



Pub Snacks

WARM OLIVES & NUTS 7

HUMMUS PLATTER (v) 12
Pickled vegetables, mustard oil, naan

BAKED BRIE CHEESE 13
Apricot/cranberry jam, naan

BACON CHEDDAR TOTS 11
Sour cream, chive

SCOTCH EGG 8
Traditional sausage wrapped egg with
bread crumb crust, harissa aioli

Starters

PUB WEDGE 13
Bacon bits, gorgonzola, red onion,
cherry tomato, chive

CAESAR SALAD 16
Mixed chicories, pecorino, anchovy,
sourdough crouton

FRENCH ONION SOUP 12
Sourdough, Irish cheddar, Emmental cheese

POACHED PRAWNS 15
Marie Rose sauce

HOT WINGS 16
Honey siracha sauce, blue cheese dressing

VEGAN POTSTICKERS 11
Sesame chili dipping sauce

SCOTTISH SMOKED SALMON 17
Whipped "Everything":
Cream cheese, toast, onion, caper, dill

Grille

PETIT FILET 36 (6oz)
Mashed potato, creamed spinach, HP sauce

PRIME PORK CHOP 35
Perperonata, mashed potato

GRILLED SALMON 27
Mashed potato, creamed spinach

Sandwiches

BLACK SWAN BURGER 20
Muenster cheese, caramelized onion, lettuce, pickles,
marie rose, sesame bun, fries
(Impossible burger available)

HOT LOBSTER ROLL 30
Butter, chives, toasted roll, fries

CHICKEN CORDON BLEU 20
Crispy cutlet, swiss, ham, dijonaise, fries

Entrées

FISH AND CHIPS 25
Cod, tartar, mushy peas

GARDENER'S PIE (v) 23
Cauliflower, chickpeas, squash, curry, mash

TRADITIONAL SHEPHERD'S PIE 26
Ground beef and lamb, peas, carrots, mash potato

CHICKEN TIKKA MASALA 27
Garam Masala, cilantro, yoghurt, jasmine rice, naan

BANGERS & MASH 22
Cumberland sausage, ale gravy

MUSHROOM BOLOGNESE (vv) 25
Rigatoni, Two River Ragu, vegan Parmesan

LINGUINI & CLAMS 28
White wine, garlic, shallots, guanciale,
toasted bread crumbs, parsley

Extras \$7

PROPER CHIPS
add curry sauce \$2

CREAMY MASH POTATO
BEER BATTERED ONION RINGS
SWEET AND SOUR BRUSSEL SPROUTS
CREAMED SPINACH
MIXED GREENS

Desserts

FLOURLESS CHOCOLATE CAKE 9
Vanilla ice cream

APPLE GALETTE 9
Served warm, vanilla ice cream

ICE CREAM 7
Chocolate or vanilla

v= Vegetarian • vv= Vegan • Ask your server about gluten free options.
Let your server know about any food allergies. • 20% gratuity may be added to parties of 6 or more.
3% table charge will be applied to all credit card transactions.
Menu subject to change based on availability.

Executive Chef, James Avery