

BLACK SWAN INN

MENU

Provenance

We are proud of our heritage and the support we provide to our micro economy by using local suppliers for the majority of our produce.

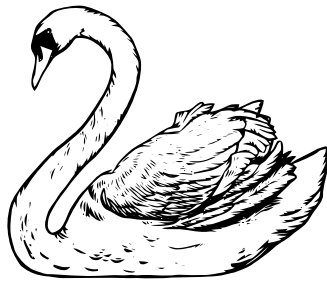
Freshness is guaranteed by purchasing our produce this way, so when we say its fresh, we really do mean 'when the boat comes in'.

From Lindisfarne oysters to brown crab and, of course the exquisite local lobster -all caught at sea on the North Northumberland Coast.

Our meat is no exception with our steak, lamb and sausage coming from Northumberland Farms via our award winning suppliers - Carters of Bamburgh.

Each dish has been carefully formulated to ensure bold ingredients compliment subtle flavours without being overpowering or, underwhelming.

From heritage vegetables and local cheeses, we really are passionate about the quality and authenticity of each dish we serve and thus, the importance of its provenance.



BLACK SWAN INN

BLACK BOARD

Pan-Seared Halibut

in a brown shrimp and samphire butter,
served on a bed of salt and vinegar baby fondant potatoes

31

Pan-Fried North Sea Cod

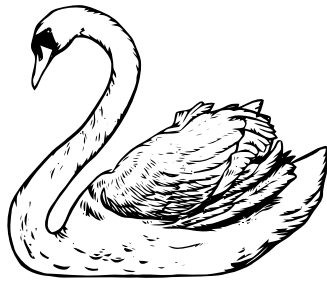
served with buttered baby corn and topped with tempura soft-shell crab and garlic butter

24

Scorched Mackerel

served with Sauce Vierge salad

16



BLACK SWAN INN

Pièce de Résistance

Seafood Platter ~ 72

A hot and cold selection of our fresh catch of the day,
served with hand-cut chips, salad garnish, sauces and a warm crusty sourdough baguette

...perfect for sharing

Moules Frites

22

(GF - Upon Request)

Shetland mussels, served with frites
and a wedge of sourdough bread,
with a choice of sauce...

Guinness

Mariniere

Provençal

Thai Fragrant

Lindisfarne

Oysters

Freshly Shucked ~ 3.6 each
served with shallot and red wine vinegar

Panko Breadcrumb Coated ~ 3.6 each
deep fried and served with wasabi mayo

Rockefeller ~ 4.5 each
topped with a rich, buttery parsley sauce

Locally Caught Lobster ~ Market Price

Available whole, or half, our lobster's are caught locally and landed into the harbour only 200 yards away, served with lobster mayonnaise, rocket and parmesan salad and truffle chips

Garlic Butter | **Thermidor**

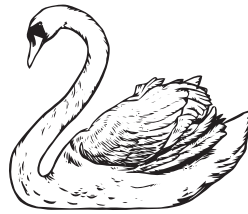
*Available via
pre-order only*

Appetizers and Grazers

Marinated Olives ~ 8

(V / GF - Upon Request)

with a selection of artisan breads and balsamic



Starters

Mushroom Scallops ~ 9

(V / Ve)

cauliflower purée, tempura samphire

Pan-Seared Scallops ~ 13

(GF - Upon Request)

served with black pudding purée, cauliflower purée and tempura samphire

Shetland Mussels ~ 12.5

served with a wedge of sourdough bread, with a choice of sauce...

Guinness | Mariniere | Provençal | Thai Fragrant

Swallows of Seahouses Smokehouse Selection ~ 11

(GF - Upon Request)

salmon, mussels, prawns and kipper pâté, locally smoked, served with lemon curd and oatcakes

Monkfish Caesar Salad ~ 12

coated in panko breadcrumbs, served with crispy anchovies, pancetta shards,
cos lettuce, parmesan and garlic and herb croutons

Haggis and Black Pudding Bon Bons ~ 9

served with caramelised onion chutney

Beetroot and Feta Salad ~ 11

(V / Ve / GF)

salt-baked beetroots, beetroot pearls, beetroot crisps, beetroot glaze frisée and watercress leaf

Deep-Fried Squid ~ 9

deep-fried salt and pepper squid, served with rocket and parmesan salad and chilli jam

Swallows of Seahouses Kipper Pâté ~ 9

(GF)

garlic and herb croutes, horseradish and chive crème fraîche

M a i n s

Harbour Thai Seafood Curry ~ 28

mixed catch of the day and tempura king prawns,
served with thai curry spiced rice and topped with tempura samphire

Pan-Seared Sea Bream ~ 26

(GF)

served on-the-bone with Mediterranean mussel and clam vegetable broth

Seahouses Ale Battered Haddock and Chips ~ 18

British Haddock served with hand-cut chips, a lobster mayonnaise tartar sauce, salad garnish
and either garden or salt and vinegar mushy peas

