Food

Hugo Spritz 12.5 Margarita 13 Bergamot Hugo Spritz 9

Nibbles

Warm sourdough, butter *(v)* 5

Gordal olives *(ve)* 5.5

Smoked anchovies 6

Starters

Roasted beetroot, chicory and poached pear salad, spiced pistachio crumb *(ve)* 9.4

Winterdale rarebit crumpet, caramelised onions, fried Burford Brown egg, chutney *(v)* 7.9

Chicken liver parfait, balsamic onions, mandarin marmalade, toast 9.4

Lobster and crab croquettes, bisque mayonnaise, pink grapefruit, shaved fennel 12.5

Sticky Teriyaki baby back ribs, toasted sesame, chilli 9.4

Hummus, charred Padrón peppers, Sriracha sauce, crispy giant corn *(ve)* 9.5

Crispy buttermilk fried chicken, Korean barbecue sauce 9.5

Soup of the day, warm sourdough *(ve)* 8.2

To share

Baked Camembert, apple and cider brandy chutney, roasted garlic and seed clusters, warm sourdough *(v)* 18.7

Mains

Crab Mafalde pasta, chilli and lobster glaze, tomato, garlic, lemon, parsley 19.5

Chicken and Parma ham schnitzel, Kaltbach cheese, Caesar salad, fries 20
Add Burford Brown egg 2.5

King oyster mushroom bourguignon, olive oil mash, mushroom crackling *(ve)* 16

Pan-fried seabass, sautéed artichokes, peppers and new potatoes, samphire, spinach, king prawns, garlic butter 21

Grilled chicken Caesar salad, cos lettuce, soft egg, garlic croutons, chicken skin crackling, Parmesan, smoked anchovies 17.5

Grill

Steak frites, roasted garlic butter, watercress 25
Add peppercorn sauce 3.5

Flat iron chicken, smoked bacon and chive butter, radish, pea and watercress salad, fries 21

35-day dry-aged 10oz rib-eye steak, shallot and caper salad, watercress, fries 39
Add peppercorn sauce 3.5

Classics

Signature dry-aged double cheeseburger, house sauce, fries 19.5
Add streaky bacon 3

Plant-based cheeseburger, burger sauce, bread and butter pickles, fries *(ve)* 18.5

Hand-battered haddock, chips, marrowfat mushy peas, curry sauce and tartare 20

Slow-cooked beef rib and chestnut mushroom pot pie, garlic mash, charred cabbage 19.5

Sides

Skin-on fries *(ve)* 5.7

Chips *(ve)* 5.7

Green salad, sun-dried tomatoes, cucumber, pickled onions *(ve)* 5.75

Crispy onion petals, charred onion ranch, harissa oil *(v)* 5.75

Creamed leeks *(v)* 5.75

Little Caesar salad, cos lettuce, soft egg, garlic croutons, Parmesan, smoked anchovies 6.75

Maple and rosemary roasted heritage carrots *(ve)* 5.75

Purple sprouting broccoli, chilli, pickled ginger *(ve)* 6.75

Choose any 3 plates for £15

Puddings

Apple and blueberry crumble, almond and coconut topping, plant-based custard *(ve)* 7.75

Sticky toffee pudding, butterscotch sauce, maple pecans, clotted cream ice cream *(v)* 8.75

Pistachio tiramisu, candied pistachios *(v)* 7.75

Chocolate Jaffa bombe, stracciatella ice cream *(v)* 8.75

Baked white chocolate and ginger cheesecake, vanilla-poached pear *(v)* 7.75

Ice cream and sorbets by the scoop 3

Cheeseboard for two; Cornish Kern, Barkham Blue, Rutland Red, Sharpham Brie, quince jelly, fig relish, cranberry and raisin crackers 13.25

THE BLACK SWAN AT OCKHAM

Sundays

Spicy Tabasco Bloody Mary 13 Umami Bloody Mary 10 Hugo Spritz 12.5

Nibbles

Warm sourdough, butter *(v)* 5

Gordal olives *(ve)* 5.5

Smoked anchovies 6

Starters

Roasted beetroot, chicory and poached pear salad, spiced pistachio crumb *(ve)* 9.4

Lobster and crab croquettes, bisque mayonnaise, pink grapefruit, shaved fennel 12.5

Hummus, charred Padrón peppers, Sriracha sauce, crispy giant corn *(ve)* 9.5

Crispy buttermilk fried chicken, Korean barbecue sauce 9.5

Soup of the day, warm sourdough *(ve)* 8.2

To Share: Baked Camembert, apple and cider brandy chutney, roasted garlic and seed clusters, warm sourdough *(v)* 18.7

Mains

Signature dry-aged double cheeseburger, house sauce, fries 19.5
Add streaky bacon 3

Pan-fried seabass, sautéed artichokes, peppers and new potatoes, samphire, spinach, king prawns, garlic butter 21

Hand-battered haddock, chips, marrowfat mushy peas, curry sauce and tartare 20

King oyster mushroom bourguignon, olive oil mash, mushroom crackling *(ve)* 16

Grilled chicken Caesar salad, cos lettuce, soft egg, garlic croutons, chicken skin crackling, Parmesan, smoked anchovies 17.5

Roasts

Served with roast potatoes, maple roasted heritage carrots, onion purée, cavolo nero, sage and suet stuffing, Yorkshire pudding and gravy.

