




Our menu consists of two complementary elements. Firstly, a selection of classic 'pub' dishes, all individually cooked by our chefs using the very best ingredients from local suppliers. Alongside those, we offer a changing selection of interesting 'gastro pub' style dishes, devised by our team of chefs, again using the best local ingredients.

To start

Chef's Soup of the Day (Ask your server for today's choice)  **£7.95**


Our homemade soup, using seasonal produce

Classic Prawn Cocktail  **£8.25**

With iceberg lettuce, confit tomatoes, Marie Rose sauce and warm brioche

Crispy Pork  **£8.95**

Egg noodles in sweet chilli sauce, spring onions, chilli and grilled lime dressing

Wild Mushroom Arancini  **£7.95**

Crispy panko breadcrumb, spiced arrabiata sauce and Parmesan shavings

Confit Duck Scotch Egg  **£8.95**

Served with pea purée and plum chutney


Pan Seared Scallops  **£9.95**

With pea and saffron risotto, crispy chorizo

Chargrill

Chargrilled Steakburger  **£16.95**

Cheddar cheese, bacon jam, little gem lettuce, tomato and red onion, toasted brioche bun, seasoned fries, dressed salad

Ten Ounce Gammon Steak  **£17.95**

Eight Ounce Fillet Steak  **£32.95**

Eight Ounce Ribeye Steak  **£28.95**

All our prime steaks are supplied by renowned local butcher Swannington. They are hung for 28 days and cooked in garlic butter and served with slow roasted tomatoes, baked flat mushroom, triple cooked chips or truffle Parmesan fries, and dressed salad

Sauces Chimichurri / Binham Blue / Pink Peppercorn  **£3.95**

Additional sides  **£3.99**

Beer battered onion rings · Buttered new potatoes · Triple cooked chips
Seasoned fries · Creamy mashed potatoes · Dressed side salad
Seasonal vegetables · Truffle Parmesan fries · Toasted garlic ciabatta


Main courses

Slow Roasted Pork Belly **£20.95**

Dauphinoise potatoes, honey glazed carrots, braised leeks, crispy crackling and cider jus

Seafood Linguine  **£19.95**

Scallop, king prawn and chorizo, slow roasted tomato and chilli sauce, fresh Parmesan and toasted garlic ciabatta

Pan Fried Lambs' Liver   **£18.95**

Crispy smoked bacon, Parmesan mash, braised peas, caramelized onion gravy

Wild Mushroom Risotto  **£17.95**

Sautéed wild mushrooms, garlic, tarragon, truffle oil, pickled red onion

Pan Seared Fillet of Salmon  **£19.95**

Lemon dill crushed potatoes, pea purée, charred tenderstem broccoli, lemon and caper butter sauce

Crispy Asian Tofu   **£17.95**

Marinated tofu, noodles, carrot, crunchy cabbage, toasted peanuts, sesame and lime dressing

Black Swan Beef Lasagne **£17.95**

Slow braised beef, rich tomato ragù, bechamel sauce, Parmesan cheese, toasted garlic ciabatta, dressed salad

Bangers and Mash (Seasonal)  **£15.95**

Three local butcher's sausages, creamy mashed potato, buttered peas, caramelized onion gravy

Black Swan Beef and Ale Pie **£17.95**

Creamy mashed potato, triple cooked chips or new potatoes, seasonal vegetables and red wine gravy



Beer Battered Haddock **£17.95**

Triple cooked chips, garden peas, tartare sauce, curry sauce

Greek Salad (Add grilled chicken for £3.99)   **£14.95**

Cucumber, tomatoes, red onion, bell peppers, olives and marinated feta, rustic garlic croutons

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

 Vegetarian  Vegetarian available  Gluten free  Gluten free available  Vegan  Vegan available  Nuts  Dairy free  Dairy free available