



THE BLACK SWAN

Valentine's Menu

Available Wednesday 14th - Saturday 17th February 2024

Dishes in addition to the usual menu

STARTERS

Pan seared sea scallops on pea purée with a warm black pudding, bacon lardon salad **£9.95**

Fresh oysters fried in tempura batter, served on a bed of rock salt with apricot purée **£9.25**

Trio of prawns. Prawn cocktail, tempura king prawns and pan fried crevettes in thyme butter, sweet chilli dip and chunky bread **£10.50**

Butternut squash and sage risotto topped with Binham Blue cheese and crispy onions 🌿 **£8.50**

Caramelised hoi sin pork belly with cucumber, spring onion and toasted black sesame seeds **£8.75**

Pan seared partridge breast with a shallot and thyme purée, black pudding croquette and red currant jus **£8.50**

MAIN COURSES

To share: Fillet of Beet Wellington cooked medium rare with Duchess potatoes, roasted baby carrots and sautéed sprouts with bacon lardons **£49.95**

Pan roasted monkfish marinated in madras spices in a panang curry sauce with fresh mussels and steamed coconut rice **£19.95**

Chargrilled grey mullet with cracked black pepper, fondant potatoes, braised leeks and a brandy butter and cream sauce **£18.95**

Pan seared wild duck breast (*served pink*), crispy kale, pommes Anna and port jus **£18.95**

Asian marinated tofu, charred red onion, roasted vegetables, baby leaf spinach and toasted almonds 🌿 **£16.95**

Pan roasted pheasant breast with a mini pheasant leg cottage pie, sauté wild mushrooms, potato gratin and crispy sage **£18.95**

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

🌿 Vegetarian 🌾 Gluten free 🍷 Gluten free available 🌱 Vegan 🥜 Nuts 🥛 Dairy free 🥛 Dairy free available