



THE BLACK SWAN

Valentine's Day

FEBRUARY 13TH AND 14TH 2026

Starters

Curried parsnip soup, topped with crispy parsnips, fresh cream and homemade bread	Ⓐ	7.95
Wild mushrooms cooked with shallots, garlic and cream, served in a puff pastry vol-au-vent		8.95
Traditional scotch egg, fresh piccalilli and fresh leaves		9.50
Fresh oysters fried in a light tempura batter, sweet chilli dip		8.75
Sharing platter: Seafood with nutmeg potted prawns, smoked mackerel pâté, gravadlax, tempura oysters, served with soda bread <i>(for two)</i>		19.95

Main Courses

Braised lamb rump with roasted carrot and celeriac, steamed purple sprouting broccoli, cheese and chive mashed potato, and a Madeira jus	ⓧ	20.95
Butternut squash and lentil Wellington, roasted leeks, carrot purée and dauphinoise potatoes	ⓧ	19.95
Pan-fried seabass with a rustic ratatouille, hasselback potatoes, samphire and crayfish butter	ⓧ	19.95
Sharing platter: Garlic and garden herb spatchcock chicken with buttered baby vegetables, roast potatoes and rich meat gravy <i>(for two)</i>	ⓧ	24.95

Desserts

Chocolate fondant, triple chocolate brownie and a white chocolate and passionfruit mousse, clotted cream ice cream with toasted almond flakes <i>(for two)</i>	ⓧ ⑩	14.50
Lemon and white chocolate parfait, chocolate honeycomb bites, raspberry custard, and raspberry sorbet	ⓧ ⑩	8.25
Paris-Brest; choux pastry ring filled with vanilla cream and freeze-dried raspberries, topped with toasted flaked almonds and warm chocolate sauce	ⓧ	8.25
British cheeses consisting of: smoked Applewood, Binham Blue and English Brie, with celery batons, apple, pickled grapes, crackers and salted butter	ⓧ ⑩	8.25

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

⑩ Nuts

ⓧ Dairy free

Ⓐ Dairy free available