



The Black Swan

Our Menu

Pea, ham & watercress soup	8(ve)*
Twice baked cheese souffle, marmite onions	11 (v)
Pork & black pudding terrine, apple sauce, toast	11*
Beetroot salad, pistachio 'granola' & feta	9 (ve)*
Crab & avocado cocktail	12*
Tomato hummus, pesto courgette, olive flatbread	10/19 (ve)*
Steak tartare, egg yolk, bloody mary dressing	13/24*
Queenie scallop & smoked haddock risotto	14/26*
Cod, potted shrimp cassoulet, broccoli	27*
Lamb, lettuce & peas, black garlic pie, anchovy & mint	29
Carrot & coconut lentil Dhal, coriander salsa	20(ve)*
Sea bass, red pepper, Thai prawn fishcake, fennel	26*
Chicken, mushroom & tarragon, smoked mash, asparagus	26*
Duck, cauliflower & sesame, pak choi, hoisin spring roll	27
Ribeye steak frites, garlic butter, rocket & parmesan	34*
Triple cooked chips, garlic mayo	6(ve)*
Chocolate 'Tiramisu'	12
Tropical fruit pavlova	10 (v)
Apricot & almond rice pudding	10(ve)*
Lemon cheesecake, blackcurrants	11
Strawberry & yogurt slice, honeycomb	12
Today's cheese, crackers & chutney	14(v)*
Selection of ice cream & sorbet, please ask	£3 per scoop

Fancy a glass of port or dessert wine?.....just ask!

(*) Can be adapted to be made Gluten free (v) Vegetarian (ve) Can be adapted to be made Vegan