



THE BLACK SWAN

Sunday Menu


PRE-ORDER MENU

1 Course
£21.95

2 Courses
£26.95

3 Courses
£31.95

Starters

Soup of the day, garlic and herb croutons, warm bread, and butter 

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

Breaded garlic mushrooms with a garlic mayonnaise

Chicken liver paté with red onion chutney and sourdough crôutes

Main Courses

IPA battered haddock, triple cooked chips, garden peas, tartare sauce


Freshly baked lasagne with garlic ciabatta and fresh crisp tossed salad

Steak and ale suet pudding served with roast potatoes, red wine gravy and a side of seasonal vegetables

Cheese and bacon burger in a toasted brioche bun, salad and bacon jam, served with French fries

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

Sticky toffee pudding with salted caramel sauce and honeycomb ice cream


Double chocolate brownie, raspberry sorbet, and freeze-dried raspberries

Spiced apple crumble with hot vanilla custard, pouring cream or vanilla ice cream










The Black Swan sundae: vanilla and chocolate ice cream, topped with Twix pieces, mini brownie bits Chantilly cream and chopped nuts

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
 Nuts  Dairy free  Dairy free available