nut, flatbread	7.75
Avocado & Quinoa salad Char-grilled Mediterranean vegetables pumpkin seeds	7.50	Haggis Scotch egg bacon jam	7.50
Grilled goats cheese & red onion tart With fig and baby leaf salad	7.50	Thai spiced fish cakes Teriyaki glaze	6.95
Gin & tonic cured salmon Pickled cucumber, crème fraiche, Caper dressing	7.75	Mussels creamy cider sauce, shallots, parsley	7.95

Mains

Roast British beef sirloin roast potatoes, cauliflower cheese, vegetables, Yorkshire pudding, gravy	17.50	Nut roast Roast potatoes, cauliflower cheese, vegetables, Yorkshire pudding, vegetable gravy	12.95
Welsh leg of lamb roasted with garlic & rosemary, roast potatoes, cauliflower cheese, vegetables, Yorkshire pudding gravy	16.95	Pan fried Sea Bream chorizo, butter beans, plum cherry tomatoes, wilted spinach & black olive tapenade	16.95
Slow roast Pork belly roast potatoes, cauliflower cheese, Yorkshire pudding, vegetables & gravy	16.95	Pan seared Chalk stream Trout Tiger prawns, stemmed broccoli, Sugar snap peas, roast Sweet potato, Thai green curry sauce	17.95
Spring risotto Broad bean, pea, asparagus, herb oil Shaved parmesan	13.50		

Desserts

Sticky toffee pudding <i>butterscotch sauce, vanilla ice cream</i>	6.75	Homemade Tiramisu Coffee & amaretto cream	5.95
Apple crumble <i>custard</i>	5.95	British Cheese <i>Somerset brie, Wooky hole cheddar Stilton, biscuit</i>	7.95
Chocolate & Pecan brownie <i>Vanilla ice cream</i>	6.50	Ice Cream <i>3 scoops from vanilla, honeycomb Chocolate or vegan salted caramel</i>	5.25
Sorbet – Lemon or Mango	5.25		

Food Allergies and Intolerances: *Before you order your food and drinks please speak to our staff if you want to know about our ingredients* **Wi-Fi password – Whiteswan**