Lemon and thyme half roast chicken, bread sauce 24

Roast pork loin, apple and brandy chutney 22.5

21-day aged, grass-fed beef Sirloin 25

Wild mushroom and spinach strudel *(ve)* 20
(served without Yorkshire pudding)

Cauliflower cheese, parsley crumb 6.75

Purple sprouting broccoli, chilli, pickled ginger *(ve)* 6.75

Creamed leeks *(v)* 5.75

Pigs in blankets 6.75

Maple and rosemary roasted heritage carrots *(ve)* 5.75

Yorkshire pudding *(v)* 1.5

Roast potatoes *(ve)* 5.75

Need a gravy top up? Just ask.

Sides

Skin-on fries *(ve)* 5.7

Chips *(ve)* 5.7

Green salad, sun-dried tomatoes, cucumber, pickled onions *(ve)* 5.75

Crispy onion petals, charred onion ranch, harissa oil 5.75

Little Caesar salad, cos lettuce, soft egg, garlic croutons, Parmesan, smoked anchovies 6.75

Puddings

Apple and blueberry crumble, almond and coconut topping, plant-based custard *(ve)* 7.75

Sticky toffee pudding, butterscotch sauce, maple pecans, clotted cream ice cream *(v)* 8.75

Pistachio tiramisu, candied pistachios *(v)* 7.75

Chocolate Jaffa bombe, stracciatella ice cream *(v)* 8.75

Baked white chocolate and ginger cheesecake, vanilla-poached pear *(v)* 7.75

Ice cream and sorbets by the scoop 3

Cheeseboard for two; Cornish Kern, Barkham Blue, Rutland Red, Sharpham Brie, quince jelly, fig relish, cranberry and raisin crackers 13.25

THE BLACK SWAN AT OCKHAM

PRIX-FIXE

Available Monday to Thursday • 12pm - 8pm
Two courses for £18 • Three courses for £22

STARTERS

Minestrone verde soup, gnocchi dumplings, chimichurri dressing *(vg)*

Chilli crab quiche, rocket and radish salad, lemon dressing

Smoked chicken and Parma ham terrine, pickled chilli, sweetcorn relish

MAINS

Pappardelle pasta, asparagus, peas and courgette, lovage pesto, vegan cheese *(vg)*

Smoked mackerel Niçoise, gordal olives, new potatoes, soft Burford Brown egg

Sirloin minute steak, roasted garlic butter, fries

DESSERTS

Confit orange posset, lemon sorbet, Biscoff crumb *(vg)*

Strawberry Eton mess, balsamic strawberries, basil crisp

Arctic roll, mint chocolate mousse, yoghurt crisps, popping candy

Two scoops of ice cream or sorbet

KIDS MENU

STARTERS

Crunchy crudités, guacamole (vg) *(95 kcal)* 4.00

Cheesy garlic bread (v) *(475 kcal)* 4.00

MAINS

Cheeseburger, fries *(770 kcal)* 8.00

Grilled chicken, mash, greens *(681 kcal)* 8.00

Mac 'n' cheese (v) *(483 kcal)* 8.00

Fish and chips, garden peas *(596 kcal)* 8.00

ROASTS

(Sundays only)

A smaller portion of "grown-up" roast beef, chicken or veggie

Roast chicken, bread sauce *(1499 kcal)* 10.50

Roast beef, horseradish cream *(1102 kcal)* 10.50

Vegan Wellington (vg) *(1243 kcal)* 10.50

PUDDINGS

Sticky toffee pudding, butterscotch, clotted cream ice cream (v) *(277 kcal)* 4.00

Dark chocolate brownie, vanilla ice cream (v) *(430 kcal)* 4.00

Selection of ice creams & sorbets (v) *(161 kcal)* 2.50

Full allergen information on the ingredients in the food we serve is available upon request – A discretionary service charge will be applied to your bill. Please speak to a member of the team for more info.

THE BLACK SWAN AT OCKHAM

Allergen Info:
For detailed allergen information please scan the QR code or talk to a member of the team. All our dishes are prepared in kitchens where allergens are handled, so we can't guarantee that any dish is completely free from traces of allergens. If you have any allergies or dietary requirements, please speak to a member of the team before ordering. An optional 12.5% service charge will be added to your bill, with every penny shared between our pub team.

Adults need around 2000 kcal a day.

Dietary key:
(v) Vegetarian
(ve) Vegan