

WHITE SWAN

Mains & Sunday Roast Dinners

Separate Vegetarian/Vegan Menu also available

Sunday Roast Dinners – £15.95

Roast Beef & Yorkshire Pudding or Chicken Breast & stuffing
Served with Seasonal Vegetables, Roast Potatoes & Chefs Gravy

Lamb Rump – £18.45

Cooked To Your Liking with Roast Potatoes, Seasonal Vegetables & Gravy

Sunday Roast Baguette`s – £12.95

Choose From Either Roast Beef or Chicken & Stuffing
with Chefs Gravy & a choice of Roast Potatoes or Triple Cooked Chips

6oz Fillet Steak/8oz Ribeye Steak – £23.50/£25.50

Tomato, Mushrooms, Beer Batter Onion Rings, Triple Cooked Chips,
with a choice of Pepper or Diane Sauce - *GF Option Available*

10oz Gammon/ 5oz Gammon – £16.75/ £11.25

Egg or Pineapple, Triple Cooked Chips & Garden Peas

Whole Tail Scampi/ Smaller Option – £15.25/ £11.25

Triple Cooked Chips, Tartar Sauce, Mushy Peas & Lemon Wedge

Gourmet House Burger – £14.45

Toasted Brioche Bun, Bacon, Mozzarella Cheese,
Tomato, Lettuce, Onion Rings, Slaw & Gourmet Fries

Hunters Chicken/Smaller Option – £15.95/ £11.25

Chicken Breast, Smoked Back Bacon topped with BBQ sauce & Cheese
Served with Triple Cooked Chips & Garden Peas

Steak & Ale Pie – £16.25

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

Beef Lasagne – £14.75

Garlic Ciabatta & Dressed Salad Garnish
why not add Triple Cooked Chips for only £2.50

Side Orders

Salt 'n' Pepper Chicken Bites with Peppers & Onions - £7.25

Garlic Ciabatta - £5.25 (add Cheese for £1)

Triple Cooked Chips/ Gourmet fries - £5.25

Desserts

Chocolate Brownie & Ice Cream – £6.95

Belgium Waffle with Biscoff Biscuit & Vanilla Ice Cream – £6.95

3 Scoops of Ice Cream - Vanilla, Strawberry,

Cookies & Cream or Salted Caramel – £5.55

Cheesecake Of The Day Served With Ice Cream £6.95

Apple Crumble – Custard - £6.95

Dessert Of The Day Ask Staff About Today's £6.95

Gluten Free Options Available, Please Ask Staff for More Details

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst 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.