

for the table

Greek Kalamata Olives (v)(gf*) **£5.25**
sun-dried tomatoes, feta cheese

Pitta Bread & Dips (v) **£5.95**
mango houmous, raita, whipped sweet potato with caramelised onion

Hot Honey Garlic Dough Balls (v) **£5.95**
hot honey drizzle, garlic & herb butter



starters

Crispy Pork Belly Pancakes **£8.25**
soy & lemongrass glaze, spring onions & cucumber salad, sesame seeds

White Swan Scotch Egg **£8.25**
home-made brown sauce, pancetta shard

Pin Gin London Dry & Beetroot Cured Salmon (gf*) **£10.95**
house pickled red onion, beetroot crème fraiche, cucumber ribbons, rocket salad

Mediterranean Pan-Seared Scallops (gf*) **£12.95**
lilliput capers, lemon butter, tomato purée

Onion Breaded Brie (v) **£7.95**
smokehouse chutney, spring onion salad

Soup of the Day (ve)(gf*) **£6.95**
home-made bread, flavoured butter

Lamb Kofta Kebab (gf*) **£7.95**
garlic flatbread, tzatziki

Artichoke Bruschetta (ve) **£6.95**
sourdough topped with olive oil, artichoke, capers, cherry tomatoes, garlic, chopped basil, red onion

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

sunday roasts £16.95

All Sunday roasts are served with garlic, rosemary & sea salt roast potatoes, creamy mashed potatoes, sage & onion stuffing, Yorkshire pudding, rich meat gravy and seasonal vegetables

Roasted Pork Belly (gf*) **Roasted Rump of Beef** **Braised Shoulder of Lamb** (gf*)

Pan-Seared Chicken Breast (gf*) **Home-Made Nut Roast** (v)

Why not add...

A portion of Cauliflower Cheese **£3.50** | Extra Yorkshire Pudding **£1.50**
Extra Rosemary & Sea Salt Roast Potatoes **£3.50**

mains

Short-Rib Steak Burger (gf*) **£16.95**
served in a milk bun with red leicester cheese, baby gem lettuce, sliced tomato, bacon jam, mayonnaise with a choice of rosemary salt fries or waffle fries
+ **BBQ beef brisket** **£3.50** + **pulled pork** **£3.00**
+ **jalapeños & crispy bacon** **£2.50**

Beer Battered Grimsby Haddock **£16.95**
triple cooked chunky chips, your choice of mushy or garden peas, tartare sauce, lemon wedge

Home-made Beef Lasagne **£15.95**
layers of bolognese, bechamel sauce, garlic ciabatta, dressed house salad

Pan-Seared Cod Loin (gf*) **£19.95**
garlic tenderstem broccoli, crushed new potatoes, samphire, lemon béarnaise sauce, dill infused olive oil

Greek Lamb Gyros **£15.95**
slow roasted spiced lamb mince wrapped in a warm flatbread with shepherd's salad, tzatziki, rosemary fries

8oz Gammon Steak (gf*) **£15.95**
glazed with honey & served with egg or pineapple, triple cooked chunky chips, garden peas
extra egg or pineapple **£1.50**

Crispy Korean Chicken Breast Burger (gf*) **£16.95**
served in a milk bun with sliced tomato, baby gem lettuce, lime mayonnaise with a choice of rosemary salt fries or waffle fries
+ **cheddar cheese** **£1.50** + **crispy bacon** **£1.50**

Steak, Mushroom & Ale Pie **£16.95**
triple cooked chunky chips or creamy mashed potato, seasonal vegetables, house gravy

Lincolnshire steaks

Great steak starts in the field. Ours come from Hereford cattle raised on the rich, flat pastures around Horncastle — perfect grazing country that brings out deep flavour and tender meat.

We work with Wards Butchers of Ruskington, a family business founded in 1946 who are still guided by the same care and craft today. Every cut is traditionally aged for over 21 days, allowing the marbling to develop that signature succulence and taste.

Here at The White Swan, each steak is the result of Lincolnshire heritage, family tradition, and honest flavour.

