

Special wine offers  
See the tagged bottles  
Exclusive to Stoneaged customers



One FREE butter and one FREE sauce  
PLUS a complimentary portion of chips  
with every steak meal



## STARTERS

**Flat bread and Moroccan hummus (v) £6.95**  
Warm focaccia flat bread served with Moroccan hummus

**Jumbo king prawns pil pil £9.95**  
Jumbo king prawns served in a lava stone bowl  
with focaccia flat bread

**Scallops & king prawns £9.95 (Served on the stone)**  
Fresh Devonshire king scallops and king prawns served with a chilli & coriander  
butter

**Soup of the day £5.95**  
Homemade soup served the STONEAGED way with focaccia flat bread and butter

**Salmon gravadlax £8.50**  
Salmon Gravadlax with rocket salad drizzled with a balsamic vinaigrette

**Chicken terrine £7.50**  
Chicken & apricot Terrine served with rocket leaves and chili jam  
drizzled with a balsamic vinaigrette

**Grilled asparagus (v) £7.95**  
Sautéed Asparagus served with a hollandaise sauce, rocket leaves  
and parmesan

## STONE BAKED PIZZA

Thin crust pizzas authentically cooked in our stone  
baked pizza oven served on our ceramic glazed lava  
board

**Chicken and asparagus pizza £12.95**  
Pan-fried Applewood smoked chicken breast  
with asparagus, stilton and mozzarella cheese

**Gourmet seafood pizza £14.95**  
Scallops, king prawns, peppers, red onions and  
mozzarella cheese

**Vegetarian Mediterranean pizza (v) £11.95**  
Grilled aubergines, courgettes and asparagus  
with mozzarella topped with rocket drizzled with  
a balsamic vinaigrette and parmesan

## OUR SPECIALITIES

### STEAKS ON THE STONE

(All our steaks come with one free butter, one free sauce plus a  
complimentary portion of chips)

Choose your steak, choose your butter, choose your sauce.

#### CHOOSE YOUR STEAK



Premium Fillet steak 8oz £23

Rib Eye steak 10oz £22

Sirloin steak 10oz £22



Chateaubriand (Recommended to share) 16oz £45

#### CHOOSE YOUR BUTTER

(Included in your steak price)

Smoked garlic & parsley

Coriander, lime & chili

Honey and three mustards

Shitake mushroom

#### CHOOSE YOUR SAUCE

(Included in your steak price)

Peppercorn

Creamy mushroom

Béarnaise

Blue cheese

Extra portions of butter and sauces £1.50 each

Add a Prawn skewer to your steak £6.50 extra

### FROM THE SEA (SERVED ON THE STONE)

North Devonshire scallops & jumbo prawns £19.95

Prime Swordfish steak £16.95

(Recommended with a garlic butter and béarnaise sauce)

Halloumi cheese served with cherry tomatoes, asparagus  
and a selection of vegetables and potatoes (v) £14.95

## STONE BOWL PASTA

**Chicken Fusilli £14.95**

Chicken breast with a Fusilli pasta served with  
roast peppers, tomato & basil sauce with olives  
and topped with parmesan

**Wild mushroom Tortiglioni (v) £14.95**

Wild mushroom in a Tortiglioni pasta (Tubular  
pasta) cooked in creamy soft cheese sauce  
sprinkled with parmesan

**Seabass Thai Tagliatelle £14.95**

Fresh Tagliatelle with a Thai curry sauce, carrot  
and courgette shavings crowned with a grilled  
Seabass fillet and parmesan

## STONE BOWL SALADS

**Chicken salad £12.95**

Whole grilled chicken breast, mixed leaves,  
cherry tomatoes, peppers and a tarragon dressing  
topped with parmesan

**Halloumi cheese salad (v) £10.95**

Grilled halloumi cheese, mixed leaves, cherry  
tomatoes, green beans and a dill dressing

## WINE & PROSECCO

### OFFER

See the tagged bottles on your table

Exclusive to our STONEAGED customers

Or browse our fabulous extensive wine list for  
the wine of your preference

## ADD A SIDE ORDER FOR £3

Crunchy chips

Sweet potato fries

Sautéed mushrooms in a garlic butter seasoned with black pepper

Jumbo onion rings

Lettuce wedge topped with parmesan cheese, herbed croutons and caesar dressing

Moroccan rice

New potatoes glazed with parsley butter

Stoneaged house salad

Cheesy garlic bread

A selection of seasonal steamed vegetables

## DESSERTS AVAILABLE

SEE SEPARATE MENU

## SUNDAY ROASTS

FROM 12 till 3PM

## SPECIAL PROSECCO OFFER

EVERY FRIDAY

# Your STONEAGED guide



## OUR STONES

Cooking on the stone is one of the oldest methods of cooking. With our unique lava rocks, every mouthful is hot, tasty and succulent right to the very end. The dry cooking process sears in the meats natural flavours and with no oils or fats, it's tremendously healthy too!

Sourced from the volcanic slopes of Mount Etna in Italy, the rapidly cooling lava creates thousands of small air pockets to become forever trapped in each stone. The result, STONEAGED lava stones have proven to retain heat far longer than other granite cooking slabs.

The stone is brought to your table at around 325 degrees C, **very hot!**

Therefore..... **MAKE SURE YOU DO NOT TOUCH THE STONES**

ALL children must be supervised by their parents or guardian when having hot stones. Any harm occurred due to touching the hot stones is not the responsibility of The White Swan Hotel.

### OUR COOKING TIPS

Your steak will come presented to you seared on the lava stone

**Step 1.** Transfer your steak onto your side plate

**Step 2.** Cut small pieces of steak and put them onto the lava stone

**Step 3.** Add a little of your chosen butter onto your steak pieces

**Step 4.** Turn your pieces of steak over until it is cooked to your personal liking

**Step 5.** Dip your steak into your chosen sauce

**Step 6.** Have fun and enjoy the experience!

The STONEAGED lava stone retains its heat for a long length of time so every mouthful of steak is hot, tasty and succulent right to the very end.

### PASTA BOWLS & PIZZA BOARDS

Our pasta and pizzas are perfectly prepared and cooked in our kitchen. Unlike our Steak Stones, our lava boards and bowls are not designed to cook your meal, but instead to ensure your food remains lovely and warm throughout your entire meal.

## OUR STEAKS

All our steaks are sourced from Devon and Cornwall prime and have been aged for a minimum of 28 days. They come from 'pure-bred' cattle and carry the 'red tractor' quality assurance trade mark. All our cows have had a stress-free lazy life to ensure they provide you with the best quality steak

### CHATEAUBRIAND

The **chateaubriand steak** is a thick cut of beef from the tenderloin fillet. The name Chateaubriand comes from a sauce which was popular in the 19th century.

### FILLET

The **fillet** is taken from the smaller end of the tenderloin. It is the royal of all the steak cuts, it is tender with little marbling and virtually fat free

### RIB EYE

The **rib eye** (also known as **Scotch fillet** in Australia and New Zealand) is a beef steak from the rib section. It is flavourful and tender, coming from the lightly worked upper rib cage area. Its marbling of fat makes it very good for slow cooking

### SIRLOIN

The **sirloin steak** is a steak cut from the back of the animal. A very popular cut, the sirloin comes from the upper middle of the cow. This is a part of the cow that doesn't do as much as some other parts so it is very tender and well-marbled with fat which enriches during the cooking process

**Please inform our staff should you have any dietary restrictions or require any information regarding allergens**



STONEAGED @ The White Swan Hotel 100 High Street, Henley-in-Arden, Warwickshire. B95 5BY

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