

DINING

Eat, Drink, Sleep... Explore

STARTERS

Cod & Salmon Fishcake

With celeriac remoulade, rocket & orange vinaigrette — 9.00

Twice Baked Soufflé

Yorkshire cheeses and spinach with Parmesan sauce and green oil — 10.00

THE INN COLLECTION GROUP FAVOURITE

Grilled Black Pudding

Doreen black pudding and crispy bacon lardons topped with a poached hen's egg, finished with a creamy green peppercorn & brandy sauce — 7.50

Chicken Liver Parfait

With toasted brioche, Madeira & red onion marmalade — 9.00

Soup of the Day

With sourdough and homemade butter — 6.00

Brawn

Pot pressed pork terrine with croutons and piccalilli — 8.00

Beetroot Tartare

Roasted beetroot, candied pecans and tofu chèvre (VG) — 8.00

Pan-Fried Scallops

With butternut squash purée, fennel and apple salad — 12.00



MAINS

Steak & Ale Pie

Hot water crust pastry pie served with peas, jus and a choice of creamy mash or homemade chips — 16.00

Chicken Supreme

With pomme purée, seasonal vegetables, pancetta and a tarragon jus — 19.00

Buttermilk Chicken Burger

Served on a brioche bun with sweetcorn salsa, coleslaw and fries — 16.00

FAMOUS FOR

Venison

With herbed Parmesan crumb, cavolo nero, butternut squash and truffle mash — 27.00

Massaman Thai Curry

Served in a crispy tortilla with rice, fresh chillies and toasted peanuts
Chicken — 17.00 Beef — 18.00

Pumpkin Risotto

With toasted pumpkin seeds and Parmesan shavings (V) — 15.00

Mushroom & Chestnut Pithivier

With fresh thyme and seasonal greens (VG) — 16.00

Crispy Salmon Fillet

With squid ink tagliatelle, vin blanc and gremolata — 20.00

Traditional Fish & Chips

Battered fish fillet and homemade chips, served with mushy peas and homemade tartare sauce — 16.00

THE INN COLLECTION GROUP FAVOURITE

Braised Shin of Beef

Slowly braised in our rich beef stock and roasted to finish, served with beef gravy, creamy mashed potato and caramelised shallots — 18.00

Pan-Fried Cod

Pan-fried fillet of cod with chickpea and chorizo stew — 22.00

Gochujang Marinated Monkfish Tail

Breaded in dried chilli and sesame seed panko-crumbs, served with spicy cucumber salad and soy-glazed braised potatoes — 16.50



THE GRILL

Flat Iron Steak 8oz

With parsley butter, button mushroom, tomato, onion rings and homemade chips — 21.00

Sirloin Steak 10oz

With parsley butter, button mushroom, tomato, onion rings and homemade chips — 30.00

Add Peppercorn, Diane or Blue Cheese Sauce — 3.00

The Black Swan Cheeseburger

2 x 4oz Angus beef patties on a brioche bun with cheese, bacon, tomato relish, salad, homemade slaw and fries — 16.00



SIDES

Homemade Chips — 4.00

French Fries — 4.00

House Salad — 3.00

Coleslaw — 3.00

Buttered Seasonal Greens — 4.00

Mashed Potato — 4.00



LUNCH

Served from 10am – 5pm, Monday – Saturday

Hot Meat Sandwich

Ask your server for today's choice. Served with dipping gravy — 9.00

Bann Mi

Chicken pâté and brawn with Asian salad and mayonnaise on a warm crunchy baguette — 11.00

Steak on Toasted Ciabatta

Served with red onion marmalade — 13.00

Chicken BLT

Served with herb mayonnaise on either white or brown bloomer — 10.00

Woodland Mushroom Wrap

Served with feta cheese, red onion and spinach — 9.00

Fish Finger Sandwich

Served with crunchy lettuce and homemade tartare sauce — 9.00

Chicken Chimichanga

Served in a fried tortilla with salsa, guacamole, cheese and sour cream — 10.00

Grilled Yorkshire Ham & Cheese Toastie

Honey glazed Yorkshire ham with trio of cheeses on focaccia — 10.00

Autumn Salad

Roasted sweet potato and butternut squash, apple, greens, seeds, tofu and maple vinaigrette (VG) — 9.00

