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# THE WHITE SWAN

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white-swan-stratford.co.uk  @whiteswan\_hotel  facebook.com/whiteswanstratford

**SERVED 12.00 pm – 9.30 pm**

## STARTERS

<b>Mushroom &amp; tarragon soup</b>	<b>£5.50</b>
<b>Pan-fried mackerel</b> , beetroot & chard salad	<b>£6.50</b>
<b>London Porter-smoked salmon croquettes</b> , tartare sauce	<b>£5.95</b>
<b>Pork belly</b> , pea purée, red wine jus	<b>£6.50</b>
<b>Chicken &amp; vegetable terrine</b> , Parma ham, truffle oil	<b>£6.95</b>
<b>Hazelnut-crumbed goats cheese</b> , baby artichoke, pickled girolles, watercress	<b>£6.95</b>

## SALADS

<b>Roasted smoked heritage beets</b> , Salsa Verde, rosary goat's cheese	<b>£9.95</b>
<b>Pan-fried squid &amp; chorizo</b> , baby gem, herbs, red chillies	<b>£12.50</b>
<b>Caesar Salad</b> , grilled chicken breast, pancetta, baby gem, anchovies, hen's egg, Parmesan	<b>£11.95</b>

## MAINS

<b>Fish &amp; Chips</b> , Frontier-battered Atlantic Cod, triple-cooked chips, peas, tartare sauce	<b>£11.95</b>
<b>Pumpkin gnocchi</b> , kale, toasted pumpkin seeds, sage butter	<b>£12.95</b>
<b>Seared venison</b> , black pudding croquette, kale, port jus	<b>£21.50</b>
<b>Sea bream</b> , pickled salsify, butternut squash caponata	<b>£15.95</b>
<b>Chalcroft Farm beef burger</b> , gem lettuce, tomato, red onion, gherkin, cholla bun, triple-cooked chips <i>Add bacon and/or cheese, £1.00 ea</i>	<b>£11.95</b>
<b>Wild mushroom &amp; chestnut cottage pie</b> , braised leeks	<b>£13.00</b>
<b>8oz Hampshire Sirloin Steak</b> , triple-cooked chips, confit tomato, watercress	<b>£24.50</b>
<b>Roasted Guinea fowl breast</b> , salsify, potato rosti, mash, tarragon sauce	<b>£16.95</b>
<b>Confit salmon</b> , roasted beets, beetroot mayo, salmon caviar	<b>£15.95</b>

## SIDES

Triple-cooked chips; roasted heritage root vegetables; sautéed greens; House green salad; Béarnaise sauce	<b>£3.00 ea</b>
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## PUDDINGS

<b>Chocolate &amp; hazelnut mousse</b> , blackcurrant coulis	<b>£6.50</b>
<b>Peanut parfait</b> , caramelised banana, popcorn	<b>£6.25</b>
<b>Pear tarte tatin</b> , toffee sauce, Fuller's vanilla ice cream	<b>£5.95</b>
<b>Paul's chocolate brownie</b> & peanut butter sundae	<b>£5.95</b>
<b>Bread &amp; butter pudding</b> , Fuller's vanilla ice cream	<b>£5.95</b>
<b>Cheese board</b> , black bomber wax-wrapped Snowdonia cheddar, blue Monday Yorkshire blue, Cotswolds organic brie, quince jelly, crackers, bread	<b>£6.95</b>



Adam Pieprzak  
Head Chef, The White Swan



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.