







THE BLACK SWAN

STARTERS

- Chef's soup of the day:** Served with warm chunky bread  £6.95
- Black Swan classic prawn cocktail:** Cold water prawns and brown shrimps on crisp baby gem lettuce with a concasse of tomato and cucumber. Served with Marie Rose sauce and brown bread and butter  £7.95
- Paté of the day:** Served with Melba toast and red onion chutney  £7.25
- Black swan scotch egg:** Served warm with a just runny yolk, piccalilli, dressed rocket salad and a sweet balsamic glaze  £7.75



See our display monitors for today's specials

MAINS

- Black Swan beef lasagne:** Slowly braised beef brisket cooked in an Italian tomato ragù, with a rich double cream bechamel sauce, topped with mature cheddar and Parmesan cheese. Served with a toasted garlic ciabatta and crisp mixed salad  £15.95
- Local, fresh, line-caught 6-8oz fried haddock fillet:** With triple - cooked chunky chips, Black Swan tartare sauce and garden or mushy peas, topped with crispy seaweed crispy bits  £15.95
- Black Swan hearty pie/pot pie/pudding of the day:** Chef's choice of filling with mashed potato or chips, fresh vegetables, and a rich red wine gravy  £15.95
- Steak burger:** Bacon and mozzarella cheese 6oz steak burger with onion rings in a toasted brioche bun, with coleslaw and French fries  £14.95
- Hunters' chicken:** Grilled chicken breast with maple glazed streaky bacon, barbecue sauce and melted mozzarella cheese. Served with French fries and mixed leaf salad  £14.95

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CHARGRILL

Our locally sourced steaks are aged for 28 days. They are served with an oven roasted tomato, flat mushroom, dressed salad and triple-cooked chips.  

8oz Ribeye
£26.95

10oz Sirloin
£24.95

8oz Fillet
£29.95

Sauces
£3.00 

Pink peppercorn, garlic butter or Binham Blue

ADDITIONAL SIDES  £3.99

French fries / Chips / Creamy mashed potato / Sautéed potatoes / Rosemary Parmesan fries / Buttered new potatoes / Seasonal vegetables  / Dressed salad / Garlic bread / Onion rings

We use a large number of ingredients in our kitchen so please do inform us of any food allergies or dietary requirements so that we may advise you accordingly