

The Swan Inn

Hanley Swan

from the chargrill

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

7oz fillet steak - £29
8oz sirloin steak - £23
10oz rib eye steak - £27
cotswold chicken breast - £15 ½

all grill meats **gfa/dfa**

surfs up

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

sauces

green peppercorn blue cheese - **gfa/v**
red wine jus - **gfa/dfa** garlic butter - **v/gfa**
all at £2 ¾

all steaks are hand cut and therefore weights are approximate

lighter lunches

Monday to Friday 12 – 2.30pm Saturday 12 - 5.00pm

pub classics

tempura battered fish and chips
french fries • crushed garlic garden peas • swan inn curry sauce
£15 ½ **gfa/dfa**

polish hot dog

brioche bun • sauerkraut • french fries • chilli jam £15 ½ **gfa/dfa**

free range hen's egg omelette

crispy pancetta lardons • pecorino romano • free range egg yolks £13 ½

maple and mustard glazed ham, egg and chips
maple and mustard glazed slow roasted half ham hock
two free range fried eggs • french fries £13 ½ **gfa/dfa**

sandwiches / baguettes

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

leg of cotswold lamb sandwich

marinated roasted red pepper • mint sauce • feta cheese £9 ½ **gfa/dfa**

rare breed longhorn cotswold beef sandwich

gorgonzola mayo • watercress • red onions £9 ½ **gfa/dfa**

oak smoked salmon sandwich

dill cream cheese • vegetable crisps £9 ¼ **gfa/dfa**

loin of cotswold pork sandwich

gouda cheese • tomato chutney • dijon mayo spread £8 ¾ **gfa/dfa**

vegetarian sausage sandwich

guacamole • mustard ketchup £8 ¾ **v/dfa**

all the sandwiches are served with balsamic & olive oil dressed baby leaf and shallot salad, grana padano parmesan and french fries

change your skinny fries to triple cooked chips or
parmesan and truffle fries for just £2 extra

a bit on the side

parmesan and truffle fries £3 ¾ **v/gfa/vea**
triple cooked chips £3 ¾ **v/gfa/dfa/vea**
wild leaf and parmesan salad £3 ½ **gfa/dfa/va/vea**
seasoned skinny fries £3 ½ **v/gfa/dfa/vea**
creamed potatoes £3 ½ **gfa/dfa/v/vea**
braised red cabbage £3 ½ **gfa/dfa/v/vea**
pigs in blankets £4 **gfa/dfa**
sprouts with chestnuts and pancetta £4 **gfa/dfa**

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 £16 ½ - 2 courses £22 - 3 courses £27 ½

Sundays - open 8am till 9pm with food served Midday till 4pm
(6pm on Sundays before a Bank Holiday)

BREAKFAST AT THE SWAN

We are now 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 every day 8.00am to 10.00am

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

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 till 10.00am, 12pm till 2.30pm and 5.30pm till 8.30pm

Saturday - 8am till 10.00am, 12pm till 8.30pm

Sunday - 8am till 10.00am, 12pm till 4pm (6pm Bank Hols)

Bank Holiday Mondays - 8am till 10.00am 12pm till 8pm

thehanleyswaninn.com

info@thehanleyswaninn.com

Worcester Road, Hanley Swan, Worcester, WR8 0EA

01684 311870

The Swan Inn

Hanley Swan

food served Monday to Friday 12 – 2.30pm & 5.30pm – 8.30pm Saturday 12 – 8.30pm unless otherwise stated
to nibble

oven baked crusty speciality breads

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

marinated kalamata olives

£3 ¾ va/gfa/dfa/vea

rosemary focaccia and hummus

virgin olive oil £4 ½ v

to start

smoked haddock and celeriac chowder

truffle foam • chives • artisan bread
£7 ½ gfa/va

oven baked organic cotswold cheese

dried fruit and nut crust • plum and ginger chutney • croutes
£8 gfa/v

slow cooked barbeque glazed rib of beef

winter roots slaw • potato rosti
£9 dfa/gfa

smoked spiced haddock cake

creamed leeks • poached free range hen's egg • watercress
£8 ½

garlic wild mushrooms on "toast"

ragout sauce • parmesan polenta toast
crispy soft quail's egg • parmesan crisps
£9 ½ dfa/gfa/vea/va

cranberry and pistachio pork farmhouse terrine

crunchy winter salad • walnut dressing • toasted brioche
country garden chutney
£8 ½ dfa/gfa

gin and beetroot cured salmon

russian salad • pickled lemon • dill mayonnaise • crackers
£9 ½ dfa/gfa

from the stove

oven roasted breast of cotswold free range turkey

garlic and herb roasted potatoes • pigs in blankets • maple and pecan baby carrots
crisp honey and mustard baby parsnips • braised red cabbage • bread sauce • cranberry stuffing
brussel sprouts with chestnuts and pancetta • cranberry and port jus £17 ¾ dfa/gfa

slow roasted moroccan lamb shank

harissa and dried fruit cous cous • roasted almonds • pomegranate and herb yoghurt
£18 ½ dfa/gfa

hunters game pie

brussel sprouts with chestnuts and pancetta • egg creamed mash potato
roasted garlic straws £20 ½ gfa/dfa

pan fried fillet of barbury duck breast

creamed potatoes • kale and winter vegetables • crispy anchovies
smoked shallot puree • red wine and port jus £21 ½ gfa/dfa

pan fried venison

sweet potato fondant • venison and cranberry sausage roll • braised red cabbage £22 ½ gfa/dfa

from the garden

winter vegetable parcel

garlic and herb roasted potatoes • maple and pecan baby carrots • orange braised red cabbage
crisp honey and mustard baby parsnips • bread sauce
cranberry stuffing • cranberry and port jus £17 ¾ dfa/gfa

butternut squash, sweetcorn and garden pea risotto

garlic crouton • parmesan crisp • pea shoots £16 ¾ gfa/dfa/va/vea

indian potato cake

iceberg and tomato salad • pickled carrots • mint yogurt £16 ½ dfa/gfa/va/vea

from the sea

vindaloo spiced monkfish

red lentil dahl • bombay potatoes • beetroot puree • roasted beetroot • garam masala £21 ½ gfa/dfa

pan fried fillet of cod

chorizo and bean cassoulet • smoked bacon and herb crumb • sea vegetables • red wine jus
£20 gfa/dfa

• please turnover for steaks, grill, lunch and sandwiches menu •

a bit on the side

parmesan and truffle fries

£3 ¾ v/gfa/vea

triple cooked chips

£3 ¾ v/gfa/dfa/vea

wild leaf and parmesan salad

£3 ½ gfa/dfa/va/vea

seasoned skinny fries

£3 ½ v/gfa/dfa/vea

creamed potatoes

£3 ½ gfa/dfa/v/vea

braised red cabbage

£3 ½ gfa/dfa/v/vea

pigs in blankets

£4 gfa/dfa

brussel sprouts with chestnuts and pancetta

£4 gfa/dfa

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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 - **Just Rachels of Ledbury**

Bakery - **Drapers of Tewkesbury**

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