WHITE SWAN

Monday & Tuesday 12-3pm

Separate Vegetarian / Vegan Menu Also Available

5oz Gammon
Egg or Pineapple, Triple Cooked Chips & Peas

Fish & Chips
Beer Battered with Triple Cooked Chips, Tartar Sauce & Mushy Peas

Hunter's Chicken
Chicken Breast, BBQ Sauce, Smoked Back Bacon topped with Cheese
with Garden Peas & Triple Cooked Chips

Whole Tail Scampi
Triple Cooked Chips, Mushy Peas, Tartar Sauce & Lemon Wedge

All meals above £12 or 2 of the same £18.

Larger portions also available.

Gourmet House Burger – £14.95
Toasted Brioche Bun, Bacon, Cheese,
Tomato, Lettuce, Beer Battered Onion Rings, Slaw & Gourmet Fries

Steak & Onion Wrap/Southern Fried Chicken Wrap – £14.50
Lettuce & Mayo with Slaw & Gourmet Fries

Please see the Specials Board for today's choices

Side Orders

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

Garlic Ciabatta – £5.25 (add Cheese for £1.50)

Triple Cooked Chips/ Gourmet Fries – £5.25

Loaded Fries: Jalapenos & SFC Pieces & covered in Cheese Sauce – £7.25

Onion Rings & Garlic Mayo Dip – £6.25

Desserts

Chocolate Brownie & Ice Cream – £6.95

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

Cheesecake of the Day & Vanilla Ice Cream - £6.95

Apple Crumble – Custard - £6.95

Madagascan Vanilla Ice Cream 1, 2 or 3 scoops

Gluten Free Options Available, please ask staff for more details

Roast Dinner served with all of the tasty trimmings

12 – 7pm every Sunday

Roast Beef & Yorkshire Pudding – £16.95

Chicken Breast with Stuffing – £16.95

Kitchen Ordering Times Monday & Tuesday 12 – 3pm

Wednesday to Saturday 12 – 9pm

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.