

THE WHITE SWAN

LUNCH MENU

STARTERS

Spring pea soup, pulled ham Scotch quail's egg
Grilled asparagus, deep fried duck egg, bacon
Venison tartare, cashew nuts, slow cooked hen's yolk, Melba
Wild rabbit and hedgerow garlic ravioli, peas and radish
Pan fried monkfish cheeks, brandade, fennel, chorizo
Smoked trout fillet, cucumber, lemon yoghurt

MAINS

Bulls Heart tomato gnocchi, artichoke, black olive and broad beans
Peterhead cod, leeks, clams
Brixham turbot, sea vegetables, cockles, prawn tortelloni (£5 supplement)
Cumbrian beef short-rib, white bean purée, roasted roots
Loin and neck of West Devon lamb, spinach, lamb jus
Gressingham duck breast, crispy leg, sprouting broccoli, carrots, duck broth

SIDES £4

Spring greens, walnut butter / Heritage carrots, caraway butter
Sweet potato mash / Triple cooked chips
Mix herb salad

PUDDINGS

Vanilla cheesecake, roast figs
Rhubarb and custard, ginger snap
Sticky toffee pudding, honey ice cream
Opera cake, Chardonnay vinegar ice cream
Treacle tart, lemon and yoghurt ice cream

British and French cheeses, apple and raisin chutney
(£5 supplement or £11 if taken as an additional course)

Coffee / tea & petits fours £3.50

Lunch menu @ £29 for 2 courses; £34 for 3 courses. Please note that single courses will be charged at à la carte prices

All our fish and shellfish is hand selected in the mornings at Billingsgate Market
For full allergen information please ask for the manager or go to www.thewhiteswanlondon.com/index.php/food-drink/
All prices include VAT. An optional 12.5% gratuity will be added to the final bill
The White Swan, 108 Fetter Lane, London, EC4A 1ES T: 020 7242 9696 www.thewhiteswanlondon.com twitter.com/thewhiteswan EC4
www.etmgroup.co.uk