## WINTER MENU 23/24

## NIBBLES GRAZE ANY 3 FOR EI1

Warm Bread, Oils \& Balsamic $£ 3.95$ (gfo)(v) Mixed Marinated Olives $£ 3.75$ (ff)(df)(v)(ve)
Binham Blue \& Pickled Silverskins $£ 4.5(\mathrm{gf})(\mathrm{v})$
Toasted flatbread \& hummus $£ 4.5$ (gfo)(df)(v)(ve)

## SANDWICHES \& BAR SNACKS

Served Mon to Sat 12noon - 3pm
Pork Belly Bites $£ 5.50$ (df)(gf)
Crispy Whitebait $£ 5.50$ (dfo)(gf)
Dusted Calamari $£ 5.50$ (dfo)(gf)
Breaded Mushrooms \& Ranch $£ 5.5$ (ve)(v)(df)(gf)
Today's sandwiches from $£ 8.25$ (gfo)(dfo)(vo)(veo)
Ask for todays choices, served on white or brown bread with crisps \& slaw.

## STARTERS

## BEEF BRISKET BON BONS

Fiery horseradish crème fraiche \& rocket salad $£ 7.25$ (gf)(dfo)
MOULES MARINIERE
Creamy moules mariniere with toasted ciabatta $£ 8$ (gfo)(dfo)

## SOUP OF THE DAY

Served with toasted ciabatta $£ 6.75$ (df)(v)(veo) (gfo)

## LOCAL GAME TERRINE

Served with toasted rye bread \& cranberry chutney $£ 7.50$ (gfo)(dfo)

## BAKED CAMEMBERT

With thyme \& chilli tomato relish \& garlic croutes $£ 8.25$ (v)(gfo)

## THAI STYLE VEGETABLE SPRING ROLLS

With an Asian salad \& sweet chilli sauce $£ 6.75$ (df)(v)(ve)

## MAINS

## BEER BATTERED FISH \& CHIPS

Lowestoft haddock with chunky chips \& minted mushy peas $£ 15.25$ (gf)(df)

## CHICKEN SUPREME

Thyme, lemon \& garlic chicken supreme with mustard mash, roasted vegetable batons \& madeira jus $£ 16.50$ (gf)(dfo)

## THE WHITE SWAN BURGER

Two 4 zz patties in a toasted tartuga roll with Monterey Jack cheese, bacon \& maple jam, lettuce, tomato \& pickles served with chunky chips \& our sweet, crunchy slaw $£ 16$ (gfo)(dfo)

## MEXICAN BEAN BURGER

Mexican five bean burger in a toasted tartuga roll with spiced ketchup \& tomato salsa, served with sweet potato wedges and our sweet, crunchy slaw $£ 14.75$ (df)(v)(ve) (gfo)

STEAK CUT OF THE DAY
Todays cut with chips, grilled tomato \& mushroom and garden peas £var (gf)(dfo) Peppercorn or Blue Cheese Sauce for $£ 2.50$

## PAN ROASTED SEA BREAM

Local sea bream with cannellini bean stew, parmentier potatoes \& salsa verde $\varepsilon 18$ (gf)(dfo)

## BEETROOT RISOTTO

Chunky beetroot \& celeriac risotto served with crispy kale \& toasted pine nuts $£ 15.50$ (gf)(df)(v)(ve)

## TRIO OF VENISON SAUSAGES

Local venison sausages with truffled mashed potato, braised red cabbage and port \& redcurrant jus £17.50
GRESSINGHAM DUCK BREAST
Pan roasted duck breast, dauphinoise potato, caramelised chicory \& red wine jus $£ 21$ ( gf )(dfo)

## ROASTED NORFOLK PORK BELLY

With whole Chantenay carrots, sauté potatoes, cider apple puree, black pudding crumb \& sage crisps £16.50 (df)(gfo)

## SIDES

Chips or Sweet Potato Wedges $£ 3.50$ (gf)(df)(v)(ve)
Garlic Bread £3.50 (df)(v)(ve)(gfo) Add cheese $£ 0.75$
Beer Battered Onion Rings $£ 3.75$ (gf)(df)(v)
Mixed Vegetables $£ 4$ (gf)(df)(v)(ve)
Buttered New Potatoes $£ 4$ (gf)(v)(veo)(dfo)
Side Salad $£ 3.75$ (gf)(df)(v)(ve)
Halloumi Sticks £4.75 (gf)(v)

SUNDAY ROAST 2 COURSES FOR £21*
A choice of 2 roast meats or our homemade nut roast, with roast potatoes, cauliflower cheese, seasonal vegetables, red cabbage \& Yorkshire pudding From $£ 15$ (gfo)(dfo)(vo)(veo)

2 COURSES FOR $£ 21$ when you have a roast includes any starter or dessert from the main menu. *Excludes specials board. Vegetarian \& vegan options exclude cauliflower cheese \& Yorkshire pudding.

## HOMEMADE PUDDINGS

APPLE \& BLACKBERRY CRUMBLE<br>With ice cream or fresh cream $£ 6.75$ (gf)(df)(v)(ve)<br>CHOCOLATE BROWNIE<br>Toffee sauce, honeycomb \& vanilla ice cream $£ 7$ (gf)(dfo) CRÈME BRULEE<br>With berry compote \& short bread $£ 7.25$ (gf)

## MARMALADE \& RAISIN BREAD \& BUTTER PUDDING

Served with a spiced custard $£ 7.50$
CHEESECAKE OF THE DAY
Served with ice cream $£ 7$ (gf)
CHEESE \& BISCUITS
Blue cheese, rustic crackers \& chutney £7 (v)(gfo)

Our menu descriptions may not include all ingredients, \& our food is prepared in a kitchen where allergens are used. If you have an allergy, intolerance or dietary requirement please let your server know before placing your order.

Allergen Codes GF = Gluten Free $\mid$ DF = Dairy Free $\mid \mathbf{V}=$ Vegetarian $\mid \mathbf{V e}=$ Vegan $\mid \mathbf{O}=$ Optional change can be made to the dish

