

# 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**

