

The Black Swan Inn

starters

GF Baked Flat Cap Mushroom stuffed with halloumi cheese and shallot served with crispy pancetta and a tomato dressing	£5.95	Fresh Cornish Mussels Marinieres served with a warm ciabatta roll	
		Starter	£6.25
Pate of smoked Duck Breast, chicken liver and pistachio with homemade chutney and toast	£5.95*	Main Course	£12.50
		GF available	
Crispy Crumbed Blanchbait with homemade tartare sauce	£5.95	Mediterranean Platter	£14.50
Tempura King Prawns with a sweet chilli sauce	£5.95	Warm Camembert, baked mushroom, marinated olives, anchoiade, serrano ham, oil & balsamic reduction, leaves and an assortment of breads	
New Forest Goats Cheese Parcel served on a bed of dressed leaves	£5.95	Ciabatta Bread	
Peppered Smoked Mackerel Rillettes with toasted brown bread	£5.95*	with butter	£1.95
		with cold pressed rape seed oil & balsamic vinegar	£3.25
		Garlic or red pesto and pine nuts Ciabatta with melted cheese	£3.25
			£3.95

*GF available

char grill and bbq

8oz Horseshoe Gammon Steak with fried eggs	£9.25	12oz Pork Ribeye	£12.50
8oz Bavette of Beef	£14.50	6oz Fillet Steak	£19.95

Add mushroom and Madeira sauce or blue cheese and red wine sauce £1.95 **GF**
All served with chips, garlic mushrooms, onion rings and mixed leaves

GF available

8oz Homemade Beef Burger topped with mature cheddar, crispy bacon and our homemade chutney	£9.95	Baby Spare Ribs	£11.25 GF
		Marinated in a rich smoked hickory BBQ sauce and served with chips, coleslaw and a mixed leaf salad	
8oz Crab and Lobster Burger with Chipotle sauce	£10.95	Hunter's Chicken	£10.95 GF
8oz Butternut Squash, Beetroot and Goats Cheese Burger	£10.95	Chicken wrapped in smoked pancetta marinated in a rich smoked hickory BBQ sauce and served with chips, coleslaw and a mixed leaf salad	

All served with chips, coleslaw, onion rings and mixed leaves

Replace your chips with loaded fries for an extra £1.75

Slider Platter Three 4oz burgers, each one of our burgers served with loaded fries, coleslaw, onion rings and a mixed leaf salad	£14.50	Jurassic Feast Beef Ribs and Baby Spare Ribs marinated in a rich smoked hickory BBQ sauce and served with loaded fries, onion rings, coleslaw and a mixed leaf salad	£16.95
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main

Rolled Beef Lasagne served with garlic or red pesto ciabatta and a mixed leaf salad	£9.95	Seared Sea Trout served with king prawn in parsley and garlic butter, new potatoes and fresh vegetables	£13.95 GF
Beef, Lamb, Pork & Ale Casserole served with fresh vegetables and herb mash potatoes	£10.95	Roasted Fillets of Gilt Head Bream with a sauce vierge, new potatoes and fresh vegetables	£13.95 GF
Beetroot Chilli served with rice, tortilla chips and creme fraiche	£9.95 GF	Fish & Chips Homemade cider battered fresh hake served with chips, garden peas and our own tartare sauce and a lemon wedge	£9.95 GF
Wild Mushroom and Mozzarella Arancini served with sweet potato chips, vegetables and a mixed leaf salad	£10.95 GF	Luxury Fish Pie Salmon, king prawn, hake and skate in a crab and white wine creamed sauce covered with cheesy mash and served with vegetables of the day or a mixed leaf salad	£11.95 GF
Vegetarian Meatloaf served with red pepper butter, sweet potato chips, vegetables and a mixed leaf salad	£10.95 GF		

sides

Bowl of olives	£2.25	Chips	£2.75
Mixed leaf salad	£2.50	Cheesy Chips	£3.75
Vegetables of the day	£2.75	Loaded Fries	£4.75

***GF available**

Please see our blackboards for a selection of specials and dishes of the day All our food is prepared in our kitchen if you have a food allergy please do let us know before ordering. GF - GLUTEN FREE Allergen list available at the bar

desserts

GF Mixed Berry Crumble with vanilla ice cream or custard	£5.50
Homemade Summer/Winter Pudding with coulis and crème fraiche	£5.50
GF White and Dark Chocolate Brownie with vanilla and chocolate ice cream	£5.50
GF Toffee Pudding with butterscotch sauce and cream	£5.50
GF Warm Dorset Apple Cake with vanilla or ginger ice cream	£5.50
GF Homemade Cheesecake of the day served with vanilla ice cream	£5.50
GF Toffee Honeycomb Ice cream with a warm butterscotch sauce	£5.50
GF Death by Chocolate; chocolate pot, chocolate brownie and double chocolate ice cream drizzled with chocolate and butterscotch sauce..... share if you care!!!!	£6.95
Selection of Cheeses served with biscuits and chutney	£6.95
GF Locally produced Ice Cream per scoop £1.80 Choose from; vanilla, chocolate, ginger, cafe latte, honeycomb, strawberry cream, lemon meringue or bubblegum	
GF Homemade Sorbet (please ask for today's flavours) per scoop £1.80	

kiddies menu All £6.50

4oz Homemade Beef Burger with or without cheese served with chips and beans GF available

4oz Butternut Squash, Beetroot and Goats Cheese Burger served with chips and beans, with or without cheese

100% Chicken Breast Nuggets with chips and beans

GF BBQ Ribs served with coleslaw and chips

GF Battered Hake Fillet with chips and peas

Rolled Beef Lasagne with garlic bread and a mixed leaf salad

This includes 1 scoop of ice cream or sorbet of your choice



sunday roast

Join us on a Sunday for a roast with all the trimmings!

