## WHITE SWAN

## Mains 8\% Lite Bites

Separate Vegetarian / Vegan Menu Also Available
6oz Fillet Steak/10oz Ribeye Steak - £20.95/£22.95
Tomato, Mushrooms, Beer Battered Onion Rings, Triple Cooked Chips, with a Choice of Pepper or Diane Sauce - GF Option Available

10oz Gammon/5oz Gammon - £14.95/£9.95
Egg or Pineapple, Triple Cooked Chips \& Peas - GF Option Available
Fish \& Chips/Smaller Option - £14.95/£10.25
Beer Battered with Triple Cooked Chips, Tartar Sauce \& Mushy Peas
Gourmet House Burger - £13.50
Toasted Brioche Bun, Bacon, Cheese, Tomato, Lettuce, Beer Battered Onion Rings, Slaw \& Gourmet Fries

Cajun Chicken Pitta - £13.50
Marinated Chicken Breast in a Toasted Pitta Bread, Tomato, Lettuce, Onion, Garlic Mayonnaise, Slaw \& Gourmet Fries

Steak \& Onion Wrap/Southern Fried Chicken Wrap - £12.75 Lettuce \& Mayo with Slaw \& Gourmet Fries

Hunter's Chicken/Smaller Option - £14.25/£10.25
Chicken Breast, BBQ Sauce, Smoked Back Bacon topped with Cheese served with Garden Peas \& Triple Cooked Chips - GF Option Available

## Steak \& Ale Pie - £15.25

Topped with Puff Pastry, Onions, Carrots \& Mushrooms With Triple Cooked Chips \& Seasonal Vegetables

Whole Tail Scampi/Smaller Option - £13.50/£10.25
Triple Cooked Chips, Mushy Peas, Tartar Sauce \& Lemon Wedge
Curry of the Day - £13.50
Boiled Rice with a Garlic \& Coriander Naan Bread
Add Triple Cooked Chips £2.50
Ask Staff for Todays Choice - Vegetable Option Available
Beef Lasagne - £12.95
Garlic Ciabatta \& Dressed Salad Garnish
Add Triple Cooked Chips £2.50
Trio of Minted Lamb Chops - £14.95
Mash Potato, Green Beans \& Mint Gravy


FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. While we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil.

