



THE BLACK SWAN

Mothers' Day

SUNDAY 15TH MARCH 2026



1 Course
£22.95

2 Courses
£27.95

3 Courses
£32.95

Starters

Soup of the day with warm crusty bread

Classic prawn cocktail with Marie Rose sauce, and brown bread and butter

Confit duck terrine with port jelly, frizzy radish, chervil salad, melba toast

Home cured gravlax with capers and shallots, fresh rocket and lemon

Mini chicken Caesar salad, croutons, anchovies, and fresh Parmesan shavings

Main Courses

Pan-fried sea bass, pea purée, broad beans, green beans and kale, with saffron new potatoes and gremolata

Double stacked steak burger topped with bacon and mozzarella cheese, in a toasted bun with fries

Roasted fillet of salmon, fish velouté, gratin potato, baby leeks and carrots

Lightly spiced herb giant couscous, tenderstem broccoli, cherry tomatoes, roasted squash and courgette with parsley oil

Marinated leg of lamb steak in garlic, salt, pepper and olive oil, chargrilled to medium, served with roasted parsnips, carrots, potato and lamb jus

Our Roast

Enjoy our Black Swan roast lunch with cauliflower cheese, roast potatoes, Yorkshire pudding, vegetables, roasted carrot, braised red cabbage and gravy, with the choice of one of the following:

Topside of beef / Turkey breast / shoulder of pork / Roast striploin (served pink £1.99 supplement) / Veg and nut roast

Mixed meats - a slice of turkey, topside of beef and pork (*£3.99 supplement*)

Extras (All £3.99)

Extra Yorkshire pudding / chefs' stuffing / pigs in blanket / pork crackling / selection of seasonal vegetables / bowl of roast potatoes / creamed mashed potatoes

Desserts

Belgian waffle, topped with salted caramel ice cream, Chantilly cream, biscoff sauce

Vanilla crème brûlée with homemade shortbread

Apple and rhubarb crumble, ice cream, custard, or cream

Cherry Bakewell cheesecake, black cherry sauce, vanilla ice cream

Fresh profiteroles filled with vanilla cream, chocolate sauce, Twix pieces

Selection of ice creams and sorbets (three scoops)

Vanilla, strawberry, chocolate, honeycomb, salted caramel, lemon sorbet, mango sorbet

Cheeseboard (£2.50 supplement)

A selection of British cheeses with celery batons, apple, fresh grapes, crackers, 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

Nuts

Dairy free

Dairy free available