The White Swans

— Bistro menu —

SNACKS

Homemade bread, flavoured butter - £3.75 Nduja croquette, scallop roe - £9 Panko Maldon oyster, ponzu, nori salt - £6.5 Veggie option - Beetroot tartare, kimchi emulsion - £5.5

STARTERS

Duck liver & foie gras parfait, blood orange, szechuan, sticky hoisin bun - £15
Roasted Orkney scallop, caramelised celeriac, green apple, truffle - £17.5
Cured Boscastle trout, taramasalata, cucumber, sourdough toast - £14
Glazed beef cheek, beetroot, nasturtium + horseradish - £13
Veggie option - Burrata, blood orange, fennel + radicchio - £12.5

MAINS

Home smoked Anjou pigeon breast + pie, asparagus + macadamia - £32

Pistachio crusted lamb rack + pastilla, pea, wild garlic + goat's curd - £27

Braised fillet of halibut, fennel, crab ravioli, shellfish bisque - £25

Creedy Carver chicken breast, white onion, sweetheart cabbage, girolles sauce - £24

Veggie option - White onion arancini, grilled asparagus + macadamia - £19.5

Steaks

10 oz West Country ribeye - £30 8 oz West Country fillet - £36

Both served with dripping fries, house salad and a choice of brown butter hollandaise or brandy + peppercorn sauce

SIDES

Spring greens + asparagus, brown butter hollandaise
Dripping fries
Wild garlic buttery mash
Roasted beetroot, macadamia + truffle honey
All £5.75

DESSERTS

Rhubarb + custard, stem ginger, Maldon shortcake - £8

Hot chocolate moelleux, banana, mascarpone, lime, cashew nut - £9.5

Three scoops of ice cream (ask for flavours) - £7

Cheese

Baron Bigod, homemade truffle honey, fruit & nut toast - £9.5 Colston Bassett, pear & saffron chutney, fruit & nut toast - £9.5

Daily specials are also available, please see our parchment or ask your server

We aim to cater for standard dietary requirements, please advise your Front of House member of staff before ordering. Please note that by law we cannot 100% guarantee the absence of any of the 14 allergens due to basic risk of cross-contamination.