

The Swan Inn

Hanley Swan

from the chargrill

all steaks are hand cut and therefore weights are approximate

- 7oz fillet steak - £32
 - 8oz sirloin steak - £26 ½
 - 10oz rib eye steak - £29 ½
 - cotswold chicken breast - £19
- all grill meats **gfa/dfa**

all above dishes are served with triple cooked potato wedges, vine tomatoes, pan fried button mushrooms and a baby leaf, shallot & parmesan salad

the local cotswold beef from our chargrill is 28-day dry aged

sauc es

- green peppercorn
- red wine jus - **gfa/dfa**
- blue cheese - **gfa/v**
- garlic butter - **v/gfa**

all at £3

surfs up

add three tiger king prawns to any dish from the grill
£4 ½

a bit on the side

- parmesan and truffle fries £4
- triple cooked potato wedges £3 ¾ **v/dfa**
- wild leaf and parmesan salad £3 ½ **gfa/dfa/va/vea**
- seasoned skinny fries £3 ½ **v/dfa**
- butter & herb new potatoes £3 ½ **v/gfa/dfa/vea**
- seasonal vegetables £3 ½ **v/gfa/dfa/vea**

please turn over

starters and main courses are on the other side

lighter lunches

Monday to Friday 12:00pm – 2:30pm Saturday 12:00pm – 5:00pm

8oz gammon steak

8oz chargrilled gammon steak • two free range fried eggs
french fries
£14 ½ **gfa/dfa**

tempura batter deep fried fish and chips

garlic and mint crushed peas • french fries • tartare sauce
£17 ½ **dfa**

beef ragu pasta

tomato & meat sauce • cherry tomatoes • parmesan shavings
£17 ½ **dfa**

All sandwiches are available on either white bread, harvest bread or ciabatta

rare breed longhorn cotswold beef sandwich

horseradish mayo • pickled red onion
£10 ½ **gfa/dfa**

leg of cotswold lamb sandwich

feta cheese spread • mint sauce
£10 ½ **gfa/dfa**

oak smoked salmon sandwich

dill cream cheese • baby gem
£10 ¼ **gfa/dfa**

loin of cotswold pork sandwich

gouda cheese • apple sauce
£10 ¼ **gfa/dfa**

vegetarian sausage sandwich

hummus • mustard ketchup
£10 ¾ **v/dfa/gfa**

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 potato wedges or parmesan and truffle fries for 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 £18 ½ • 2 courses £25 • 3 courses £31 ½

Sundays - open 8:00am till 9:00pm with food served 12:00pm till 4:00pm
(6:00pm 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.

An allergen menu is available upon request

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 Saturday 8:00am to 11:00pm

Sunday 8:00am to 9:00pm

Food is served:

Monday to Friday - 8:00am to 10:00am, 12:00pm to 2:30pm and 5:30pm to 8:30pm

Saturday - 8:00am to 10:00am, 12:00pm to 8:30pm

Sunday - 8:00am to 10:00am, 12:00pm to 4:00pm (6:00pm Bank Hols)

Bank Holiday Mondays - 8:00am till 10:00am, 12:00pm till 8:00pm

thehanleywaninn.com

info@thehanleywaninn.com

Worcester Road, Hanley Swan, Worcester, WR8 0EA

01684 311870

The Swan Inn

Hanley Swan

food served Monday to Friday 12:00pm to 2:30pm & 5:30pm to 8:30pm Saturday 12:00pm to 8:30pm unless otherwise stated

oven baked crusty speciality breads
virgin olive oil • balsamic reduction

£4 ½ va/dfa/vea

red cherry peppers & crème cheese

£4 ½ va/gfa

to nibble

rosemary focaccia and hummus

virgin olive oil

£4 ½ va/gfa

marinated kalamata olives

£4 ½ va/vea/gfa/dfa

to start

carrot and coriander soup

creamed butter • artisan bread

£8 ½ gfa/dfa/va/vea

breaded cod cake

creamed spinach • poached hen's egg

£9 dfa/gfa

wild mushroom croquette

spiced tomato sauce • torched corn • basil oil

£9 dfa/gfa/va

baked camembert cheese

garlic & herb marinated • artisan bread • tomato chutney

£8 ½ gfa/va

lamb faggot

vegetable pearl barley • leek hay • red wine jus

£9 dfa

red beetroot risotto

hard goats' cheese • crushed toasted pecans

parmesan shavings

£8 ½ gfa/dfa/va/vea

from the stove

roasted rack of lamb

potato fondant • charred tenderstem broccoli • rosemary & garlic oil • red wine jus

£24 ½ gfa/dfa

pan fried pork steak

hasselback potatoes • tenderstem broccoli • parsnip puree

caramelised onions • red wine jus

£20 ½ dfa/gfa

longhorn beef burger

dill gherkins • baby gem • brioche bun • brie • sliced tomato • seasoned skinny fries

£17 ½

beef ragu linguine

tomato & meat sauce • cherry tomatoes • parmesan shavings

£17 ½ dfa

from the garden

red beetroot risotto

hard goats' cheese • crushed toasted pecans • parmesan shavings

£17 ½ gfa/dfa/va/vea

vegetable burger

sweet potato • nuts • mushroom • caramelised onions

wild leaf salad • seasoned skinny fries

£16 ½ dfa/va/vea

from the sea

tempura batter deep fried fish and chips

garlic and mint crushed peas • french fries • tartare sauce

£17 ½ dfa

pan fried fillet of hake

halved new potatoes • garlic butter • asparagus • chive hollandaise sauce

£22 ½ gfa/dfa

grilled king prawn salad

mixed baby leaf salad • garlic butter new potatoes • chilli and tomato salsa • avocado

£17 gfa/dfa

please note, all our dishes are seasoned with salt and pepper by the chefs

please note all dishes are subject to last minute alteration due to ingredient supplies

a bit on the side

parmesan and truffle fries

£4

triple cooked potato wedges

£3 ¾ v/dfa

wild leaf and parmesan salad

£3 ½ gfa/dfa/va/vea

seasoned skinny fries

£3 ½ v/dfa

seasonal vegetables

£3 ½ v/gfa/dfa/vea

butter & herb new potatoes

£3 ½ v/gfa/dfa/vea

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PLEASE TURN OVER

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 – **Knighthwick Master Butchers of Worcester** Vegetables – **DJ Perks and Son of Gloucester** Fish – **New Wave Seafoods of Gloucester**

Ice Cream – **Bennett's of Worcester**

Bakery – **Drapers of Tewkesbury**

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