

The Swan Inn

Hanley Swan

Sample Sunday Menu

Food Served 12 – 4pm

Please note all tables are limited to 2 hours on a Sunday

to start

broccoli and stilton soup

crusty baguette

v

cornish crab rilette

avocado puree • lemon melba toast

gf/df

slow cooked beef tongue

kohlrabi • celeriac and apple slaw • melba toast

crispy devilled whitebait

straw potato • dill and caper dressing • baby leaf and shallot salad

seared breast of cotswold wood pigeon

spicy lentils • chicory

oven baked cotswold brie

rosemary crouton • red onion jam • baked cherry tomatoes

baby leaf and shallot salad

v

from the stove

roasted sirloin of 28 day aged cotswold beef

yorkshire pudding • roasted potatoes • chantennay carrots • flower sprouts • honey roasted parsnips •
braised red cabbage • cauliflower cheese • thyme and red wine gravy - dfa/gfa

roast loin of local gloucester old spot pork

yorkshire pudding • roasted potatoes • chantennay carrots • flower sprouts • honey roasted parsnips •
braised red cabbage • cauliflower cheese • thyme and red wine gravy - dfa/gfa

roasted leg of cotswold reared lamb

yorkshire pudding • roasted potatoes • chantennay carrots • flower sprouts • honey roasted parsnips •
braised red cabbage • cauliflower cheese • thyme and red wine gravy - dfa/gfa

heritage tomato, mozzarella and spinach gnocchi

smoked tomato fondue • rocket and chive salad

v

pan seared fillet of hake

capers crushed potatoes • buttered samphire and carrot • beurre blanc sauce

all red meats are served pink unless otherwise requested

something extra

roasted potatoes £2 ½ yorkie pud £1 ¼ buttered vegetables £3
please note that side dishes are only available as an extra to a main course.

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to finish

apple and quince crumble

oats topping • vanilla ice cream
gf

warm sticky toffee pudding

salted caramel sauce • vanilla ice cream

warmed carrot cake

orange mascapone • vanilla sorbet
v

chocolate brownie sundae

chantilly cream • marshmallows • chocolate ice cream

artisan british cheeseboard

a selection of great british and continental cheeses –
cerney ash goat's cheese • mrs mell's blue • stinking bishop • mild cheddar • bath soft
• artisan wafers • apple and ale chutney • red grapes
(£2 ½ supplement)
v/gfa

churchfield's farmhouse ice creams & sorbets

a choice of three ice creams or sorbets
lemon curd • rich chocolate • mint •
baileys • vanilla ice creams •
raspberry sorbet • lemon sorbet • orange sorbet
served with coco nibs • fruit puree
- v/gfa/df (sorbets only), ve (sorbets only)

1 course £14½ - child's £9
2 course £19½ - child's £12½
3 course £24½ - child's £16

Child = under 12's

Please note all tables are limited to 2 hours

Any dishes marked with a **V/VE** either are or can be made as vegetarian meals

Please inform us of any food allergies you may have prior to ordering
gf = Gluten Free, gfa = Gluten free if amended, df = Dairy Free, dfa = Dairy free if amended,

Please be aware that dishes or prices may alter slightly without further
notice due to circumstances beyond our control.