

The Swan Inn

Hanley Swan

from the chargrill

Served Monday to Friday 12 – 2.30pm & 6pm – 9pm
Saturday 12 – 9pm

the local cotswold beef from our chargrill is all 28 day dry aged
they come with triple cooked chips, vine tomatoes,
pan fried portobello mushroom and a baby leaf, shallot & parmesan salad

7oz fillet steak - £27 8oz sirloin steak - £21
10oz rib eye steak - £25 breast of cotswold chicken - £14 ½

all grill meats gfa/dfa

surfs up

add 3 pan fried tiger prawns in garlic butter to your steak £4 - gf/dfa

sauces

green peppercorn - gf/v brinkworth blue cheese - gf/v
red wine jus - gf/df garlic and parmesan butter - gf

all at £2 ½

all steaks are hand cut and therefore weights are approximate

a bit on the side

parmesan and truffle fries £3 - gf/vea

triple cooked chips 3 ½ - gf/df/ve

green beans and baby carrots £4 - gf/df/ve

wild leaf and parmesan salad £3 - gf/df/va/vea

homemade seasoned skinny fries £3 - gf/df/ve

house salad £3 ½ - gfa/dfa/v/vea

new potatoes £3 - gf/dfa/v/vea

please turnover

Starters and main courses are on the other side

something light

The sandwiches & paninis are served
Monday to Friday 12 – 2.30pm
Saturday 12 – 5.30pm

sandwiches

roast gloucester old spot pork
spiced house slaw • baby gem
£6 ½ dfa/gfa

smoked mackerel pate
horseradish crème fraiche - £7 ½ gfa

day boat fish goujons
(please ask about today's fish catch)
tartare sauce - £8 ½

classic blt
cotswold bacon • plum tomato • baby gem lettuce - £7 ¾ - gfa/df

chorizo and emmental
onion jam - £7 ¾ gfa/dfa

rare breed longhorn cotswold beef
horseradish mayo - £7 ¾ gfa/df

leg of cotswold lamb
tzatziki • baby gem - £7 ¾ gfa/dfa

grilled halloumi
fresh beetroot and baby gem v/gfa £7 ¾

toasted paninis

goats cheese
red onion marmalade - £8 v/gfa

honey roast ham
gruyere • sliced granny smith apple - £8 gfa/dfa

all the above served with balsamic & olive oil dressed baby leaf salad,
grana padano parmesan and homemade crisps

SUNDAYS AT THE SWAN INN

Every Sunday we serve a great selection of traditional roast dinners, fish dishes and vegetarian dishes. Small versions of all the dishes are available for children under 12. For a copy of a sample menu please just ask.

1 course £14 ½ - 2 courses £19 ½ - 3 courses £24 ½

Sundays - open 11am till 11pm with food served Midday till 4pm

BREAKFAST AT THE SWAN

We are now open at the weekends to the public for breakfast.
So come and join us for a great hearty full English or even just a wake-up coffee.

Breakfast served from 8am to 10.30am Saturday and Sunday and Bank Holiday Mondays

Any dishes marked with a v are vegetarian meals, ve is vegan

gf = Gluten Free, gfa = Gluten free if amended

df = Dairy Free, dfa = Dairy free if amended

va = vegetarian if amended

Please inform us of any food allergies you may have prior to ordering

Please note all dishes are subject to alteration

On Friday and Saturday nights there is a minimum order of 1 main course per diner

Opening Times

The pub is open;

Monday to Sunday 11am to 11pm

Food is served;

