

the White Swan

Lunch Menu
Served 12pm – 5pm

Starters

Deep Fried Onion Breaded Brie £5.50 V
smoked tomato chutney, spring onions and watercress

Chef Selection of Breads £4.95 V
flavoured butter and balsamic oil

Potted Chicken Liver Pate £5.50 GF
topped with thyme butter and crispy bacon, served with home made chutney and chunky toast

Smoked Haddock, Cheddar & Spinach Fishcakes £6.95, £1.00 supplement
with a parsley butter sauce and soft poached egg

Cauliflower Three Ways £5.95 GF
cauliflower hash, pickled cauliflower and cauliflower cous cous, finished with micro herbs

Ham Hock Terrine £5.95 GF
cauliflower puree, crispy shallots, capers, rocket and toast

Deep Fried Whitebait £4.95 GF
with tartare sauce and mixed leaves

Home Made Soup of the Day £4.95 V GF
freshly made bread and flavoured butter

The White Swan Scotch Egg £5.95
Tony Arber's Lincolnshire Sausage meat, served with black pudding crumb and mushroom ketchup

Wild Mushroom Fricassee £5.50 V
wild mushrooms in a garlic parsley cream sauce, served on toast

Prawn Cocktail £6.95 £1.00 supplement
North Atlantic Prawns topped in a rich Marie Rose sauce with mixed leaves, pickled cucumber ribbons and diced tomato served with home made brown bread, butter and charred lemon

SET PRICE MENU

2 courses for £13.95

3 courses for £15.95

choose from:

starters – mains – vegetarian – grills – desserts

supplements may apply

Gluten Free versions of most dishes are available, please speak to your server for more information
(V) vegetarian, Dishes may contain nuts

Mains

Chicken Ballantine £11.95

stuffed with parsley and garlic, served with dauphinoise potatoes and white wine mushroom, pancetta and spinach cream sauce

Three Little Pigs £11.95 GF

slow cooked belly pork, sausage roll and pork crackling, with salt baked celeriac, sage mashed potato, sauerkraut and a honey & cider sauce

Beer Battered Grimsby Haddock £11.95

twice cooked chunky chips, your choice of either mushy or garden peas, served with a tartare sauce

Tony Arber's Lincolnshire Sausage £10.95

crispy shallots, spring onion mashed potatoes served with a rich pan juice gravy

Home Made Beef Lasagne £10.95

with dressed mixed leaves and garlic ciabatta

Beef, Mushroom and Ale Pie £10.95

short crust pastry, served with either mashed potato or twice cooked chunky chips, vegetables of the day and a pot of gravy

Chicken, Bacon and Leek Pie £10.95

Puff pastry, served with either mashed potato or twice cooked chunky chips, vegetables of the day and a pot of gravy

Goats Cheese Tart Ta Tan £10.95 V

roasted root vegetables, parmentier potatoes finished with a red wine & thyme reduction

Herb Crusted Fish Pie £12.95 GF

topped with cheese mash, herb crumb, warm tartare sauce served with seasonal vegetable

Confit Duck Legs £15.95 supplement £3

braised red cabbage, garlic & thyme rosti potato, carrot & orange puree finished with red wine jus

Crumbed Plaice £14.95 supplement £2

pea puree, creamy mashed potatoes and a lemon butter sauce

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Vegetarian Dishes

Roasted Garlic, Spinach and Pinenut Tagliatelle £10.95
in a creamy white wine sauce finished parsley & parmesan with slice of garlic ciabatta

Butternut Squash and Sage Risotto £10.95
deep fried sage leaves, red onion marmalade and micro rocket

Cauliflower Steak £10.95 GF
marinated in garlic, thyme chilli served with parmentier potatoes, smoked tomato chutney, rocket and salsa verde

Mushroom Stack £10.95 GF
flat mushrooms cooked with garlic layered with spinach, wild mushrooms & red onion marmalade served on a potato rosti, finished with a tarragon & pinenut pesto

From the Grill

All grills are served with oven dried tomato, roasted mushroom, beer battered onion rings and twice cooked chunky chips

8oz D cut Gammon Steak £11.95

8oz Rump £13.95 *£3.00 supplement*

8oz Rib eye £18.95 *(not included in the meal deal)*

8oz Fillet £24.95 *(not included in the meal deal)*

choose a sauce béarnaise, pepper, stilton £2.75

Home Made Swan Burger £11.95
Lincolnshire Poacher in a brioche bun with gem lettuce, beef tomato, gherkin, twice cooked chunky chips and a garlic mayonnaise

Salads

Chicken & Bacon Salad £10.95
honey & mustard dressing served with a soft poached egg and parmentier potatoes

Side Dishes

twice cooked chunky chips
beer battered onion rings
seasonal vegetables
garlic bread
house salad
£2.75

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Desserts

Crème Brulée £5.50 V GF*

served with berries and crushed shortbread

Nutella Cheesecake £5.50 V

topped with chocolate ganache served with Chantilly cream, toasted hazelnuts, caramel and popping candy

White Chocolate and Cranberry Bread and Butter Pudding £5.50 V orange and thyme crème anglaise and satsuma and cranberry suzette

Dark Chocolate Brownie with White Chocolate pieces £5.95 V

warm chocolate brownie served with Caramel. Chocolate sauce, honey comb and ice cream

Black Forest Terrine £5.50 V GF*

chocolate sponge, cherry gel and cherry ice cream

Sticky Ginger Sponge £5.50

spiced caramelised pineapple and clotted cream

Sticky Toffee Pudding £5.50 V

with a date puree, butterscotch sauce and ice cream

Three Cheese Board £7.50 V £2.00 supplement

with grapes, quince jelly, home made chutney and cheese biscuits

Lemon Curd Ice Cream Sundae £5.50

meringue, home made lemon curd and shortbread topped with cream

Rocky Road Ice Cream Sundae £5.50

brownie pieces, meringue and chocolate sauce topped with cream

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