Homemade Sausage Roll

Served with chutney — 5.00



CHILDREN'S MENU

Cheeseburger

4oz burger with cheese on brioche bun, served with fries — 8.00

Bangers & Mash

Served with peas and gravy — 8.00

Macaroni Cheese

Served with garlic bread — 8.00

Fish Goujons

Served with fries and peas — 8.00



DESSERTS

Signature Soufflé

Please ask your server for today's soufflé flavour — 10.00

THE INN COLLECTION GROUP FAVOURITE

Sticky Toffee Pudding

Served with butterscotch sauce and ice cream — 6.00

Chocolate Mousse

Dark chocolate mousse, cocoa nibs, passion fruit and chamomile jelly (VG) — 9.00

Selection of Cheeses

Served with quince jelly, chutney, seeded crackers — 13.00

Chef's Cheesecake

Please ask for today's flavour — 8.00

Affogato

In house vanilla ice cream, amaretto and espresso — 7.00

Selection of Ice Creams

Please ask your server for today's flavours. 2 scoops — 5.00 3 scoops — 6.00

Selection of Sorbets

Please ask your server for today's flavours. 2 scoops — 5.00 3 scoops — 6.00



BREAKFAST

Served from 7.30am until 10.30am

Full English

Bacon, sausage, your choice of egg (fried, poached *or* scrambled), baked beans, hash browns, mushrooms, grilled tomato and black pudding — 10.00

Vegetarian Full English

Vegan sausage, your choice of egg (fried, poached *or* scrambled), baked beans, hash browns, mushrooms and grilled tomato — 9.00

Craster Kippers

Served with poached eggs on toast and a grilled lemon wedge — 10.00

Breakfast Sandwich

Choose two items from the Full *or* Vegetarian English, served in a stottie — 6.00

Eggs on Toast

Eggs cooked how you like them (fried, poached *or* scrambled), served on thick-cut, buttered farmhouse bread — 5.00

Eggs Benedict

Poached eggs on a toasted English muffin with hollandaise sauce and a choice of ham *or* Danish bacon — 10.00

Hash Bowl

Potatoes, spring onions and bacon, served with poached eggs and hollandaise sauce — 9.50

Eggs Florentine

Poached eggs on a toasted English muffin with steamed spinach, topped with hollandaise sauce — 10.00

Eggs Royale

Poached eggs on a toasted English muffin with smoked salmon, topped with hollandaise sauce — 12.00

Porridge

With honey *or* jam — 4.00

Toast & Preserves

White *or* brown toast served with butter and jam *or* marmalade — 2.50

Cereal

Choose from a wide selection of cereals — 3.00



SUNDAYS

Served 12 noon to 3pm every Sunday (subject to availability)

Beef Sirloin — 18.00

Yorkshire Chicken Breast — 17.00

Loin of Rare Breed Pork with Crackling — 17.00

All served with seasonal vegetables, roast potatoes, Yorkshire pudding and our signature gravy

WINTER BREAKS

Get away for less this winter with our Winter Breaks offer and enjoy a two-course dinner, bed and breakfast stay at one of our award-winning inns.

Offer available until 1st November – 31st March. Visit our website for more details



BOOK DIRECT FOR OUR BEST DEALS

Ensure you always get our lowest prices! With preferential cancellation terms, priority consideration for room requests and no hidden costs or booking fees.



INN COLLECTION GIFT VOUCHERS

Purchase one of our gift cards online. The perfect present awaits!



WHY NOT JOIN INN?

If you would like to 'join inn' and become part of a dynamic, forward thinking, multi-award-winning organisation then please visit our website — www.inncollectiongroup.com/careers — to discover all our vacancies and how to apply.

Please order your food at the bar, quoting your table number when ordering

Please ask our team for today's choice of specials

We hope you enjoy your meal

Please note, specials may not be available during peak seasons



THE BLACK SWAN

HELMSLEY

PROUDLY PART OF THE INN COLLECTION GROUP



Scan here for all allergy and dietary information, or speak to a member of our team

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Due to using fresh Game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at: The Black Swan, Market Place, Helmsley, York, YO62 5BJ. Tel: 01439 770466. Email: enquiries@blackswan-helmsley.co.uk