Only £9.95

Or a Roast Feast
£11.95

wine list

White

	125ml	175ml	250ml	75cl
Viura Sauvignon Blanc, Tapas, Spain On the nose it is floral showing tropical fruits. The palate is crisp and fresh with a pleasant finish.	3.75	4.75	5.75	13.95
Sauvignon Blanc, Chilenero, Chile Lifted fruit aromas of passion fruit and grapefruit with a background of citrus character. Dry crispness on entry followed by a zesty acidity and a citrus fruit aftertaste.	3.95	4.95	5.95	14.95
Pinot Grigio, Decanal, Italy An elegant wine with a floral aroma, with masses of fresh fruit flavour on the palate.	3.95	4.95	5.95	16.95
Chardonnay, Torre dei Vescovi, Italy Fine aromas, with character notes of wild flowers, which leaves a dry, well-balanced and pleasant taste.	4.25	5.25	6.25	17.95
Picpoul de Pinet, 'Le Pied Marin' AOC, France Freshly cut flower and citrus aromas on the nose. On the palate it is fresh and vibrant with lengthy fruity flavours.				19.95
The White Viognier, Berton Vineyards, Australia Fruity aromas with fresh flavours of tropical fruits and citrus, with a long finish.				21.95
Sauvignon Blanc, Cooper's Barrel, New Zealand A combination of fresh pineapple and melon aromas. Crisp acidity combines with flavour of lychee, pear and grapefruit.				22.95
Albarino, Viegna Naum, Spain Nicely combines fruit and floral notes on the nose. Fresh and fruity and aromatic.				23.95
Riesling, Les Prince Abbes, Alsace, France Aromas of citrus fruits, lemon and spice, as well as ginger. Medium-bodied with good length.				23.95

Rose

	3.75	4.75	5.75	13.95
Rose, Tapas, Spain A lovely cherry colour with raspberry and red fruits on the nose. Crisp, refreshing and well balanced.				
Pinot Grigio Blush, Belfiore, Italy The wine is a pale, blush colour with a bouquet of fruited elegance. The taste is delicate, fruited and persistent.	3.95	4.95	5.95	16.95
Cotes de Provence Rose, Le Provençal, France With a pale salmon-pink robe, this rose reveals aromas of white flowers and red berries. In the mouth, its beautiful structure expresses notes of candy and fresh fruit.				18.95

Red

	125ml	175ml	250ml	75cl
Tempranillo, Tapas, Spain Strawberry and raspberry aromas on the nose. Well-balanced, soft and pleasant.	3.75	4.75	5.75	13.95
Merlot, Chilenero, Chile The smell has a fresh fruits and plums. Its tannins are soft and mature.	3.95	4.95	5.95	14.45
Oak Aged Malbec, Finca Beltran, Argentina Voluptuous medium bodied wine, with intense raspberry and blackberry fruits.	4.25	5.25	6.25	17.95
Rioja Tinto, Puerta Vieja, Spain Fragrant primary aromas. Fresh, fruity varietal. Smooth and balanced in the mouth. Slight tannins with elegant fruity notes.	4.50	5.50	6.50	18.95
Pinot Nero, Torre dei Vescovi, Italy Intense and elegant aromas of black fruit and ripe plum. On the palate it is smooth and harmonious with well rounded flavour and a hint of green pepper.				18.95
Luberon 'La Ciboise' Rouge, Chapoutier, Rhone Valley, France Spicy notes and black fruit aromas. Well-balanced on the palate with black fruit aromas. This is an elegant and refined wine with a great persistency.				19.95
The Black Shiraz, Berton Vineyards, Australia Strong blackberry and plum aromas over toast, vanilla and spice. The palate is full flavoured and intense with rich blackberry, plum, blueberry and spicy characters.				21.45
Primitivo, Zenza, Puglia, Italy Aromas of cherries, dried berries and toasted almonds. Full-bodied, yet smooth and elegant with silky texture. The finish is long and lingering, with a burst of spiced cherries.				22.45
Cotes du Rhone Tradition, Domaine de Mouchon, France Well-blended fruit aromas of raspberry and blackberry and a hint of liquorice on a spicy background. The palate is both velvety and generous with subtle fruit.				23.95

Sparkling Wine

	200ml	75cl
Prosecco Spumante Mini's, Terra Serena, Italy Intense scents of white flowers and golden apple. Good intensity, fresh, elegant and soft aftertaste. Pleasantly sugary.	6.00	
Prosecco Spumante 'Romeo', Colli Vicentini, Italy Fine with a persistent mousse with a rich aroma of ripe apple, lemon and grapefruit. On the palate it is fresh and full-bodied.		17.95
Claude Baron Saphir Brut, Champagne, France This Cuvee with a highest majority of Pinot Meunier is fruity and delicate.		30.00
Moët et Chandon Brut, Champagne, France Green apple, citrus fruit and white flowers. The sumptuousness of white-fleshed fruits with the alluring caress of fine bubbles, ending with citrus fruit and gooseberry.		45.00



Enjoyed your visit? Leave us a review

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