














NIBBLES

Marinated Mixed Olives, Sun-Dried Tomatoes  	£4.95
Rosemary Focaccia 	£4.50
extra virgin olive oil & balsamic	
Pitta Breads 	£4.50
tzatziki, tapenade, red pesto hummus	

STARTERS

Soup of the Day  	£7.00
home-made bread & flavoured butter	
Tiger Prawn Cocktail 	£11.25
cucumber ribbons, salad leaves, avocado, marie rose sauce	
The White Swan Scotch Egg	£9.95
maple bacon, brown sauce	
Tian of Crab 	£8.50
fennel, avocado, cucumber, shellfish reduction	
Baked Camembert 	£9.95
garlic focaccia, onion jam	
Crispy Pork Belly Pancakes	£7.50
soy & lemongrass glaze, spring onion & cucumber salad	
Red Pesto Halloumi Salad  	£6.25
cherry tomatoes, cucumber, tzatziki, yoghurt	
Wild Mushroom Fricassee  	£8.25
creamy white wine sauce, focaccia	

UPGRADES



Upgrade your chips on any dish or individually as a side	Upgrade	Side
BBQ Pulled Pork Fries	£3.00	£4.95
Cheese & Bacon Fries	£3.00	£4.95
Parmesan & Truffle Oil Fries	£3.00	£4.95
Sweet Potato Fries 	£2.00	£3.95


SIDES


House Seasoned Fries	£3.50
Triple Cooked Chunky Chips	£3.50
Sweet Potato Fries	£3.95
Seasonal Vegetables	£3.50
Dressed House Salad	£3.50
Garlic Bread	£3.50
Parmentier Potatoes	£4.00
Onion Rings	£4.00
Selection of Greens	£3.50

SUNDAY ROASTS

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


Topside of Beef £17.95
Roast Pork Belly  £17.95
crackling and sage & onion stuffing
Roast Breast of Chicken  £17.95
wrapped in bacon with sausage meat stuffing

Shoulder of Lamb  £17.95
braised shoulder of lamb served with mint gravy

Nut Roast  £16.95
topped with wilted spinach. Served with vegetarian gravy, roast potatoes, creamy mashed potato, Yorkshire pudding

STEAKS

Our locally sourced steaks are aged for a minimum of 28 days to add exceptional texture & flavour. Served with garlic & thyme roasted vine tomatoes, beer battered onion rings, triple cooked chunky chips, rocket salad

10oz Rib-Eye  £28.95
perfect for flavour seekers


8oz Denver Steak  £24.95
American-style cut of beef, served sliced
<i>Chef recommends medium/rare</i>

Add a sauce £2.95 each
Peppercorn, Diane, Stilton


CLASSICS

Pan-Fried Sea Bass  £17.95
wild mushroom & fennel risotto
Beer Battered Grimsby Haddock £16.95
triple cooked chunky chips, your choice of mushy or minted garden peas, tartare sauce, charred lemon wedge
Gourmet 8oz Steak Burger  £16.95
lettuce, sliced tomato, smoked applewood cheese, served in a brioche bun, garlic mayonnaise, house seasoned fries
+ Bacon £1.50 + Pulled Pork £3.00

Beef Bourguignon £16.95
creamy wholegrain mustard mashed potatoes

8oz Gammon Steak  £16.50
triple cooked chunky chips, garden peas, fried egg or grilled pineapple

Home-made Beef Lasagne £15.50
layers of bolognese, béchamel sauce, garlic ciabatta, dressed house salad



Hunter's Chicken Burger  £16.50
bacon, smoked cheese, BBQ sauce, lettuce, tomato, served in a brioche bun, house seasoned fries


PIES



Steak & Black Pheasant Ale Pie £15.95
triple cooked chunky chips or creamy mashed potato, seasonal vegetables & gravy
Chicken, Smoked Bacon & Leek Pie £15.95
triple cooked chunky chips or creamy mashed potato, seasonal vegetables & gravy
Mature Cheddar & Onion Pie  £15.95
triple cooked chunky chips or creamy mashed potato, seasonal vegetable, gravy

Sweet Potato & Vegan Cheese Roulade   £15.50
dressed house salad, parmentier potatoes

Penang Curry   £15.50
jasmine rice, poppadom, naan bread



Brie & Red Onion Marmalade Tart   £16.95
dressed house salad, sweet potato fries

Aubergine Moussaka  £14.95
dressed house salad, grilled pitta bread

Flat Mushroom Burger   £15.50
red onion marmalade, stilton, house seasoned fries


Allergen information on request. Please tell your server about any dietary needs and we will try to accommodate you. Please note we do not guarantee that any of our food is free from nuts

SALADS

Roast Chicken & Bacon Salad 	£15.95
soft poached egg, honey & mustard dressing	
Tiger Prawn Salad 	£16.95
marie rose sauce, bread and butter	
Halloumi Salad  	£15.95
tomatoes, cucumber & red pesto hummus	

DESSERTS

Selection of Desserts 	£11.95
<i>Can't decide? Treat yourself to our selection of desserts...</i> crème brûlée, rocky road brownie, sticky toffee pudding, black forest cheesecake	
Classic Crème Brûlée  	£8.95
homemade shortbread, fresh fruit	
Sticky Toffee Pudding  	£8.95
butterscotch sauce, vanilla pod ice cream	
Black Forest Cheesecake 	£8.95
fresh fruit, red cherry swirl ice cream	
Rocky Road Brownie 	£8.95
salted caramel ice cream	
Key Lime Pie	£8.95
topped with Italian meringue, Chantilly cream, fresh fruit	
3 Scoops of Ice Cream 	£7.50
chocolate, strawberry, vanilla, salted caramel, clotted cream	

Cheese Board 	£13.95
True Grit Cheddar, Kidderton Ash Goat's Cheese, Stilton, French Brie, red onion marmalade, grapes, celery, artisan biscuits	
<i>compliment your cheese with a glass of Port</i>	£3.55

Dessert Wine	125ml £9.00	37.5cl £26.00
Château Lauvignac, Sauternes		

COFFEE

Americano	£3.40
Espresso	£2.75
Cappuccino	£3.75
Latte	£3.75
Flat White	£3.75
Caffè Mocha	£3.85
Liqueur Coffee	from £5.00
Hot Chocolate	£4.00
English Tea	£3.00

Milk alternatives available - coconut / oat / soya