

Welcome to the Black Swan Ravenstonedale

From the kitchen we offer freshly prepared, locally sourced food which is driven by seasonality. Our aim is to provide something for everybody, on a menu which is creatively put together & inspired by our pub surroundings.

We welcome your comments & feedback as we are constantly striving to improve and accommodate all of our loyal & new customers alike.

Please note that 'service charge' is not included in our prices. All gratuities, gratefully received, are shared fairly amongst our full team of staff as a result of their hard work.

There may be short delays during busy periods as all our food is freshly cooked to order for your enjoyment.

If you have any special dietary requirements or food allergies, please do not hesitate to speak to a member of our team who can advise you on menu choices & alternative options.

We hope that you enjoy your visit. Louise, Scott, Selina & the team look forward to welcoming you again on your return.

Food service times

Morning coffee & cake 10am- 12pm

Lunch 12pm- 3pm

'Snacks' 12pm- 9pm

Dinner 5pm- 9pm

Sunday Lunch 12pm- 4pm

**Our vegetarian options are marked with a (v).
All dishes on the menu marked (*) can be adapted to be made gluten free on request. Please inform a member of staff of any other allergens when placing your order.**

Our Suppliers

“The people who make it happen”

We work closely with our local suppliers to ensure we take advantage of the freshest produce on a daily basis.

These are our food heroes...

McClure's, Windermere

Founded in 1945 by Bill McClure, the company is now in the hands of the third generation of McClure's. After more than 70 years they still have the same passion and drive to deliver good quality service to Cumbria's food & drink scene. McClure's deliver fresh fruit & vegetables to us every single morning as well as dry goods & almost anything we need or ask for to create our daily menu.

Seasonal products are forced upon us the minute they are available by Ben Galloway who caters for our every need.

Neves, Fleetwood

Neves Fleetwood have been supplying fresh fish to the North West for over 30 years, going back three generations to when its founders Chris and Gerrard Neve began going door-to-door, selling fish to local markets and restaurants. Dominic & Tara ensure we are provided with the days freshest catch, including Scottish cod loin, monkfish tails & salmon & haddock from their local smokehouse.

Lakes speciality foods, Staveley

Andy at Lakes speciality foods works hard to find the best products which suit our seasonally changing menu & offers advice on different cuts as well as breed of animal in relation to flavour. He delivers our fresh meat daily & is very enthusiastic about our ever-evolving food offering. Appearing on our menu is their own dry-cured bacon, free range Cumberland sausages, Eden valley venison, Lakeland Lamb, Beef topside for our Sunday roast.... the list goes on!

Handmade ice cream company, Windermere

Steven Darvill's company policy is simple "the best products require the best ingredients" following this rule without cutting corners or quality and looking at the product before the expense. This way the complexity of natural flavours, textures and tastes speak for themselves. We found this product, tasted it, & now we serve it, as simple as that. One of the Lake districts best food products.

The Cheese Larder, Kendal

In response to an increasing demand from local restaurants, the sister company of Lakes Speciality made the decision in 2005 to concentrate on quality cheese supplies. Based just North of Kendal town centre, the business has grown quickly due to providing excellent customer service, quality products and extensive knowledge. Jonathan speaks passionately about our ever-changing cheese selection & constantly passes on his recommendations & ideas.

High Helbeck Shoot

Ed supplies our pheasants fresh from his shoot at the Helbeck estate, just north of Brough, only 30 minutes down the road. He is shooting 3 days per week until the end of January & delivers as & when we require, giving us just enough time to hand pluck & prepare the birds

PRE-DINNER DRINKS

Beetroot & cocoa Prosecco
£9

Lavender martini
£9.50

Rhubarb Gin
grapefruit & hibiscus
£7

Elderflower & cucumber refresher
(non-alcoholic)
£5.50

WINTER TIPPLES

Our own Mulled Wine
£5

Snowball cocktail
£9

Cinnamon spiced gin
£6

Hot toddy
£5.50

TO START

Parsnip soup
Serrano ham, chestnuts, sourdough
£6.50*(v)

Chicken liver pate
Cumberland jelly, toasted treacle bread
£8*

Twice baked souffle
cauliflower cheese & sweetcorn
£7.80(v)

Scotch egg
'smoked haddock kedgerees'
£9

Venison tartare
truffle mayonnaise, mushroom & hazelnut
£11*

Whipped goat's cheese
salad of beetroot & gingerbread
£8.50*(v)

Pork belly & black pudding
mustard maple syrup, celeriac & prunes
£10*

MAIN COURSE

'High Helbeck' Pheasant
pancetta, girolles, tarragon & chestnuts
£22

Baked Cauliflower
chickpea satay, golden raisin dressing
£16*(v)

Spiced monkfish tail
aubergine puree, green olive vinaigrette
£22*

Cod Loin
orzo, leeks, grape & almond sauce
£19*

Celeriac rosti
Stilton, pickled apple, walnut, poached egg
£15*(v)

Roast Lamb
hotpot potatoes, onions, mint pesto
£23*

10oz Ribeye & chips
Café de Paris butter, tomato, watercress
£25*

Fish 'n' chips
beer batter, mushy peas, tartar sauce
£14*

Venison casserole
cheese & sage scones
cranberries, pickled red cabbage
£17 OR £32 for 2 to share

DESSERT

Christmas pudding souffle
brandy sauce & cinnamon ice cream
£9_(v)

Panna cotta
popcorn & blackberries
£7.50*

Lemon mousse
damsons & honeycomb
£8.50

Chocolate brownie
passion fruit jelly & banana
£8.50

Malt custard tart
pecan brittle & fig puree
£8_(v)

Cheese
tea loaf, biscuits, grapes & quince jelly
£13*_(v)

Taylor's 10yr old Tawny Port 50ml £4.90

Ice cream & sorbet
vanilla, chocolate, strawberry,
cinnamon, passion fruit, raspberry
£2.50 per scoop*_(v)

SUNDAY ROAST

(Served Sunday 12 - 4pm)

Roast Beef
Yorkshire pudding & gravy
traditional garnish
£14.50*

CHILDREN'S MENU

STARTERS £4

Parsnip soup, bread & butter*

Courgette fritters, cheese & honey

MAINS £6.50

Fish 'n' chips, mushy peas*

Sausage, mash & onion gravy

Bacon & cheese pasta

DESSERTS £5

Choc brownie, banana, vanilla ice cream*

Fresh fruit salad*

AFTER DINNER DRINKS

Salted caramel espresso-martini

shaken not stirred

£8.50

Pennington's Kendal Mint Cake liqueur

served over ice

£5.00

Lake District toffee vodka

served over ice

£4.00

Liqueur coffee

Irish, Tia Maria, Cointreau, Frangelico, Bailey's, Amaretto

£6.50

Affogato

Vanilla ice cream topped with
espresso coffee & homemade chocolates

£5.00

Latte, cappuccino, espresso, americano,
macchiato, mocha, hot chocolate

£2.25- £3.50

'The tea keepers' loose-leaf selection

*Breakfast, Earl Grey with vanilla, Peppermint,
Satsuma & sage green tea, Chamomile & mint,
Blood orange rooibos*

£2.50