

The Swan Inn

Hanley Swan

Sunday, 20th June 2021

Food Served 12:00pm – 4pm

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

to start

summer vegetable and beans soup

baked mini onion loaf • parmesan straw • butter v/ve/gfa/dfa

lamb faggot crepinette

apricot and sultanas • cous cous • rosemary jus dfa

chicken liver mousse

plum and ginger chutney • white farmhouse toast gfa

evesham asparagus

herb butter • poached hen's eggs • mustard dressing gfa/dfa

devilled whitebait

tartar sauce • mixed leaves gfa/dfa

smoked salmon platter

shallots • capers • boiled free range hen's egg • toasted olive bread
gfa/dfa

from the stove

roasted sirloin of 28 day aged cotswold beef

yorkshire pudding • roasted potatoes • braised red cabbage • honey roasted parsnips • cauliflower cheese
purple sprouting broccoli • baby carrots • spring greens • evesham asparagus • thyme and red wine gravy
dfa/gfa

roast loin of local gloucester old spot pork

yorkshire pudding • roasted potatoes • braised red cabbage • honey roasted parsnips • cauliflower cheese
evesham asparagus • baby carrots • spring greens • purple sprouting broccoli • thyme and red wine gravy
dfa/gfa

roasted leg of cotswold reared lamb

yorkshire pudding • roasted potatoes • braised red cabbage • honey roasted parsnips • spring greens
purple sprouting broccoli • cauliflower cheese baby carrots • evesham asparagus
thyme and red wine gravy
dfa/gfa

vegetable wellington

ricotta cheese • baby spinach • olives • sundried tomatoes
yorkshire pudding • roasted potatoes • braised red cabbage • honey roasted parsnips • cauliflower cheese
baby carrots • spring greens • purple sprouting broccoli • evesham asparagus • thyme and red wine gravy
v

wild mushroom risotto

truffle oil • parmesan crouton
dfa/gfa/v/vea

pan fried fillet of gilt-head bream

purple sprouting broccoli • spring greens • dill steamed new potatoes • dill butter sauce
gfa/dfa

all red meats are served pink (medium) 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.

thehanleyswaninn.com

info@thehanleyswaninn.com

Worcester Road, Hanley Swan, Worcester, WR8 0EA

01684 311870

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to finish

chocolate mousse

peanut crunch • raspberry dust
gfa/v

almond and polenta cake

honey sauce • strawberry compote
gfa/dfa/v

vanilla panna cotta

strawberry compote
gfa

artisan british cheeseboard

a selection of great local and british cheeses
country garden chutney • artisan wafers • grapes • celery
v/gfa

ice creams & sorbets

a trio of local ice creams and sorbets
vanilla (gfa) • dark chocolate (gfa) • strawberry (gfa)
raspberry sorbet (gfa/dfa/vea) • blood orange sorbet (gfa/dfa/vea) • lemon sorbet (gfa/dfa/vea)
served with hazelnut crumb

1 course £16½ - child's £11

2 course £22 - child's £15

3 course £27½ - child's £19

Child = under 12's

Please note all tables are limited to 2 hours

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

gfa = Gluten Free/Gluten free if amended, **dfa** = Dairy Free/Dairy free if amended

va = vegetarian if amended, **vea** = vegan if amended

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

Having a small kitchen we sadly can't guarantee 100% no cross contamination of allergens.

Please note all dishes are subject to alteration

BREAKFAST AT THE SWAN

From the 17th May we will be open every day 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 Mon to Sun 8.00am to 10.00am

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