Monday to Friday - 12pm till 2.30pm and 6pm till 9pm

Saturday - 12pm till 9pm

Sunday - 12pm till 4pm

Bank Holiday Mondays 12pm till 8pm

thehanleyswaninn.com

info@thehanleyswaninn.com

Worcester Road, Hanley Swan, Worcester, WR8 0EA

01684 311870

The Swan Inn

Hanley Swan

to nibble

Served Monday to Friday 12 - 2.30pm & 6pm - 9pm • Saturday 12 - 9pm

oven baked crusty bread

virgin olive oil • balsamic reduction • salted butter
£3 v/dfa/vea

marinated kalamata olives

£2 ¾ v/gf/df/ve

oven baked crusty bread and kalamata olives

virgin olive oil • balsamic reduction • salted butter
£4 ½ v/dfa/vea

to start

Served Monday to Friday 12 - 2.30pm & 6pm - 9pm • Saturday 12 - 9pm

spring vegetable soup

red basil pesto • oven baked crusty baguette £6 ½ v/gfa/dfa/vea

pan fried cornish mackerel

fennel, peppers and sea veg salad
horseradish and smoked paprika yoghurt £7 ½ gf

charcuterie board

rabbit rillette • beef croquette • cotswold brie • rosemary bread
chorizo and iberica hams • mature cheddar cheese £9 gfa

beetroot and goats's cheese salad

ash coated goats cheese • beetroot textures • pine nuts
£6 ½ (main £13) gf

cornish crab

beetroot gel • apple matchsticks • avocado puree
toasted farmhouse bread £8 ½ gfa

wye valley asparagus

wild garlic mayo • crispy hens egg • soldiers • wild garlic crumb
£7 ¾ v/gfa

smoked haddock and cod fishcake

creamed leeks • wilted spinach • poached egg £7 ½

chicken, shiitake mushroom and apricot terrine

house pickle • brioche £6 gfa/dfa

fried panko crumbed pig's cheek

poached free range hens egg • house pickle £7

from the stove

Served Monday to Friday 12 - 2.30pm & 6pm - 9pm Saturday 12 - 9pm

8oz longhorn rump steak salad

mixed baby leaves • green beans • new potatoes • carrot ribbons •
croutons • stilton bon bon • vinegrette
£18 gfa/dfa

gloucestershire pork rib chop

colcannon mashed potato • rainbow chard • apple cider puree • red wine jus
£17 ½ gf/dfa

duo of new season cotswold lamb

slow cooked shoulder • pan fried cutlet • garlic and potato terrine
rosemary red wine jus £19 ½ gf/dfa

masala spiced local chicken breast

coriander cous cous • mint and cucumber yoghurt • onion salad
£15 gfa

from the garden

garden pea and wye valley asparagus risotto

croutons • parmesan cheese £14 ½ ves

chilli and ricotta orzo pasta

tenderstem broccoli • toasted pecan nuts £13 ½ dfa/v/vea

from the sea

tandoori spiced monkfish

bombay potatoes • cucumber raita • spiced pear chutney
£20 gf/dfa

hot smoked salmon nicoise salad

green beans • cherry tomatoes • potato and shallot salad • anchovies
pan fried quails eggs • herb dressing
£15 ½ gf

whole roasted bibury rainbow trout

buttered new potatoes • shaved asparagus salad • lemon and dill mayo
£17 gf/dfa

pan fried fillet of gilthead bream

clams • potato and shallot salad • asparagus • salsa verdé
£16 gfa/dfa

• please turnover for steaks, grill and sandwiches menu •

Please note all dishes are subject to last minute alteration due to ingredient supplies

a bit on the side

parmesan and truffle fries
£3 - gf/vea

triple cooked chips
£3 ½ - gf/df/ve

green beans and baby carrots
£4 - gf/df/ve

wild leaf and parmesan salad
£3 - gf/df/va/vea

homemade seasoned skinny fries
£3 - gf/df/ve

house salad
£3 ½ - gfa/dfa/v/vea

new potatoes
£3 - gf/dfa/v/vea

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PLEASE TURNOVER

steaks, side dishes and light
lunch snacks are on
the other side

OUR SUPPLIERS

We are very proud of the local suppliers we use and if you would like more details on them please ask.

Butchery - **Martin Gilder of Teddington**

Vegetables - **DJ Perks and Son of Gloucester**

Fish - **New Wave Seafoods of Gloucester**

Ice Cream - **Churchfields Farm of Droitwich Spa**

Bakery - **Court Road Bakery of Malvern**

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