



SUNDAY MENU

APPETISERS

- Selection of House Breads**  £4.50
marinated olives and balsamic dipping oil
- Grilled Pitta Bread**  £4.95
creamy feta, beetroot houmous and tzatziki

TO START

- Homemade Soup of the Day**   £5.95
homemade bread and butter
- Potted Wild Mushroom and Tarragon Pâté**   £7.95
sourdough toast and a house salad
- The White Swan Scotch Egg** £8.95
Tony Arber sausage meat, brown sauce, crispy bacon
- Onion Breaded Brie**  £7.95
bacon jam, pea shoot salad
- Cod and Chorizo Fishcakes** £8.95
tomato and red pepper ragu, dill crème fraiche
- Goats Cheese Salad**   £8.25
pickled walnuts, apple and tarragon & pine nut crumb

PIES

- Beef, Mushroom and Ale Pie** £12.95
shortcrust pastry, with mashed potato or chips, a pot of rich beef gravy and seasonal vegetables
- Chicken, Bacon and Leek Pie** £12.95
puff pastry, with mashed potato or chips, a pot of rich beef gravy and seasonal vegetables
- Fisherman's Pie**  £12.95
cheese topped mashed potatoes, creamy white wine sauce, seasonal vegetables

SUNDAY ROASTS

All Sunday roasts are served with roast and mashed potatoes, Yorkshire pudding, rich meat gravy and vegetables

- Topside of Beef** £12.95
- Belly Pork** £12.95
with crackling and sage & onion stuffing
- Roast Breast of Chicken** £12.95
wrapped in bacon with sausage meat stuffing
- Shoulder of Lamb** £12.95
braised shoulder of lamb served with mint gravy
- Nut Roast** £11.95
topped with wilted spinach. Served with vegetarian gravy, roast potatoes, creamy mash and Yorkshire pudding

CLASSICS

- Tony Arber Lincolnshire Sausages and Creamy Mash** £13.95
crispy shallots, seasonal vegetables, red onion marmalade gravy
- Beer Battered Grimsby Haddock** £13.95
triple cooked chips, mushy or garden peas, tartare sauce and a lemon wedge
- Gourmet Steak Burger** £13.95
smoked bacon jam, smoked Cheddar, smokehouse chutney, baby gem, slice of beef tomato, brioche bun
- Homemade Beef Lasagne** £13.95
layers of bolognaise, bechamel sauce, garlic ciabatta, house salad

VEGETARIAN

Brie and Red Onion Tart <small>V GF</small> parmentier potatoes, house salad	£11.95
Oak Smoked Garlic and Mushroom Stroganoff <small>V GF</small> wild rice	£11.95

STEAKS

All steaks are locally sourced less than 40 miles from Horncastle, Lincolnshire and are aged for a minimum of 28 days. Served with garlic and thyme tomato, mushroom, beer battered onion rings and triple cooked chips

8oz Sirloin <small>G*</small> lean and delicious	£22.95
8oz Rib-Eye <small>G*</small> perfect for flavour seekers	£23.95
8oz Gammon <small>G*</small> fried egg and salt baked pineapple	£14.95

Add a sauce £2.95 each

Peppercorn sauce creamy beef stock sauce with fiery peppercorns
Diane sauce salted mushrooms and French mustard in a cream-based sauce
Stilton sauce creamy Stilton cheese with a rich creamy veloute

SIDES

The White Swan Coleslaw	£2.95
Garlic Ciabatta	£2.95
Fries or Chips	£2.95
Halloumi Fries sweet chilli sauce	£4.95

SALADS

Roast Chicken and Bacon Salad <small>G*</small> parmentier potatoes, soft poached egg, honey and mustard dressing	£11.95
Tomato and Mozzarella Salad <small>V G*</small> rocket, pesto, red onion	£10.95
Prawn & Crayfish Salad <small>G*</small> tomato, cucumber, Marie rose sauce	£12.95
Chicken Caesar Salad <small>G*</small> gem lettuce, parmesan, croutons	£10.95

UPGRADES

Upgrade your chips on any dish £3.00
Add as a side £4.95

BBQ Pulled Pork Fries
Cheese and Bacon Fries
Parmesan and Truffle Oil Fries <small>V</small>
Sweet Potato Fries <small>V</small>

DESSERTS

Sticky Toffee Pudding <small>V</small> butterscotch sauce and vanilla ice cream	£7.95
Lemon Drizzle Sponge <small>V</small> clotted cream ice cream	£7.95
Traditional Crème Brûlée <small>V G*</small> seasonal fruit and butter shortbread	£7.95
Lemon Cheesecake <small>V</small> lemon cream, candied lemon, madelines	£7.95
Black Forest Brownie <small>V</small> Chantilly cream, cherry compote, chocolate curls	£7.95
Lincolnshire Cheeseboard <small>V G*</small> grapes, celery, homemade chutney, butter, crackers	£9.95
Eton Mess <small>V G*</small> Chantilly cream, meringue, forest berry compote	£6.50

Allergen Advice

If you have any special dietary requirements, please tell us and our team will prepare a suitable dish for you.

Many dishes can be prepared gluten free, please ask your server for details. Dishes may contain nuts.

V Vegetarian V* Can be amended to be Vegetarian GF Gluten Free G* Can be amended to be Gluten Free