8oz Ribeye (gf*) **£29.95** **8oz Denver** (gf*) **£22.95** **8oz Fillet** (gf*) **£37.95** **8oz Sirloin** (gf*) **£27.95**

served with cherry vine tomatoes, beer battered onion rings, roasted garlic flat mushroom, triple cooked chunky chips

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

sides

Rosemary Salt Fries **£3.00** | **Triple Cooked Chunky Chips** **£3.00** | **Onion Rings** **£3.00**
Spinach, Tenderstem Broccoli, Garlic & Chillies **£3.95** | **Garlic Bread** **£3.00**
Garlic Butter Asparagus & Kale **£3.95** | **Garden Salad** **£2.50**

vegetarian

'Moving Mountains' Burger (ve) **£15.95**
plant-based burger, smokehouse chutney, toasted burger bun, rosemary salt fries

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

Garlic & Herb Tofu Flatbread (ve) **£15.95**
warm flatbread, garlic vegan mayonnaise, shepherds salad, rosemary fries

Thai Green Vegetable Curry (v)(gf*) **£15.95**
basmati rice, sugar snap peas, broccoli, oyster mushrooms

salads

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

Chicken Caesar Salad (gf*) **£14.95**
creamy caesar dressing, kos lettuce, parmesan shavings, garlic croutons

Smoked Salmon Salad (gf*) **£14.95**
ribbons of smoked salmon, watercress, radish, cucumber, lemon & dill vinaigrette dressing

Pear & Blue Cheese Salad (v)(gf*) **£14.95**
walnuts, rocket, watercress, honey mustard dressing

Crayfish Salad (gf*) **£14.95**
rocket, mango relish, radish, cucumber, chilli coconut dressing

desserts

Signature Selection of Desserts (v) **£10.95**
classic crème brûlée, sticky toffee pudding, chocolate brownie

Blackcurrant Panna Cotta (gf*) **£7.95**
shortbread biscuit, chantilly cream

Sticky Toffee Pudding (v)(gf*) **£8.25**
RumCat salted caramel rum butterscotch sauce, vanilla pod ice-cream

Peach Frangipane Tart (v) **£7.95**
flaked almonds, whipped mascarpone

Chocolate Brownie (v) **£7.95**
chocolate ganache, vanilla ice cream, chocolate sauce

Classic Crème Brûlée (v)(gf*) **£7.95**
crispy sugar top, italian meringue, fresh strawberries, vanilla shortbread

Lemon Meringue Cheesecake (v) **£7.95**
raspberry sorbet

Cheeseboard (gf*) **£12.95**
selection of artisan cheeses & crackers, salted butter, grapes, celery, farmhouse chutney

DRINKS MENU

CLASSIC COCKTAILS

£8.95 each

Espresso Martini

Classic or Salted Caramel

vodka, kahlua, espresso, sugar syrup

French Martini

a fragrant blend of raspberry liqueur, pineapple juice & vodka

Cosmopolitan

vodka, cointreau, cranberry juice, fresh lime

Mojito

Classic or Raspberry

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

Long Island Iced Tea

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

Piña Colada

white rum, coconut cream, pineapple juice

Margarita

Classic or Strawberry

tequila, triple sec, lime juice, sugar syrup, salt rim

Frozen Strawberry Daiquiri

white rum, strawberry puree, lime juice

MODERN COCKTAILS

Pornstar Martini

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

Aperol Spritz

aperol, prosecco, soda water, orange slice

Bramble

London Dry Pin Gin, lemon juice, sugar syrup, lime juice

Paloma

tequila, grapefruit juice, lime juice, grapefruit slice, salt rim

Tropical Punch Martini

white rum, pineapple juice, orange juice, grenadine, lime juice

Smoke Break

smoked cherrywood chips, bourbon, vermouth, sherry, angostura bitters, dried cherries

Limoncello Spritz

limoncello, prosecco, soda water, orange slice



PIN GIN COCKTAILS

£8.95 each

The Swan's Blush

Lemon & Lime Pin Gin, elderflower liquor, lemon juice, soda water

White Feather

London Dry Pin Gin, aperol, lime juice, lemon juice, sugar syrup

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



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.

BEER & CIDER

Atlantic Pale Ale

Aspalls Cider

Coors

BrewDog Black Heart

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

LOW & NO-ALCOHOL

Madri 0% 330ml

Doom Bar 0% 500ml

Rekorderlig Strawberry & Lime 0% 500ml

Peroni 0% 330ml

Guinness Zero 440ml

Tanqueray 0.0 Gin

Tanqueray Flor De Seville 0.0 Gin

0% Dead Man's Fingers Spiced Rum

Ask the team for our range of non-alcoholic wines

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, grenadine

Virgin Mojito

a refreshing alcohol free-mojito

French Mocktini

pineapple juice, raspberry syrup, seedlip 0% alcohol

Passionfruit Mocktini

passionfruit puree, vanilla syrup, lime juice, pineapple juice

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