

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 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

something light

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

sandwiches/baguettes

Available as either a white or harvest bread sandwich or white baguette

roast gloucester old spot pork

pickled red cabbage • baby gem - £7 ½ dfa/gfa

smoked cheddar

apple and ale chutney • baby gem - £7 gfa/v

smoked salmon

pickled cucumber • chervil mayo • baby gem - £8 ½ gfa/dfa

honey roasted ham

picallili relish • baby gem - £7 ¾ dfa/gfa

smoked mackerel pate

horseradish cream • pickled radishes • baby gem lettuce - £7 ¾ - gfa/dfa

roasted breast of turkey

cranberry relish • baby gem - £7 ¾ gfa/dfa

rare breed longhorn cotswold beef

horseradish • watercress - £8 gfa/dfa

leg of cotswold lamb

mint crème fraiche • baby gem - £8 gfa/dfa

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

paninis and ciabattas

grilled halloumi pannini

red onions • chick pea - £8 v/gfa

vegan sausage ciabatta

red onion marmalade - £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

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

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 everyday 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 everyday

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 8am to 11pm

Food is served;

Monday to Friday - 8am til 10.30am, 12pm till 2.30pm and 6pm till 9pm

Saturday - 8am til 10.30am, 12pm till 9pm

Sunday - 8am til 10.30am, 12pm till 4pm

Bank Holidays - 8am til 10.30am 12pm till 8pm

thehanleyswaninn.com

info@thehanleyswaninn.com

Worcester Road, Hanley Swan, Worcester, WR8 0EA

01684 311870

The Swan Inn

Hanley Swan

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

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/gfa

to start

cream of jerusalem artichoke soup
sautéed wild mushrooms • shaved truffle
£6 ½ gfa/ve

rabbit and ham hock terrine
winter slaw • quince chutney • toasted sourdough
£7 ¾ gfa/df

welsh rarebit on rye toast
poached pear and walnut salad
£7 ½ v

salt cod croquettes
tomato and crayfish salsa • poached free range hens egg • lemon dressing
£8 ¼ dfa

grilled oysters
pickled vegetable salad • caper, dill and cayenne butter
£9 ½ gf/dfa

cold smoked whole herring and whisky pate
oven baked brioche • house pickle
£8 gfa

breast of quail
caper crushed new potatoes • blackberry jus • pea puree
£8 ½ gf/dfa

vegan halloumi stuffed falafel
mango chutney • house mixed leaves
£7 ½ gfa/df/ve

from the stove

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

oven roasted breast of cotswold free range turkey in pancetta
roasted chateau potatoes • cranberry stuffing • baby carrots • sprouts and pancetta
pigs in blankets • braised red cabbage • roasted piccolo parsnips • bread sauce
cranberry and port sauce £16 ½ gfa/dfa

confit leg of cotswold duck
caper and herb braised lentils • honey and cumin carrots • roasting jus £17 ½ gf/dfa

slow cooked rarebreed longhorn ox cheek
smoked bone marrow • sweed and nutmeg mash • winter greens £19 gf/dfa

lamb tagine
apricot and coriander cous cous • oven baked flat bread • mint yoghurt sauce £18 ½ gf/dfa

from the garden

goat's cheese and roasted vegetable wellington
seville orange braised red cabbage • roasted new potatoes • smoked shallot puree
£14 v

winter vegetable ragu cannelloni
crispy cale • wild mushrooms • winter truffle • sea purslane • parmesan cream sauce
£13 v/dfa/gfa/vea

from the sea

winter bouillabaise
battered dill potatoes • winter vegetables £17 gf

salmon en croute
dill and saffron potatoes • soft poached free range duck egg • water cress sauce
braised baby fennel £18

herb crusted baked pollock
braised squid and cannellini bean stew • sea vegetables £17 ¾ gfa/df

pan fried fillet of hake
olive and tomato crushed new potatoes • crispy leeks • red pepper cream sauce £18 ½ gf

• 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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