

# 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

## sauc es

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

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

apple sauce • baby gem

£6 ½ dfa/gfa

vegetarian sausage

red onion jam • baby gem

£7 ¾ dfa/gfa/vea/v

prawn and smoked salmon

marie rose sauce • baby gem - £8 ½    gfa/dfa

day boat fish goujons

(please ask about today's fish catch)

tartare sauce - £8 ½

classic bit

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

pastrami and emmental

sundried tomato and red pepper chutney - £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

gruyere cheese and mortadella sausage ciabatta

dijon mustard mayo - £8 gfa (contains nuts)

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

Change your crisps to any of our chips from just £2 extra

## 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

oven baked crusty speciality breads  
virgin olive oil • balsamic reduction • salted butter  
£4 v/dfa/vea

marinated kalamata olives  
£2 ¾ v/gf/df/ve

italian breadsticks and hummous  
virgin olive oil  
£4 ½ v/df/gfa

## to start

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

**pan fried cornish mackerel**  
fennel, peppers and sea veg salad  
horseradish and smoked paprika yoghurt £7 ½ gf

**charcuterie board**  
rabbit rilette • kabanos • 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) gfa

**summer gaspacho**  
pickled cherry tomatoes • micro basil • pine nuts • mini onion loaf  
(can be served hot) £6 ½ v/gf/df/ve

**tempur battered stuffed courgette flower**  
ricotta and spinach • tomato fondue • baby courgette • garlic aioli  
£7 ¾ v/gfa

**smoked haddock kedgerree**  
rice and peas • hard boilded egg • curry sauce £7 ½

**chicken, ham hock terrine**  
pickled wild mushrooms • brioche • apricots £5 gfa/dfa

**gloucester old spot pork belly**  
black pudding rosti • crackling • peach salsa • aubergine puree  
£7 ½ gfa/df

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## from the stove

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**6oz longhorn sirloin steak salad**  
mixed baby leaves • green beans • new potatoes • carrot ribbons •  
croutons • stilton crumb • vinegrette  
£18 gfa/dfa

**gloucestershire pork rib chop**  
colcannon mashed potato • rainbow chard • apple cider puree • red wine jus  
£17 ½ gf/dfa

**rack of new season cotswold lamb**  
curly kale • chantenay carrots • rosemary polenta  
rosemary red wine jus £19 ½ gf/dfa

**pan-seared calves liver**  
chive creamed potatoes • runner beans and pancetta • sauce diablo  
£15 ½ gf/dfa

## from the garden

**garden pea and wye valley asparagus risotto**  
croutons • parmesan cheese £13 ½ vea

**tempura of vegetables**  
chilli and coriander quinoa • red onion salad • hoi sin and chilli sauce £12 v/ve/df

**stuffed vine leaves**  
carnaroli rice and wild mushroom • polenta • sticoli tenderstem broccoli • dill yoghurt £14 ½  
v/ve/dfa /gf

## from the sea

**½ cornish lobster**  
garlic butter • homemade fries • shaved fennel and cherry tomato salad • saffron aioli  
£28 gf

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

**hot smoked salmon nicoise salad**  
green beans • cherry tomatoes • new potatoes • anchovies  
pan fried quails eggs • herb dressing  
£15 ½ gf

**pan fried fillet of gilthead bream**  
clams • warmed potato and shallot salad • asparagus • salsa verdé  
£16 gfa/dfa

## 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  
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new potatoes  
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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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