The White Swar Á LA CARTE

(SERVED 17:00-21:30)

STARTERS

| CELERIAC & APPLE Cream of celeriac & apple velouté | £5.50 |
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| DUCK Duck terrine, fig jelly, fresh turnips, shallots, mushrooms | £6.75 |
| Pigeon breast, duck liver parfait, quince, celeriac remoulade | £7.75 |
| MACKEREL Cured smoked mackerel, dressed Cornish crab, chestnuts, apple, brown crab dressing | £6.95 |
| SCALLOPS Pan roasted scallops, crispy squid, watermelon & coriander vinaigrette | £10.50 |
| GOAT'S CHEESE Goat's cheese mousse, Port jelly, beetroot, grape sorbet, wholemeal biscuits | £6.50 |
| MAINS | |
| LAMB Rump of lamb, braised shoulder, goat's curd, black olive purée, shallots, Parmentier potatoes | £16.95 |
| GUINEA FOWL Guinea Fowl breast, salsify, potato rosti, confit leg chou farci, glazed carrots | £15.75 |
| PLAICE Poached plaice in caraway burnt noisette, crayfish tortellini, saffron spiced white radish, candied lemon | £14.95 |
| PERCH Pan roast Nile Perch, baby Fondant potato, courgettes, almonds, purple sprouting broccoli | £14.75 |
| PORK Pork tenderloin, crispy belly pork, braised leeks, Fondant potato, carrots | £15.95 |
| SIRLOIN STEAK Grilled sirloin of dry aged beef, green salad & triple cooked chips | £19.95 |
| WELLINGTON Quorn wellington, root vegetables, roast new potatoes | £12.95 |
| SIDES | |
| Triple cooked chips, roasted Heritage carrots, seasonal vegetables, summer salad | £2.95 |
| DESSERTS | |
| CHOCOLATE Chocolate fondant, cardamom ice cream | £6.95 |
| TART TATIN Pear tart tatin, star anise parfait | £6.95 |
| CARROT CAKE Carrot cake, lychee sorbet, poached plum, carrot puree | £6.75 |
| APPLE Apple samosa, cinnamon panna cotta, poached apples, toffee apple purée | £6.75 |
| RICE PUDDING | £6.75 |
| Chilled vanilla rice pudding, salted caramel parfait, bitter chocolate sorbet, rice tuile CHESES Selection of English & French cheeses, chutney, grapes, biscuits, celery | £7.95 |