



THE BLACK SWAN

Fathers' DAY

SUNDAY JUNE 16TH 2024



STARTERS

- Potato and leek soup with warm crusty bread 🌿
- Classic prawn cocktail with Marie Rose sauce, and brown bread and butter 🥛🌿
- Confit duck terrine with port and red currant jelly, frizzy endive, radish, and chervil salad 🌿
- Home cured gravlax with lime sorbet, cucumber ribbons and shaved fennel
- Breaded button mushrooms with thousand island dip and mixed leaf garnish 🌿
- Crispy Cajun whitebait with brown bread and butter and tartare sauce

MAIN COURSES

- Pan-fried sea bream, pea purée, Parmentier potatoes, beurre noisette and steamed buttered samphire
- Chargrilled 6oz steak burger with bacon and smoked Applewood cheese, in a toasted bun, coleslaw and fries 🌿
- Fresh Cromer crab in cream and cheddar sauce, topped with mozzarella, new potatoes, and vegetables.
- Chargrilled 8oz rump steak with roasted tomato, flat mushroom, chunky chips and bearnaise sauce (£3.00 supplement)
- Wild mushroom, mint and pea risotto with crispy onions and balsamic glaze 🌿
- Fresh fillet of cod fried in IPA batter with triple-cooked chips, garden peas and homemade tartare sauce.

OUR ROASTS

Enjoy our roast lunch with one of the following, served with roast potatoes, seasonal vegetables, Yorkshire pudding, rich gravy and cauliflower cheese served on the side

Topside of beef / Shoulder of pork / Turkey breast / Roast gammon / Leg of Lamb / Nut roast 🌿

Choice of all four sliced meats (£4.99 supplement)

EXTRAS (All £2.99)

Two Yorkshire puddings / Selection of vegetables / Portion of roast potatoes / Butcher's chipolatas / Chef's stuffing / Gravy boat

DESSERTS

- Trio of brownie, double chocolate, salted caramel and blondie with chocolate sauce and vanilla ice cream.
- Tiramisu with fresh pouring cream and white chocolate chard
- Key lime pie with homemade ginger nut base, Chantilly cream raspberry sorbet
- Custard and fresh fruit tart with strawberry coulis and passion fruit sorbet
- Traditional English trifle, fresh berry jelly, vanilla custard and whipped cream and buttered shortbread

Selection of ice cream sundaes

- Honeycomb and salted caramel sundae* - with fresh whipped cream, honeycomb pieces and caramel sauce
- Mint chocolate chip sundae* - with chocolate soil, chocolate sauce, whipped cream, and chocolate buttons
- Raspberry ripple sundae* - with crushed meringue, fresh berries, and berry compote

Cheeseboard (£2.50 supplement)

A selection of British cheeses with celery batons, apple, fresh grapes, crackers, and salted butter 🌿

1 Course £20.95

2 Courses £25.95

3 Courses £30.95

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