



# Summer Sunday MENU

## Slow roast shoulder of pork with apple sauce and stuffing

Served with roast potatoes, parsnips, swede and carrot mash, creamed cheesy leeks, buttered cabbage, braised red cabbage, Yorkshire pudding and gravy

£12.95

## Red wine braised beef brisket with horseradish crème fraiche

Served with roast potatoes, parsnips, swede and carrot mash, creamed cheesy leeks, buttered cabbage, braised red cabbage, Yorkshire pudding and gravy

£12.95

## Courgette, spinach and parmesan frittata wedges

Served with basil mayo, new potato salad and honey mustard dressing

£9.50

## Warm smoked chicken salad

With beetroot, halloumi croutons, cherry tomatoes and house dressing

£10.00

## The Black Swan

Homemade beef patty with fried onions, bacon and mature cheddar all served in a sourdough bun with lettuce, tomato and gherkin. Served with chips

£12.00

## Completely Quackers

Pan fried chicken breast with jalapenos, chilli mayo and chilli cheddar all served in a sourdough bun with lettuce, tomato and gherkin. Served with chips

£12.00

## Fish finger Ciabatta

Wickwar ale battered fish fingers with minted crushed peas, homemade tartar sauce and rocket in a warm ciabatta. Served with chips

£8.00

*we only use the finest, fresh locally sourced ingredients in all our home cooked meals, allergy info available on request*