

The White Swan

Nibbles

Truffle & Pecorino Nuts £4

Garlic & Herb Gordal Olives (V) £4.50

Homemade Bread
Beef Fat Whipped Butter £5

Starters

Chicken Liver Parfait
Thyme & Red Onion Marmalade, Homemade Bread
£8

Pan Seared King Scallops
Roasted Cauliflower Puree, Crispy Pancetta, Sea Herbs, Granny Smith Apple
£12

Croutons of Melted Goats Cheese (V)
Poached Pear & Walnut Salad, Balsamic Glaze
£9

Salmon & Whitby Crab Cakes
Mixed Leaves, House Dressing, Homemade Tartare Sauce
£9

Smoked Salmon & Crab Salad
Avocado Puree, Pickled Fennel & Apple Salad
£11

Mushrooms on Toast (V)
Confit Garlic, Tarragon Cream, Toasted Baguette
£8

Pan Fried Pigeon Breast
Black Pudding Bon Bon, Confit Potato, Carrot Puree, Red Wine Jus
£10



Mains

8hr Braised Steak & Ale Pie

Puff Pastry, Confit Garlic & Herb Mashed Potato, Beef Fat Carrots
£18

Slow Roast Pork Belly

Black Pudding & Mustard Pomme Puree, Black Pudding Bon Bon, Crispy Pancetta, Carrot Puree, Cider & Cream Sauce
£19

Helmsley Brewing Co. Ale Battered North Sea Haddock

Crushed Minted Peas, Homemade Tartare Sauce, Thick Cut Chips
£16

Confit Duck Leg

Dauphinoise Potatoes, Tenderstem Broccoli, Red Wine Jus
£21

Corn Fed Chicken Supreme

Wild Mushrooms, Cream & Leek Velouté
£21

Flame Grilled Sirloin Steak

Thick Cut Chips, Onion Rings, House Salad, Confit Tomato, Field mushroom
£28

Add Peppercorn Sauce or Blue Cheese Sauce £3

Wild Mushroom Risotto (V)

Garlic, Leek, Shallot, Hens Egg
£15

Pan Fried Seabass

Crushed New Potatoes, Tenderstem Broccoli, Mussel & Fresh Water Prawn Saffron Cream Sauce
£18

Sides

Seasonal Salad, Poached Pear, Rocket, Candied Walnuts, Blue Cheese (V) £6

Seasonal Greens, Shaved Parmesan & Truffle £5

Thick Cut Chips, Confit Garlic Mayonaise (V) £4

Helmsley Brew Co. Ale Battered Onion Rings (V) £5

Dauphinoise Potatoes (V) £4

