






THE BLACK SWAN




# Valentine's Day

Available Friday 14<sup>th</sup> and Saturday 15<sup>th</sup> February 2025

## Starters

- |        |  |   |
|--------|--|---|
| £8.25  | <b>Norfolk Mussels</b><br>Light Thai green broth, warm ciabatta                                      |    |
| £9.45  | <b>Pan-seared scallops</b><br>Black pudding, cauliflower purée, crispy prosciutto                    |   |
| £12.95 | <b>Baked Camembert to share</b><br>Crudités, garlic & thyme crostinis, caramelised red onion chutney |    |
| £8.95  | <b>Garlic butter steak bites</b><br>Cheddar and smoked applewood fondue dip                          |  |

## Mains

- |        |   |   |
|--------|---|---|
| £20.95 | <b>Pan-roasted cod loin</b><br>Dauphinoise potatoes, pea purée, tenderstem broccoli, white wine, tomato and basil sauce                   |   |
| £22.95 | <b>Lamb rump</b><br>Creamy Parmesan mashed potato, braised Chantenay carrots, charred broccoli and lamb jus                               |  |
| £34.95 | <b>Surf and turf</b><br>Fillet of beef, king prawns in garlic butter, confit cherry tomatoes, truffle Parmesan fries                      |  |
| £16.95 | <b>Mediterranean linguine</b><br>Roasted red pepper and cherry tomatoes, olives, spinach and baby Mozzarella, served with garlic ciabatta |  |

*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  Gluten free  Gluten free available  Vegan  Nuts  Dairy free  Dairy free available