



NIBBLES

Marinated Olives & Sun-Dried Tomatoes £5.50

Pitta Breads - whipped feta, beetroot houmous, chive mascarpone £5.50

STARTERS

Soup of the Day ^(Ve)^(gf*) ^(v) £6.95
home-made bread & butter

Crispy Calamari £7.95
garlic & lemon mayonnaise

Baked Camembert ^(gf*) ^(v) £10.25
toasted sourdough, damson chutney

Wild Mushroom & Roasted Garlic
Tartlet ^(v) £8.95
dressed house salad

Crispy Pork Belly Pancakes £8.95
soy & lemongrass glaze, spring onion & cucumber salad

Bang Bang Cauliflower Bao Bun ^(Ve) £8.45
spicy cauliflower, sliced carrot & spring onion, sesame seeds, coriander

White Swan Scotch Egg £9.95
spiced apple chutney, rocket salad, balsamic drizzle

Mussels Marinara ^(gf*) £9.25
smoky tomato sauce, home-made bread

UPGRADES

Upgrade your chips on any dish or individually as a side

	Upgrade	Side
BBQ Pulled Pork 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
Seasonal Vegetables £3.50
Dressed House Salad £3.50
Garlic Bread £3.50
Onion Rings £4.00

MAINS

Pan-Fried Sea Bass ^(gf*) £17.95
pumpkin risotto, balsamic glaze, parmesan crisp

Pan-Seared Lamb Rump ^(gf*) £19.95
honey roasted carrots, parsnips, swede, creamy mashed potato, red wine jus

Pork Chop with Chestnut & Wild
Mushroom Crust ^(gf*) £16.95
creamy mushroom sauce, buttered kale, savoy cabbage, dauphinoise potatoes

Creamy Garlic Butter Salmon Fillet ^(gf*) £18.95
pan-fried new potatoes, buttered tender stem broccoli, green beans

Italian Chicken Breast ^(gf*) £17.95
mozzarella & pesto bon bons, crushed new potatoes, rocket salad

Beef Hot Pot ^(gf*) £16.95
home-made dumplings, caramelised onions, carrots, creamy mashed potatoes, tender stem broccoli

STEAKS

10oz Ribeye ^(gf*)
£28.95

8oz Denver ^(gf*)
£22.95

8oz Fillet ^(gf*)
£38.95

8oz Sirloin
£27.95

Our locally sourced steaks are aged for a minimum of 28 days to add exceptional flavour.
Served with cherry vine tomatoes, beer battered onion rings, triple cooked chunky chips

Surf & Turf £32.95
6oz Denver Steak, whole butterflied garlic king prawns

Add sauce Bone Marrow Gravy, Peppercorn, Stilton £3.50 each

Greek Chicken Souvlaki £15.95
char-grilled chicken breast, house-seasoned fries, shepherd salad, tzatziki wrapped in a Greek pitta bread

Beer Battered Grimsby Haddock £15.95
triple cooked chunky chips, your choice of mushy or garden peas, tartare sauce, lemon wedge

Short Rib Steak Burger ^(gf*) £16.95
mature cheddar, sliced tomato, lettuce, gherkin, mayonnaise in a milk bun with house-seasoned fries

Beef Lasagne £15.95
layers of bolognese, bechamel sauce, garlic ciabatta, dressed house salad

Cajun Chicken Burger ^(gf*) £15.95
mature cheddar, sliced tomato, lettuce, gherkin, Mexican mayonnaise in a milk bun with house-seasoned fries
+ pulled pork £3.00

Beef, Mushroom & Black Ale Pie £15.95
triple cooked chunky chips or creamy mashed potato, seasonal vegetables & house gravy

8oz Gammon Steak ^(gf*) £16.95
triple cooked chunky chips, garden peas, fried egg or pineapple

The White Swan Shepherd's Pie ^(gf*) £15.95
seasonal vegetables, house gravy

VEGETARIAN

Brie & Red Onion Tart ^(v) £14.95
parmentier potatoes, house salad

Pumpkin & Sweet Potato Risotto ^(gf*)^(v) £14.95
chestnut & mushroom crumb, red onion marmalade, parmesan

Mushroom Stack ^(gf*) ^(v) £14.95
wild mushrooms, flat mushrooms stacked with red onions & spinach, parmentier potatoes, house salad

'Moving Mountains' Burger ^(gf*)^(Ve) £15.95
plant-based burger, smokehouse chutney, burger bun, house-seasoned fries

SALADS

Roasted Pumpkin Superfood Salad ^(gf*) ^(v) £15.95
crumbled feta, kale, avocado, spinach, pomegranate seeds, quinoa, pumpkin seeds, lemon oil drizzle
+ 4oz Denver Steak £6.75
+ Chicken Breast £5.25

Hot Smoked Salmon Salad ^(gf*) £16.95
radish, cucumber ribbons, lettuce, spinach, chilli mustard dressing

Chicken Caesar Salad ^(gf*) £15.95
char-grilled chicken breast, kos lettuce, shaved parmesan, Caesar dressing, garlic croutons
+ bacon £1.50

DESSERTS

Selection of Desserts ^(v) £12.95
vanilla pod crème brûlée, red velvet brownie, sticky toffee pudding, chocolate & peanut butter cheesecake

Vanilla Pod Crème Brûlée ^(gf*)^(v) £8.95
italian meringue, home-made shortbread, fresh berries

Sticky Toffee Pudding ^(gf*) ^(v) £8.25
butterscotch sauce, vanilla pod ice-cream

