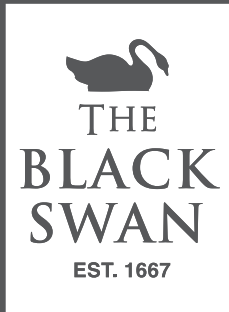


The Black Swan,  
550 Manchester Road, Rixton,  
Warrington WA3 6LA  
T: 0161 222 4444  
W: [theblackswan.co.uk](http://theblackswan.co.uk)

 /TheBlackSwan.HollinsGreen

 @BlackswanRixton

 @blackswanrixton



**CHEFS GOURMET  
SELECTION**

Each dish has a recommended 125ml glass of the perfect wine to accompany your course – enjoy.

## TO START

---

**Lime Cured Salmon** **£8.45**

cucumber gel, sauce vierge, micro red basil

### *Recommended Wine Pairing*

*Sauvignon Blanc Hole In The Water - New Zealand* 125MI **£4.95**

A brilliant sauvignon blanc, bringing out the taste of lime cured salmon exceptionally well. Fresh, uplifting gooseberry and citrus aromas develop into more exotic guava and mango notes.

**Wild Mushroom Risotto (v)** **£7.95**

confit cherry tomatoes, truffle oil, parmesan crisp

### *Recommended Wine Pairing*

*Monte Grande Delicate Blush - Spain* 125MI **£2.75**

Light pink colour, soft and ripe, this is a lovely easy drinking wine and perfect to enjoy with a rich dish such as this risotto. Has a delicate palate of sweet red fruits.

**Corn Fed Chicken & Ham Hock Terrine** **£7.95**

prosciutto ham, heirloom potato and chive salad, herb oil **£7.95**

### *Recommended Wine Pairing*

*PINOT GRIGIO FREDERICO - ITALY* 125MI **£2.95**

This pure example of pinot grigio delivers a multi layered nose of mineral and apple. The palate is ripe and inviting, with zesty acidity and fresh fruity notes to finish. Try a glass with your terrine it's a perfect match.

# MAIN COURSES

---

## Honey Roasted Duck Breast £21.95

potato dauphinoise, chargrilled white chicory, celeriac puree, tenderstem broccoli

*Recommended Wine Pairing* 125MI **£3.95**

### *Malbec Casarena Roble – Argentina*

The perfect red wine by the glass! Great alone, but even better with the beautifully flavoursome meat of the duck breast. Offers soft complex plum and blackcurrant notes, a match made in heaven.

## Curried Monkfish Tail £18.95

pancetta, sag aloo potatoes, carrot and coconut puree, mango and coriander salsa

*Recommended Wine Pairing*

*Pinot Grigio Blush Frederico – Italy* 125MI **£3.50**

Delicious with an exotic, fragrant dish such as this. The nose is characterised by delicate scents of strawberries and raspberries and delivers a pure well developed mid-palate of soft ripe red fruits

## Butternut Squash Gnocchi (v) £14.95

spinach, roquito peppers, roast squash, parmesan

*Recommended Wine Pairing*

*Rioja Joven Bodegas Forcada - Spain* 125MI **£3.50**

Goes well with crisp whites but we think it has to be a red, try this, where Spain meets Italy this lovely juicy rioja combines beautiful floral and herbaceous scents, with a touch of vanilla oak to round the nose and palate.

**Available WEDNESDAY - SATURDAY 5pm-9pm**

V – Vegetarian. Food Allergies and Intolerances: Some of our foods contain allergens.

Please speak to a member of staff for more information.