



Starters

Parsnip soup, garlic and herb croutons, warm bread, and butter Classic prawn cocktail with Marie Rose sauce, brown bread, and butter Was Mackerel pate, laced with lime and freshly grated horseradish, melba toast and fresh salad Baked pear, topped with blue cheese, garnished with candied walnuts and dressed salad Bruschetta, fresh tomato, basil, red onion, garlic, olive oil, served on sourdough and balsamic reduction

Main courses

IPA battered haddock, triple cooked chips, garden peas, tartare sauce Chargrilled steakburger, cheddar cheese, seasoned French fries Greek salad, grilled chicken breast, feta, garlic croutons

Butterbean fricassees, slow cooked with Mediterranean flavours, served with focaccia bread, topped with parsnip crisp

Pan-fried seabass salad, served with dill potato, zucchini slices, fresh chilies and wild garlic oil

Our roasts

Enjoy our Black Swan roast lunch with roast potatoes, cauliflower cheese, Yorkshire pudding, vegetables, roast parsnip and carrot, sautéed spring greens, carrot purée and gravy, with the choice of one of the following.

Turkey breast · Roast gammon · Shoulder of pork · Veg roast Striploin of beef (£2.99 supplement) Choice of up to four sliced meats (£4.99 supplement)

Extras (All £2.99)

Two Yorkshire puddings · selection of vegetables · portion of roast potatoes crackling and apple sauce · Chef's stuffing · chipolatas

Desserts

Warm caramel Belgium waffle with caramel ice cream, toffee sauce and Biscoff crumb

Raspberry meringue infused Eton mess, white chocolate drizzle filled with fresh cream and fresh raspberries

Mixed berries cheesecake fresh pouring cream and mixed berries

The Black Swan sundae: vanilla and chocolate ice cream, topped with Chantilly cream and sweet treats

Almond affogato, rich and creamy Madagascan vanilla ice cream , topped with toasted almonds , crushed amaretti biscuits and rich double espresso

Selection of ice creams and sorbets available. Please ask your server &

Cheeseboard (£2.99 supplement)

A selection of British cheeses with celery batons, apple, fresh grapes, digestive biscuits, and salted butter 🎉

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	Vegetarian available	🛭 Gluten free	🖇 Gluten free available	∅ Vegan	Vegan available
	3 Nuts	A Dairy free	Dairy free available		