Peanut Butter & Chocolate Cheesecake ^(v) £8.25
chantilly cream, berries, chocolate & caramel sauce

Red Velvet Brownie ^(v) £8.25
cookie dough ice cream, chocolate sauce

The White Swan Fruit Crumble ^(v) £7.95
with your choice of vanilla ice-cream or custard

Tiramisu ^(v) £8.25
espresso-soaked sponge, fresh clotted cream, chocolate dust

Cheeseboard ^(gf*) £13.00
selection of artisan cheeses & crackers, salted butter, grapes, celery

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

COFFEE

Americano £3.40

Espresso £2.75

Cappuccino £3.75

Latte £3.75

Flat White £3.75

Caffe Mocha £3.85

Liqueur Coffee from £5.00

Hot Chocolate £4.00

English Tea £3.00

Milk alternatives available - coconut / oat / soya



Love great wine?

We are thrilled to offer all of our wines by the glass. To make this possible, we use the Coravin wine preservation system. This innovative technology allows us to pour wine without disturbing the remaining wine in the bottle.

With the Coravin system, the wine inside the bottle stays perfectly preserved, ensuring every glass you enjoy is as fresh as the first.

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

DRINKS MENU

COCKTAILS

£8.95 each

Espresso Martini

vodka, kahlua, espresso, sugar syrup

Classic Mojito

rum, brown sugar, lime juice mint leaves,
a dash of soda

Cosmopolitan

vodka, cointreau, cranberry juice, fresh lime

Pornstar Martini

vanilla vodka, passoa liqueur, passionfruit
puree, lime juice, vanilla syrup, served
with a shot of prosecco

Long Island Iced Tea

London Dry Pin Gin, bacardi, cointreau, vodka,
tequila, lemon, over cola

French Martini

a fragrant blend of raspberry liqueur, pineapple
juice & vodka

Strawberry Margherita

tequilla, triple sec, lime juice, lemon juice, sugar
syrup, strawberry puree, lime wedge, salt rim

Cuba Libre

Rum Cat Golden Spiced Rum, cola, lime juice,
bitters, lemon wedge

Seasonal Old Fashioned

London Dry Pin Gin, sugar syrup, bitters, orange twist

Cranberry Mojito

white rum, lime juice, fresh mint, cranberry juice,
sugar, dash of soda, pomegranate seeds

Negroni Spagliato

campari, martini rosso, prosecco, orange slice

Tropical Hawaii

malibu, blue curacao, pineapple juice, cherry &
pineapple garnish

Raspberry Mojito

white rum, lime juice, fresh mint, raspberry puree, lime
juice, sugar, lime wedges

Cranberry Aperol Spritz

aperol, prosecco, cranberry juice

Pina Colada

Rum Cate Golden Spiced Rum, coconut cream,
pineapple juice, orange juice, grated nutmeg



THE WHITE SWAN AND PIN GIN

In 2022, Darren, the owner of The White Swan, expanded his passion for quality hospitality and drinks by purchaing Lincolnshire's first distillery, Louth Distillery, known as the home of Pin Gin which was established in 2016, and has quickly become a local favourite.

Louth is a 40 minute drive from Scotter, but you can enjoy Pin Gin and RumCat here, whether you are having Strawberry & Rhubarb with tonic or one of the other great flavours they make, you will see why it's so popular.

So as you enjoy your Pin Gin and tonic here at The White Swan, know that it comes with a but of local history and a lot of passion!

London Dry

Strawberry & Rhubarb

Lemon & Lime

Valencian Orange

PIN GIN SUGGESTED SERVES

Pin Gin London Dry

Franklin's Indian Tonic with lemon slices & peppercorns

Pin Gin Strawberry & Rhubarb

Franklin's Elderflower & Cucumber with fresh strawberries

Pin Gin Lemon & Lime

Franklin's Mallorcan Tonic with lime wedges

Pin Gin Valencian Orange

Franklin's Mallorcan Tonic with orange slices

BEER & CIDER

Atlantic Pale Ale

Aspalls Cider

Coors

Guinness

Peroni

Madri

Salt AlpacaLypse

Cask Ales also available

WHISKY & BOURBONS

Bushmills

Glenfiddich

Haig Club

Jamesons

Talisker

Johnnie Walker

Jack Daniels

Jack Daniels Honey

Jack Daniels Apple

Jack Daniels Fire

VODKA

Absolut

Absolut Mango

Absolut Raspberry

Grey Goose

Smirnoff Red

Smirnoff Vanilla

Whitley Rhubarb

RUM

RumCat Golden Spiced

Malibu

Kraken

Captain Morgans White

Captain Morgans Dark

LOW & NON-ALCOHOL

Staropramen 0% 330ml

Doom Bar 0% 500ml

Rekorderlig Strawberry & Lime 0% 500ml

Peroni 0% 330ml

MOCKTAILS

£6.95 each

Virgin Cosmopolitan

cranberry juice, lime juice, grenadine, orange juice,
soda water

Tropical Punch

apple juice, pineapple juice, orange juice, cranberry
juice, raspberry syrup, grenandine

Virgin Mojito

a refreshing alcohol free-mojito

SOFT DRINKS

Pepsi Max 14oz

Diet Pepsi 14oz

R-Whites Lemonade 14oz

J20 Orange & Passionfruit

J20 Apple & Raspberry

Britvic Orange

Britvic Ginger Ale

Britvic Cranberry

Britvic Pineapple

Britvic 55 Apple

Red Bull

Sugar Free Red Bull

330ml Still & Sparkling Water

750ml Still & Sparkling Water