



THE BLACK SWAN

# Fathers' Day

SUNDAY 21ST JUNE 2026





1 Course £21.95

2 Courses £26.95

3 Courses £31.95

## Starters


Roasted tomato and basil soup, garlic and herb croutons, warm mini loaf and garlic butter 

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

Smoked haddock fishcakes with mixed leaf salad and zesty lime and chive mayonnaise chorizo and cheddar croquettes


Chicken Caesar salad with crisp lettuce, crispy croutons, grilled chicken and Parmesan cheese shavings

Crispy garlic buttered chicken wings, Jack Daniels glaze, blue cheese dip

Courgette, sweetcorn, and mixed pepper fritter mixed with spring onions, garlic and coriander and spicy Sriracha mayonnaise (Vegan / vegetarian) 

## Mains

Aspalls cider battered haddock, triple cooked chips, garden peas, tartare sauce and crispy seaweed

Chargrilled steakburger, bourbon pulled pork, maple glazed bacon, seasoned French fries, coleslaw and sweet chilli jam 

Freshly baked beef lasagne topped with mozzarella, garlic ciabatta, mixed leaf salad


Pork chop served with creamy leeks, Cheddar cheese, creamed potatoes, roasted honey glazed carrot and Calvados jus

Chargrilled salmon fillet served with new potatoes, Béarnaise sauce, green beans and buttered peas

Mediterranean vegetable tart, grilled courgettes, roasted red and yellow peppers, red onions and cherry tomatoes, finished with a basil and pumpkin crumb. Served with crisp peppery rocket, cous cous and spiced potato wedges

## Our Roast

Enjoy our Black Swan roast lunch with roast potatoes, cauliflower cheese, Yorkshire pudding, roast parsnip and carrot, red cabbage, tenderstem broccoli, and gravy. All served with the choice of one of the following.

*Chicken supreme / Roast gammon / Shoulder of pork / Striploin of beef / Leg of lamb / Veg roast*   
*Choice of all four sliced meats (£3.99 supplement)*

Extras (£2.99 each)

*Two Yorkshire puddings / Selection of vegetables / Portion of roast potatoes / Crackling and apple sauce / Chef's stuffing / Pigs in blankets / Creamed potatoes*

## Desserts

Jaffa cake cheesecake, orange scented Chantilly cream, white chocolate shards


Sticky toffee pudding served with caramelized popcorn, toffee sauce and vanilla ice cream


Lemon curd pavlova filled with sweet lemon curd, served with fresh berries and raspberry coulis

Chocolate fondant, delicate sponge with a rich melting centre, crisp edge, served with vanilla ice cream and honeycomb pieces


Warm Belgian waffle, caramelised bananas, salted caramel ice cream, Biscoff sauce and a banana cream


Summer fruit sundae, vanilla and raspberry ripple ice cream, fresh fruit compote, strawberries, blueberries, Chantilly cream and strawberry sauce


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