

## NIBBLES

**Selection of Olives £5.25**

**Bread Selection £5.95**  
home-made bread, sourdough, focaccia,  
olive oil, balsamic vinegar

**Pigs in Blankets £5.95**  
honey mustard dipping sauce

## STARTERS

**Sweet Potato & Parsnip Soup (Ve)(gf\*)(v) £6.95**  
home-made bread, flavoured butter

**Atlantic Prawn Cocktail (gf\*) £10.95**  
home-made bread & butter, marie rose sauce, fresh salad  
leaves, cucumber ribbons, cherry tomatoes, spring onion

**Baked Goat's Cheese with Hazelnut Crumb (v) £8.95**  
red chicory, balsamic onions, rocket salad

**Welsh Rarebit (v) £7.95**  
toasted baguette, red onion marmalade, pea shoots

**White Swan Scotch Egg £9.95**  
plum chutney, rocket salad

**Ham Hock Bon Bons £8.25**  
spiced apple chutney, radish salad

**Salmon Tartare £11.95**  
brioche croutes, dijon aioli

**Greek Style Stuffed Mushrooms (Ve)(v) £8.25**  
cous cous, mediterranean vegetables, faux feta

## 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

**Pigs in Blankets £4.00**  
**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

**Irish Lamb Stew (gf\*) £17.95**  
slow braised lamb with potatoes, onions,  
carrots, swede, creamy mashed potatoes

**Honey, Apricot & Sage Rolled Belly Pork £17.95**  
fondant potato, tenderstem broccoli, fine beans, pan gravy

**Sausage & Smoked Chorizo Burger £16.95**  
grilled sausage & smoky chorizo patty, melted mature cheddar,  
crisp lettuce, tomato, mayonnaise in a toasted milk bun,  
house-seasoned fries

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

**Pork Chop (gf\*) £18.95**  
baked apple, dauphinoise potatoes, kale,  
wholegrain mustard sauce

**Chicken Stuffed with Mushroom Mousse  
Wrapped in Streaky Bacon (gf\*) £17.95**  
creamy mashed potatoes, tenderstem broccoli,  
creamy garlic sauce

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

**Slow Cooked Beef Brisket (gf\*) £18.95**  
creamy mashed potato, tenderstem broccoli,  
fine beans, pan gravy

**Spinach & Gruyère Stuffed Cod  
Wrapped in Parma Ham (gf\*) £18.95**  
honey glazed carrots, kale, shallot sauce

**Salmon Wellington £20.95**  
hollandaise sauce, new potatoes,  
buttered kale & fine beans

**Chicken, Smoked Bacon & Leek Pie £15.95**  
triple cooked chunky chips or creamy mashed potato,  
seasonal vegetables, house gravy

## STEAKS

**10oz Ribeye (gf\*)  
£28.95**

**8oz Denver (gf\*)  
£22.95**

**8oz Fillet (gf\*)  
£39.95**

**8oz Sirloin (gf\*)  
£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

**Add sauce    Bone Marrow Gravy, Peppercorn, Blue Cheese    £3.50 each**

## VEGETARIAN

**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

**Parsnip, Chickpea & Apricot Nut Roast (v)(Ve) £15.95**  
seasonal vegetables, new potatoes, vegetarian gravy

**Brie & Caramelised Onion Marmalade Tart (v) £14.95**  
parmentier potatoes, dressed house salad

**'Moving Mountains' Burger (gf\*)(Ve) £15.95**  
plant-based burger, smokehouse chutney, toasted burger  
bun, 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*

## DESSERTS

**Panettone Bread & Butter Pudding (v) £8.65**  
Irish crème anglaise

**Baileys Posset (gf\*)(v) £8.65**  
biscuit base, fresh berries

**Sticky Toffee Pudding (gf\*)(v) £8.65**  
butterscotch sauce, vanilla pod ice-cream

**Peanut Butter & Fudge Brownie (v) £8.65**  
white chocolate ice cream, chocolate sauce,  
brownie crumb

**Lemon & Lime Cheesecake (v) £8.65**  
clotted cream ice cream, fresh berries

**Selection of Ice Cream (gf\*)(v) £6.95**  
choose 3 of the following flavours - strawberry, vanilla,  
chocolate, salted caramel, clotted cream, cherry swirl,  
white chocolate

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

**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**  
**Caffe Mocha £3.85**  
**Liqueur Coffee from £5.00**  
**Hot Chocolate £4.00**  
**English Tea £3.00**

Milk alternatives available - coconut / oat / soya

**CORAVIN®**

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.

# DRINKS MENU

## COCKTAILS

£9.25 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

RumCat 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

### Piña Colada

RumCat 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

### Woodford Reserve

### Glenfiddich

### Jamesons

### Monkey Shoulder

### Jack Daniels

### Jack Daniels Honey

### Jack Daniels Apple

### Jack Daniels Fire

## VODKA

### Absolut

### Absolut Vanilla

### Absolut Mango

### Absolut Raspberry

### Grey Goose

### Grey Goose Orange

## RUM

### RumCat Golden Spiced

### Bacardi Blanco

### Bacardi Spiced

### Bacardi Coconut

### Bacardi Dark Rum

### Havana 3 Year

## 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

## LOW & NON-ALCOHOL

### Madri 0% 330ml

### Doom Bar 0% 500ml

### Rekorderlig Strawberry & Lime 0% 500ml

### Peroni 0% 330ml

## 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