

THE WHITE SWAN

Pub & Chophouse

GROUP DINING MENU

STARTERS

Cornish fish stew, rouille, croutons
Beetroot and fennel cake, dill cream
Iron Age pork terrine, pickles, English mustard
Smoked mackerel, Waldorf

MAINS

Fallow deer haunch, pease pudding, turnips, game gravy
Suffolk chicken 'flat iron', garlic, kale and bacon, roasting juices
Lyme Bay pouting, sea aster, lemon and caper butter sauce
Vegan field 'meat', sprouting broccoli, parsnips, green sauce

SIDES 3.5

Kale and bacon / Sprouting broccoli
Black pudding mac 'n' cheese / Creamed mashed potatoes / Big chips
Mixed herb salad

PUDDINGS

Rhubarb and custard
Damson Bakewell tart, clotted cream
Dark chocolate mousse, salted caramel
Steamed golden syrup pudding, cornflake milk ice cream
British cheeses, Peter's Yard crisp bread, fruit leather
(£3 supplement or £9 if taken as an additional course)

£32 PER PERSON FOR 3 COURSES, SIDE ORDERS WILL BE CHARGED AS EXTRA

Our fish and shellfish are responsibly sourced from south coast day boats and British fishing ports.
For full allergen information please ask for the manager or go to: www.thewhiteswanlondon.com/menu
All prices include VAT. An optional 12.5% gratuity will be added to the final bill.

No 108 Fetter Lane, City of London, EC4A 1ES | Reservations: 020 7242 9696

WWW.THEWHITESWANLONDON.COM