

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

Moroccan hummus boat (v) £7.95

Roasted pepper boat filled with Moroccan hummus with warm rosemary focaccia bread and a rocket garnish

Trio of Bruschetta (v) £7.95

Mushroom & red pepper, Halloumi & pea and Parma ham served on toasted rosemary focaccia bread

Scallops & king prawns £9.95 (Served on the stone)

Fresh Devonshire king scallops and king prawns served with a chili & coriander butter

Smoked salmon tartare £8.50

Smoked salmon tartare with lemon and capers served with a rocket garnish

Peppered steak £7.50

Peppered steak skewer drizzled with peppercorn sauce with pomme puree and rocket

Jumbo king prawns pil pil £9.95

Jumbo king prawns served in a lava stone bowl with chili and a warm rosemary focaccia bread

Soup of the day £6.95

Homemade soup served with warm rosemary focaccia bread and butter

STONE BAKED PIZZA

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

Pulled pork & apple pizza £11.95

Thin crust pizza with a BBQ base sauce, pulled pork and roasted mixed peppers

Gourmet seafood pizza £14.95

Scallops, king prawns, peppers, red onions and mozzarella

Vegetarian Mediterranean pizza (v) £11.95

Thin crust pizza with grilled aubergines, courgettes and mixed peppers with mozzarella topped with rocket drizzled with a balsamic vinaigrette and parmesan

Cajun chicken pizza £12.95

Thin crust pizza with a tomato & basil base with Cajun chicken, mushrooms and red onions

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

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

Chateaubriand (Recommended to share) **16oz** £45

Rib Eye steak **10oz** £22

Sirloin steak **10oz** £22

Lamb steak **10oz** £20



Add a Prawn skewer to your steak £7 extra

CHOOSE YOUR BUTTER

(Included in your steak price)

Smoked garlic & parsley

Coriander, lime & chili

Honey and three mustards

CHOOSE YOUR SAUCE

(Included in your steak price)

Peppercorn

Creamy mushroom

Blue cheese

FROM THE SEA (SERVED ON THE STONE)

North Devonshire scallops & jumbo prawns £20

Prime Swordfish steak £17

(Recommended with a garlic butter and béarnaise sauce)

Mixed skewer with mixed peppers, tomato, courgettes, aubergine and halloumi (v) £15

Extra portions of butter and sauces £2 each

STONE BOWL PASTA

Spinach & Ricotta Tortellini (v) £13.95

Spinach & Ricotta tortellini in a creamy basil pesto sauce topped with parmesan cheese

Seabass tagliatelle £14.95

Grilled Seabass in a creamy chili red pesto sauce topped with Parmesan

Chicken Penne £14.95

Chicken breast in a roast pepper, tomato & basil sauce topped with Parmesan

Note: If you would prefer to change your penne to tagliatelle or vice versa then we would be happy to accommodate

STONE BOWL SALADS

Classic White Swan Salad £9.95

Mixed lettuce, cherry tomatoes, cucumber, mixed peppers, carrot shavings, hard-boiled egg and red onion with a balsamic vinegar & olive oil.

Add your choice of the following

Chicken £3

Halloumi £3

Crayfish £3

ADD A SIDE ORDER FOR £3

Crunchy chips

Sweet potato fries

Sautéed mushrooms in a garlic butter seasoned with black pepper

Lettuce wedge topped with parmesan cheese, croutons and caesar dressing

Onion rings

Pan-fried new potatoes glazed with parsley butter

Cheesy garlic bread

A selection of seasonal vegetables:

**DESSERTS AVAILABLE
SEE SEPARATE MENU**

**SPECIAL PROSECCO OFFER
EVERY FRIDAY**

**SUNDAY ROASTS
AVAILABLE 12 – 3PM**

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



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