

Starters

- Whitebait** – Crispy whitebait fried in cayenne seasoned flour, served with tartare sauce and fresh watercress **£9.25** 
- Crispy chilli chicken** – Fried strips of chicken served on a bed of egg noodles, fresh chillies and spring onions tossed in sweet chilli sauce **£9.75** 
- Baked Camembert** – Baked with fresh Rosemary, garlic, honey and cloves, served with sliced warm ciabatta **£9.50**  
- Duo of prawns** – Prawn cocktail, Iceberg lettuce, cherry tomatoes and cucumber topped with Marie Rose sauce with tempura fried king prawns, baby herbs and toasted brioche **£10.95** 
- Halloumi sticks** – Coated in seasoned flour and fried until crispy, with fresh baby herbs and sweet chilli dipping sauce **£9.50**   

Mains

- Beef lasagne** – Slow braised beef with a rich tomato ragu, topped with a creamy Béchamel sauce, Mozzarella and Parmesan, with mixed leaf salad and baked garlic ciabatta **£18.95**
- Pie of the day** – Check with your server on our daily filling in our own shortcrust pastry case with either creamed potatoes, fresh chips with seasonal vegetables and gravy **£18.95**
- Aspalls cider battered cod** – With proper chip shop chips, buttered petit pois and crispy seaweed **£18.95**  
- Make your own curry** – Served with pilau rice, naan bread, mango chutney and lime pickle. Katsu, Thai green, tikka masala with chicken, beef, tiger prawns or tofu **£19.50** 

Vegetarian

- The Black Swan salad** – Fresh cherry tomatoes, cucumber, pepper, fresh mint, olives, red onion and oregano, topped with fried halloumi and served with toasted flat bread **£17.95**    
- Grilled “Moving Mountain” burger** – Grilled halloumi cheese served in a toasted pretzel bun with salad, sweet chilli sauce and coleslaw with French fries **£17.95**  
- Vegetarian lasagne** – Fresh vegetables cooked in a tomato and herb ragu, layered with lasagne pasta and Béchamel sauce, Mozzarella and Parmesan with mixed leaf salad and baked garlic ciabatta **£17.95** 

Steaks and grill

- Chargrilled steak burger** – Two chargrilled steak burgers with melted mozzarella served in a toasted pretzel bun, salad, burger sauce, coleslaw and French fries **£18.25**  
- Chicken burger** – Southern fried chicken breast, crisp gem lettuce, tomato, red onion in a toasted pretzel bun, Cajun fries, coleslaw and sweet chilli jam **£18.95**  
- Ten ounce flat iron steak** – Cooked in garlic and thyme butter with slow roasted tomato, baked portobello mushroom, chips or baked potato, corn on the cob and watercress **£21.95**  
- Braised short rib** – Horseradish creamed potatoes, slow roasted carrot and parsnip, steamed tenderstem broccoli and a beef broth redcurrant sauce **£21.95**  

Pizza

- Fresh stonebaked pizza** – Choose your base from tomato or barbecue and then three of the following: smoked ham, mushrooms, grilled chicken, chorizo, pepperoni, peppers and red onion topped with mozzarella cheese **£17.95**

Sharing boards *(served 12-2.30pm)*

- Meat platter** – Southern fried chicken goujons, barbecue ribs, crispy chilli chicken strips and slow braised short rib, with corn on the cob, onion rings, coleslaw, smoky barbecue baked beans and Cajun fries **£26.95**  
- Charcuterie and cheese platter** – Cured meats of prosciutto, salami and chorizo with smoked Applewood, Brie, Bingham Blue cheese and sliced ciabatta, bread sticks, artisan crackers, jams, honey, olives, mixed nuts and fresh figs **£24.95** 

Desserts

- White chocolate and raspberry cheesecake** – lemon curd, raspberry coulis, and a white chocolate shard **£8.50**
- Crème brûlée** – rich vanilla custard, caramelised sugar topping, shortbread biscuit, and fresh berries **£8.50**
- Chocolate ganache tart** – buttery biscuit base, rich chocolate centre, topped with caramel shavings, and served with honeycomb ice cream **£8.50**
- Lemon pavlova** – filled with a sweet lemon curd, fresh blueberries, chantilly cream, and a raspberry coulis **£8.50**
- Sticky toffee pudding** – served with a cream filled brandy snap, caramelised popcorn, and vanilla ice cream **£8.50**

We use a large number of ingredients in our kitchen so please inform us of any food allergies or dietary requirements so that we may advise you accordingly