

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 onion & cucumber salad, sesame seeds

White Swan Scotch Egg **£8.25**
homemade brown sauce, pancetta shard

Baked Goat’s Cheese (v)(gf*) **£8.25**
caramelised pear, toasted walnuts, candied beetroot, rocket salad

Soup of the Day (Ve)(gf*) **£6.95**
homemade bread, flavoured butter

Pan-Seared Scallops (gf*) **£13.95**
lemon garlic butter sauce, crispy pancetta

Confit Chicken Croquette **£7.95**
watercress salad, warm tomato salsa

Roasted Tomato & Aubergine Bruschetta (Ve) **£6.95**
toasted ciabatta topped with olive oil, roasted tomato, aubergine, garlic, chopped basil, red onion, balsamic vinaigrette

Basil, Chilli & Lime Prawn Cocktail (gf*) **£13.95**
king prawns, fresh salad leaves, cucumber, spring onions, basil & lime Marie Rose sauce

upgrades

	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 £17.95

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 **£17.95**
triple cooked chunky chips, your choice of mushy or garden peas, tartare sauce, lemon wedge

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

Pan-Seared Cod Loin (gf*) **£20.95**
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 Sugar Snaps & 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

Wild Mushroom & Saffron Risotto (v)(gf*) **£15.95**
freshly chopped basil

Thai Green Vegetable Curry (Ve)(gf*) **£15.95**
long grain rice, tenderstem broccoli, wilted spinach, sugar snap peas

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, cos lettuce, parmesan shavings, garlic croutons

Roasted Squash & Pearl Barley (v) **£13.95**
rocket & kale salad, fire-roasted peppers, cherry tomatoes, balsamic vinaigrette

desserts

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

Blackberry Cheesecake **£7.95**
biscuit base, raspberry purée, chantilly cream

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

Pumpkin & Pecan Tart (v) **£7.95**
whipped ginger cream cheese

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

Baked Apple Tarte Tatin (v) **£7.95**
vanilla pod ice cream

White Swan Crumble of the Day (v) **£7.95**
vanilla pod ice cream or custard

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

DRINKS MENU

SIGNATURE COCKTAILS

£8.95 each

Espresso Martini

Classic or Salted Caramel

vodka, Kahlúa, espresso, sugar syrup

French Martini

a fragrant blend of raspberry liqueur,
pineapple juice & vodka

Cosmopolitan

vodka, cointreau, cranberry juice, fresh lime

Classic Mojito

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

Pornstar Martini

vanilla vodka, Passoa liqueur, passionfruit
purée, lime juice, vanilla syrup, served
with a shot of prosecco

Aperol Spritz

Aperol, prosecco, soda water, orange slice

Bourbon Rosemary

fresh rosemary, bourbon, rosemary syrup, lemon
juice, maple syrup, soda

Autumn Spice Spritz

spiced rum, apple cider, orange liqueur, soda,
orange slice, cinnamon stick

Amaretto Sour

amaretto, lemon juice, sugar syrup, egg white,
maraschino cherries

Moscow Mule

vodka, lime juice, ginger beer, Angostura bitters,
fresh mint

White Russian

vodka, coffee liqueur, double cream

Winter Cup

Pin Gin London Dry, raspberry syrup, lemonade,
lemon syrup, sugar syrup, fresh mint, orange slice

Autumn Old Fashioned

Pin Gin London Dry, sugar syrup, loose leaf tea,
Angostura bitters, orange peel

Smoke Break

cherrywood smoke, Woodford Reserve bourbon,
Martini Bianco, Harvey's Bristol Cream, Angostura
bitters, dried cherries

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

Crimson Frost

0% gin, grenadine, lemon juice, lemonade



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

BEER & CIDER

Atlantic Pale Ale

Aspalls Cider

Coors

Caffreys Stout

Peroni

Madri

Wingman IPA

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

RumCat Salted Caramel

RumCat Cappuccino

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

SOFT DRINKS

Pepsi Max 14oz

Diet Pepsi 14oz

R-Whites Lemonade 14oz

Tango Apple 14oz

J20 Orange & Passionfruit

J20 Apple & Raspberry

Britvic Orange

Britvic Ginger Ale

Britvic Cranberry

Britvic Pineapple

Red Bull

Sugar Free Red Bull



Christmas bookings are now open

**Pick up a festive brochure and discover
everything The White Swan has to offer
this Christmas, from delicious festive
feasts to memorable celebrations.**