

# The Black Swan Inn

C U L G A I T H

## Evening Menu

Offering Fresh Local Produce & Beautiful En-Suite  
Accommodation in the Heart of  
The Eden Valley



At the Black Swan we pride ourselves on using the very best of Cumbrian Produce, supporting local Farmers in the area using Cumbrian Cheese, Meat and Homegrown Vegetables

All of our Chicken, Beef, Lamb & Pork are from Local Cumbrian Farmers within a 10 mile radius of the pub & our Fresh Fruit & Vegetables are delivered Dailey from Stephenson's of Appleby

Neil & Mark from The Fish Cellar, Devonshire Arcade, Penrith Supply us with all our Fresh Fish & a Selection of Homegrown goods & our Free Range Eggs come from Pea Top Farm just over the Road!

A Choice of Local Ales & a tastefully selected Wine List is also on offer to provide you with an overall enjoyable dining experience



We are very proud to say that

**The Mucky Duck Smokehouse & Food Company is Up and Running!**

We are now producing our own Smoked Fish, Meat & Cheese all from our little stone smokehouse in our back garden! As well as our own Sausages, Burgers, Jams & Preserves available both on our menu & soon to purchase from the pub!

Look out for our Smoked Produce on our Specials Board

We don't Produce Fast food we provide Good Fresh Food as Fast as Possible so please bare with us in Busy Times! Please note there is a 10% Service Charge for all tables of 8 or more.

*"If food is the Body of Good Living, Wine is its Soul"*

Don't forget to Look at Today's Specials Board!

To Start...

Today's Freshly made Soup  
Served with a Chunk of Bread  
£3.95

A Black Swan Special!  
King Prawns Cooked in a Chilli, Garlic & Herb Butter  
Served with a Chunk of Bread and Wedge of Lemon  
£5.75

Our Special Recipe Homemade Smooth Chicken Liver Pate  
Infused with Garlic, Shallots & Thyme with a Redcurrant Jelly  
£4.25

Westmorland Ramekin  
Button Mushrooms cooked with Bacon, Garlic, Brandy & Cream  
Topped with Smoked Cheese  
£4.45

Our Own Marinated Goats Cheese  
Marinated in Olive Oil, Garlic & Herbs with a Roast Tomato Salad  
£4.45

## To Follow...

### The Black Swan Inn's Cumbrian Sirloin Steak

Succulent Cumbrian Sirloin of Beef, sourced by us on the Bone from a carefully Selected Local Farmer & hung for a minimum of 30 day's here at the Pub to improve the quality & increase the flavour. Your Steak will be Cut off the Bone to Order, cooked to your liking & Served with Thick Cut Homemade Chips, Field Mushroom, Oven Roasted Tomato & Shallots

£17.25

Why not try one of our Homemade Sauces with your Steak, Choose from...

Green Peppercorn, Creamy Blue Cheese or Our Rich Dark Red Wine?

£1.95

Or Perhaps you would Prefer a Favoured Butter to Compliment your Steak...

Garlic & Herb, Caper & Anchovy or Chilli?

£1.00

### Refreshing Broad Bean, Pea & Garden Herb Risotto

Topped with Locally Sourced Grilled Cumbrian Goats Cheese

£8.95

### Our Fresh Fish Dish of the Day

Please see our Black Board for Today's Dish

The Fish Cellar, Devonshire Arcade, Penrith supply us with all of our Fish

We can ensure that our Fish come from a Seasonal Sustainable UK Source

### Slowly Roasted Locally Sourced Cumbrian Pork Belly

Served with a Homemade Ginger, Spring Onion, Herb, Sultana & Orange Dressing

£9.95

### Homemade Steak, Mushroom & Tirril Cumbrian Ale Pie

Tender Cumbrian Beef Slowly Braised in Tirril Brewery's Traditional Cumbrian Bitter Topped with a Stilton Dumpling Crust & Served with Creamy Mashed Potato & Garden Peas

£9.25

### Homemade Beer Battered Fish of the Day

Served with Homemade Thick Cut Chips, Mushy Peas & Tartare Sauce

£8.95

### Spanish Style Chicken Casserole

Local Chicken Breast cooked with Spanish Chorizo, Onions in a Rich Tomato Sauce with Seasonal Vegetables & Potatoes

£9.95

*"Life is too Short! Serve Dessert first!"*

Your Spoilt for Choice with our Delicious Homemade Desserts...

**Homemade Zesty Lemon Tart**

Served with Fresh Raspberries

**Homemade Sticky Toffee Pudding**

Served with a Sweet Rich Butterscotch Sauce

**Homemade Goopy Chocolate Brownie**

Served Warm & Topped with Hazelnut Ice Cream & Chocolate Sauce

**Homemade Crème Brulee – Probably the Best You've ever Tasted!**

Please ask for Today's Flavour or Accompliment

**Tangy Damson Sorbet**

Served with a Shot of Local Damson Gin made from Culgaith Damsons!

£4.50

**A Selection of Delicious Ice Creams, Please ask for Today Choice!**

£3.75

**The Black Swan Inn's Cheese Board**

A Selection of Fantastic Cheese from Dairy's both Cumbrian & Further a Field!

£6.95

Why not try a Beautiful Smith Woodhouse Late Bottled Vintage Port with your Cheese?

This port is Rich, Smooth & full of flavour from a small family run business in Portugal's

Douro Valley

**Can't manage a Cheese Board?**

Why not try a Wedge of Fantastic Blue Cheese

Served with Grapes, Biscuits & a Glass of Smith Woodhouse Port

£5.65