

The Swan Inn

Hanley Swan

Sunday, 12 August 2018

Food Served 12 – 4pm

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

to start

summer gazpacho

pickled cherry tomatoes • micro basil • pine nuts • (can be served hot)
v/gf/df/ve

gloucester old spot pork belly

black pudding rosti • crackling • peach salsa • aubergine puree
gfa/df

charcuterie board

chorizo and prosciutto • mature cheddar cheese
• toasted bread
gfa

smoked haddock kedgeriee

rice and peas • hard boiled egg • curry sauce
gf

beetroot and goat's cheese salad

ash coated goats cheese • beetroot textures • pine nuts
v/gfa

from the stove

roasted sirloin of 28 day aged cotswold beef

yorkshire pudding • roasted potatoes • honey roasted parsnips • spring greens
• green beans • cauliflower cheese • thyme and red wine gravy
gravy
dfa/gfa

roast loin of local gloucester old spot pork

yorkshire pudding • roasted potatoes • honey roasted parsnips • spring greens
• green beans • cauliflower cheese • thyme and red wine gravy
dfa/gfa

roasted leg of cotswold reared lamb

yorkshire pudding • roasted potatoes • honey roasted parsnips • spring greens
• green beans • cauliflower cheese • thyme and red wine gravy
dfa/gfa

mediterranean vegetable and goats cheese wellington

roasted potatoes • honey roasted parsnips • spring greens
• green beans • cauliflower cheese • thyme and red wine gravy
v

pan seared fillet of gilt head bream

new potatoes • green beans • beurre blanc
gf/dfa

longhorn roast beef salad

mixed baby leaves • green beans • new potatoes • carrot ribbons •
croutons • stilton • balsamic glaze
dfa/gfa

wild mushroom risotto

croutons • parmesan cheese
v/vea

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

three layers of chocolate

chocolate brownie • white chocolate ganache • dark chocolate glaze •
mini marshmallows • vanilla ice cream

dark chocolate brownie sundae

chocolate ice cream • chantilly cream • mini marshmallows

v

apple and cinnamon crumble

vanilla ice cream • oat crumble topping

gfa/dfa/v

peach pavlova

vanilla meringue • caramelised peaches • fruit purees

v/gf/dfa

lemon tart

cherry sorbet • fresh strawberries • mixed fruit purees

v

artisan british cheeseboard

a selection of great local and british cheeses

cerney ash goats cheese • mrs bell's blue • lancashire bomb • bath soft brie • stinking bishop
apple and ale chutney • artisan wafers • red grapes

(£2 ½ supplement)

v

churchfield's farmhouse ice creams & sorbets

a trio of worcestershire ice creams and sorbets

vanilla • dark chocolate • strawberry • banana • amaretto • orange and grand marnier swirl
orange sorbet • raspberry sorbet • lime sorbet • cherry sorbet

served with chocolate soil • fruit puree

- v/gfa/df (sorbets only), vegan ice cream available on request

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/vegan 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.

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