

While you choose

Mixed Artisan Breads with aioli & tapenade	£3.95
Mixed Olives with balsamic oil & crusty bread	£3.95
Citrus & Pepper Houmous & Guacamole with Crustini	£3.95

Starters

North Sea Codling Fish Cake <i>Served with our creamy parsley sauce</i>	£6.95
Natural Smoked Haddock & Shrimp	£11.95 £6.75
Risotto Finished with grated Parmesan shavings	£6.75
Goats Cheese and Vine Tomato Tart <i>With a crisp cut salad garnish</i>	£6.75
Scottish Rope Grown Mussels <i>Steamed with white wine, cream, garlic and shallots served with crusty bread</i>	£11.95 £6.45
Chef's Homemade Soup of the Day <i>Served with crusty bread & butter</i>	£3.95
Chicken Liver Parfait , served with Cumberland sauce, warm toast & salad garnish	£5.75
Eggs Benedict , two poached free range eggs served on warm toast & seasoned spinach and Gammon Ham, finished with a Hollandaise sauce	£5.95
Deep Fried Cauliflower Fritters , served with curried mayonnaise & salad garnish	£5.25

Classics

	Small Portion	Ample Portion
Traditional Beer Battered Fish & Chips <i>Golden deep fried Pollock served with mushy peas, chunky chips and tartar sauce</i>	£6.25	£10.95
Classic Toad in the Hole a trio of Cumberland & Pork and Leek sausages with caramelised onions and rich red wine gravy	£6.25	£9.95
Pan-fried Liver & Bacon <i>Sliced lambs liver fried with dry cured bacon & braised Spanish onions, served with creamy mashed potato & rich red wine gravy</i>	£5.95	£8.95
Chef's Home-made Pie <i>Traditional home-cooked pastry encasing today's tempting filling served with new potatoes & fresh market vegetables</i>	£6.25	£9.95
Golden Whole Tail Scampi <i>Served with chunky chips, full crisp cut salad & tartar sauce</i>	£6.25	£9.95

From the Grill

Succulent Local Grilled Pork Cullet <i>with Sussex blue cheese, rosemary potatoes and a blueberry & port wine sauce</i>	£12.95
The White Swan Char-Steak Burger <i>100% beef steak grilled to perfection and topped with stilton, crispy bacon served with chunky chips, Traclements tomato relish & mayonnaise</i>	£10.95
28 Day Matured 10oz Rump Steak with a grilled field mushroom, tomato, battered onion rings, watercress & chunky chips	£15.95
Choice of Sauces – Green Peppercorn, Garlic & Herb or Béarnaise	£1.95

Deli Boards & Fresh Salads

Ploughman's – local cheeses, honey roasted ham, homemade scotch egg, celeriac & walnut salad, Traclements pickles plus bread & butter	£9.95
Fisherman's – smoked salmon, smoked trout, prawns, potted shrimps, picked mussels, pickled cucumber, Traclements relish, horseradish cream, with crisp cut salad plus bread & butter	£11.50
Anti-Pasti – Chorizo, Parma Ham, Mixed Olives, Cornichon, Fresh Bread & Balsamic Oil	£10.95
Roasted Chicken Breast , with avocado, local goats cheese on Cos Lettuce tossed with our tarragon dressing. Served with crusty bread & butter	£10.95
Marinated Herb Roasted Vegetables , black olives, avocado & flaked honey roasted salmon served with a full crisp cut salad with hot buttered new potatoes	£11.95

Main Courses

Barn Reared Chicken Supreme <i>Braised in a creamy sage, white wine and tomato sauce, served on fresh pasta</i>	£12.95
New Forest Reared Lamb Hot Pot Slowly braised local lamb topped with sliced potato & served with pickled red cabbage	£11.50
Pan-Seared Duck Breast marinated and cooked Pink with a Delicate Orange Sauce and Rosemary Sautéed Potatoes.	£14.95
Pan Seared Swordfish Steak <i>Cooked with black olives and tomato. Topped with a poached egg & served with new potatoes, green beans.</i>	£12.95
Fresh Egg Linguini with King Prawns , Pan fried with chili, garlic and coriander served with garlic bread	£12.95

Side orders

Portion of Chunky Chips or Potatoes	£2.75
Grilled Garlic Bread	£2.75
Mixed Salad or Fresh Vegetables	£2.75

Desserts

Don't miss your chance to sample our selection of scrumptious sweets

Please ask our staff for their personal favourite

Selection of Locally sourced Cheeses with traditional Traclements	£6.25
Treacle Sponge Pudding <i>With custard</i>	£4.65
Baked Chocolate Fondant <i>With New Forest banana ice cream</i>	£4.85
Vanilla Pod and Raspberry Crème Brule	£4.95