Bowl of nibbles £4.99
Select from padron
peppers, mixed
nuts, mixed olives
or bread and oils





# — STARTERS —

Chefs soup of the day: Served with chunky bread and butter

Smoked salmon and king prawn cocktail: Homemade Marie Rose sauce and crisp Iceberg lettuce with diced avocado, cucumber and tomato with bread and butter

Chefs paté of the day: Served with sourdough toast and red onion marmalade

Pan fried wild mushrooms: Lightly fried in garlic butter and finished with brandy and cream.

Served on toasted brioche

### Don't forget to check out our daily specials menu

# — STARTERS TO SHARE —

#### Serve two

Warm breads and oils: A mix of fresh breads with hummus, sun blushed tomatoes, balsamic vinegar and mixed olives

Mezze board: Hummus, Tzatziki, olives, feta cheese, stuffed peppers, flatbread, baba ghanoush, cherry tomatoes, radish, cucumber and grilled courgette, aubergine and peppers. Served with or without cured meats, supplement of £3.99

Starter board: Breaded mushroom, sticky barbecue ribs, southern fried chicken goujons and halloumi sticks with barbecue, blue cheese and thousand island dips

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## - MAINS -

Black Swan beef lasagne: Slowly braised beef brisket cooked in an Italian tomato ragù, with a rich double cream bechamel sauce, mature cheddar and Parmesan cheese. Served with a toasted garlic ciabatta and crisp mixed salad. Vegetarian option available

Local, fresh, line-caught 6-8oz cod fillet: In chef's IPA batter. Served with triple - cooked chunky chips, Black Swan tartare sauce and garden or mushy peas, with crispy seaweed and crispy bits

Black Swan hearty pie/pot pie/pudding of the day: Chef's choice of filling with creamy mashed potato or chips, and a rich red wine gravy. Vegetarian option available

Hunters' chicken: Grilled chicken breast with maple-glazed streaky bacon, barbecue sauce and melted mozzarella cheese. Served with French fries and mixed leaf salad. Vegetarian option available

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



## — CHARGRILL —

Our locally sourced Swannington steaks are aged for 28 days. They are served with an oven roasted vine tomato, flat mushroom, dressed watercress, crispy onions and homemade shoestring fries. § 🗓

8 oz Ribeye steak		£28.95
10 oz Sirloin steak		£25.95
8 oz Fillet steak		£32.95
10 oz Gammon steak: served with a fried egg		£15.95
Chargrilled 6 oz steak burger: mozzarella or Binham Blue cheese and grilled streaky bacon. Vegetarian option available	#	£16.95
Sauces: Pink peppercorn / garlic butter / Binham Blue	\$	£3.95

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## — LIGHTER MEALS —

Hand carved Swannington ham: with two fried eggs, triple cooked chunky chips and gpeas	garden 🖇 🗓	£14.95
Chilli nachos: Corn tortillas topped with melted mozzarella, fresh chillies, spring onion Iceberg lettuce, sour cream, salsa and guacamole	rs, 🧪	£14.95
Loaded pulled chicken fries: Crispy French fries, barbecue pulled chicken, fresh chillies spring onions, melted mozzarella and chilli sauce. Vegan option available	· •	£15.95
Chargrilled jumbo sausages: With barbecue pulled pork, red onion chutney and chipo mayonnaise. Vegan option available	tle 🖸 🗓	£15.95
Bangers and mash: Swannington pork sausages with grain mustard mashed potato, buttered peas, crispy onions and red wine gravy. Vegetarian option available	\$ 5	£15.95
Black Swan salad: Grilled chicken breast, smoked bacon lardons, Binham Blue cheese garlic and herb croutons with creamy caesar dressing. Vegetarian option available	е,	£17.95
Katsu curry: Crispy coated chicken breast with katsu sauce, steamed coconut rice an Asian slaw. Vegan option available	d	£17.95

#### Don't forget to check out our daily specials menu

# — SIDES AND SAUCES —

Sauces: Pink peppercorn / garlic butter / Binham Blue

# £3.95

Additional sides: French fries / Chips / Creamed potato / Sautéed potatoes / Rosemary

Parmesan fries / Buttered new potatoes / Seasonal vegetables / Dressed salad / Garlic

bread / Onion rings

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