Chorizo and Lime Herb Dusted Chicken Supreme ~ 26

served with garlic and chilli king prawns and pearl barley risotto

Twelve Hours Cooked Pork Belly ~ 24

served with apple jus, mushroom scallops, oven-roasted cherry tomatoes,
watercress and haggis and black pudding bon bons

Carter's of Bamburgh Trio of Bangers and Mash ~ 18

Famous Bamburgh Banger sausage (black pudding, sage and onion, apple and pork),
served with white pudding mash, crispy shallots, red onion chutney and a devinely rich beef-bone gravy

Mint Herb Dusted Borders Lamb Rump ~ 29

(GF)

Scottish Borders lamb rump served with smokey pan haggerty, honey glazed heritage carrots,
beer-soaked parsnip nest, mint pea purée, sautéed woodland mushrooms and red wine jus

King Oyster Mushrooms ~ 22

(V / Ve)

served with pearl barley risotto, red wine jus, cauliflower purée and tempura tenderstem broccoli

Beyond Meat Vegan Burger ~ 22

(V / Ve / GF - Upon Request)

served in a vegan brioche bun with vegan smoked cheddar cheese and cos lettuce,
accompanied with marinated oven-roasted tomato and skin-on fries

Cajun King Oyster Mushroom Burger ~ 18

(V / Ve / GF - Upon Request)

served in a vegan brioche bun with sriracha mayonnaise and romanesco lettuce,
accompanied with skin-on fries

6oz Aberdeen Angus Burger ~ 18

(GF - Upon Request)

served with marinated oven-roasted tomato, Northumberland smoked cheese, sweet cured smoked bacon,
Seahouses Ale battered onion rings, romanesco lettuce and skin-on fries

Carter's of Bamburgh 10oz Ribeye Steak ~ 36

served with king oyster mushroom, marinated oven-roasted tomato, garlic and herb field mushroom,
Seahouses Ale battered onion rings and hand-cut skin-on chips

...why not add a sauce from our selection below, or upgrade to truffle and parmesan chips?

Sauces: Garlic Butter / Diane / Peppercorn / Stilton and Mushroom ~ 4

Children's Plates

*Children are also welcome to choose from our starters;
and we can accommodate most of our mains as a half portion option*

Seahouses Ale Battered Haddock and Chips ~ 8.5

served with lobster mayonnaise tartar sauce and salad garnish, garden peas, mushy peas or baked beans

Bamburgh Banger and Mash ~ 8.5

Famous Bamburgh Banger sausage served with mash and a devinely rich beef-bone gravy

Beyond Meat Vegan Burger and Fries ~ 8.5

(V / Ve)

served with fries and salad garnish, garden peas, mushy peas or baked beans

Cheese Burger and Fries ~ 8.5

6oz Aberdeen Angus burger served with fries and salad garnish, garden peas, mushy peas or baked beans

Sides

Hand-Cut Chips ~ 4.5

Truffle and Parmesan Hand-Cut Chips ~ 6

Seahouses Ale Battered Onion Rings ~ 4

Buttered New Potatoes ~ 4.5

Buttered Panache of Vegetables ~ 4

Frites ~ 4.5

Truffle and Parmesan Frites ~ 6

Mixed Salad ~ 4

Rocket and Parmesan Salad ~ 5

Bread Portion with Butter ~ 4

Desserts

Sticky Toffee Pudding ~ 9

served with butterscotch sauce and vanilla ice cream

Crema Catalana ~ 9 (GF)

Deep-Fried Banana Fritter ~ 9

(Ve - Upon Request)

served with salted caramel ice cream
and caramel sauce

Warm Chocolate Orange Brownie ~ 9 (GF)

served with chocolate orange sauce,
candied orange peel and vanilla ice cream

Mille-feuille ~ 10

layered with caramelised white chocolate mousse,
caramel raspberries and chocolate brownie

Poached Pears ~ 9 (Ve / GF)

served with vanilla ice cream

Artisan Cheese Board ~ 12

selection of artisan cheeses,
served with spiced tomato chutney, sourdough crisp breads, mead-soaked baby apples and truffle honey

Selection of Ice Cream ~ 6 (2 Scoops)

Vanilla | Chocolate Fudge Brownie

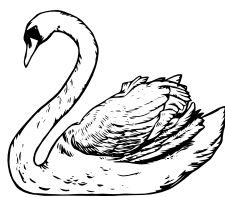
Salted Caramel | White Chocolate

Selection of Sorbet ~ 6 (2 Scoops)

Lemon | Raspberry

Passion Fruit and Mango

IMPORTANT: The Black Swan Inn Kitchen uses ingredients where all allergens are present at all times and in constant use. While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is completely free of any specific allergen. We kindly ask that you make our team aware of all allergies, regardless of severity - thank you. If you have any concerns, please speak to a member of the team.



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