



THE BLACK SWAN

Easter Sunday

SUNDAY 5TH APRIL 2026



* 12 and under

1 Course
£22.95

2 Courses
£27.95

3 Courses
£32.95

Starters

- Soup of the day, homemade baked loaf, garlic herb butter
- Prawn cocktail, Marie Rose sauce, Iceberg lettuce, confit tomato and brown bread and butter
- Duck bon bons, hoi sin sauce, shredded cucumber and scallions
- Toasted sourdough topped with fresh tomatoes, garlic, basil, olive oil, salt and pepper
- Smoked haddock, salmon and cod fishcake, served with Hollandaise sauce

Main Courses

- Aspalls cider battered cod, triple cooked chips, garden peas, and tartare sauce
- Chargrilled steak burger, crispy bacon, mozzarella, mayonnaise, mixed salad, and seasoned French fries
- Freshly baked lasagne served with garlic ciabatta and mixed salad
- Steak and ale pie served with roast potatoes, seasonal vegetables and gravy
- Mixed leaf salad topped with sliced chicken, bacon, boiled egg, avocado, crumbled Binham Blue, cherry tomatoes and sweetcorn

Our Roast

Enjoy our Black Swan roast lunch with roast potatoes, cauliflower cheese, Yorkshire pudding, vegetables, roast parsnip and carrot, braised red cabbage, sweet potato purée and gravy, with the choice of one of the following.

Turkey breast / Roast gammon/ Shoulder of pork / Veg roast / Sirloin of beef / Leg of lamb

Choice of four sliced meats (£3.99 supplement)

Extras (All £2.99)

Two Yorkshire puddings / Selection of vegetables / Portion of roast potatoes / Crackling and apple sauce / Butcher's chipolatas / Chef's stuffing / Mashed potato

Desserts

- Cadbury's mini egg cheesecake, Chantilly cream and raspberry coulis
- Apple and rhubarb crumble served with either ice cream, cream or custard
- Creme egg crème brûlée, chocolate digestive
- Hot cross bun bread and butter pudding, ice cream, cream or custard
- English trifle, layers of sponge, custard and strawberry jelly, fresh strawberries, Chantilly cream
- Selection of ice creams and sorbets available. Please ask your server
- A selection of British cheeses with celery batons, apple, fresh grapes, digestive biscuits, and salted butter (£2.99 supplement)

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