The Swan Inn

Hanley Swan

Sunday, 14th January 2024

Food Served 12:00pm - 4:00pm

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

to start

rabbit and prune terrine

smoked celeriac crème • pickled figs • melba toast dfa/gfa

tomato and chilli soup

basil oil • mini loaf • creamed butter gfa/va/dfa/vea

beetroot and turnip tartare

shallot vinegarette • balsamic glaze • smoked tofu gfa/dfa/va/vea

crispy whitebait

dressed leaves • lemon mayonnaise gfa/dfa

slow cooked lamb faggot

red wine jus • crispy onions

from the stove

roasted topside of 28 day aged cotswold beef

roast loin of local gloucester old spot pork

roasted potatoes • yorkshire pudding • roasted carrots • cauliflower cheese mixed green veg • thyme and red wine gravy • apple sauce & crackling

oven roasted leg of cotswold reared lamb

yorkshire pudding • roasted potatoes • cauliflower cheese • mixed green veg roasted carrots • thyme and red wine gravy dfa/gfa

ricotta and sundried tomato wellington

new potatoes • tenderstem broccoli • truffle cream sauce

vegetable nut roast

yorkshire pudding • roasted potatoes • cauliflower cheese • mixed green veg roasted carrots • thyme and red wine gravy

pan fried sea bass fillet

herb gnocchi • vanilla pickled butternut squash dfa/gfa £2 supplement

something extra

roasted potatoes £3 (gfa/dfa/va/vea) pigs in blankets £4 (dfa)

yorkie pud £1½ buttered vegetables £3 (gfa/dfa/va/vea)

please note that side dishes are only available as an extra to a main course

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to finish

chocolate sundae

chocolate sponge • chantilly cream • chocolate ice cream • caramel popcorn gfs/va

apple & mixed fruit crumble

oat topping • vanilla ice cream gfa/dfa/vea/va

prosecco and raspberry posset

black cherry compote • shortbread

vanilla cheesecake

mulled wine and berry compote • morello cherry ice cream

artisan british cheeseboard

a selection of great local and british cheeses fruit chutney • artisan wafers • grapes • pear jelly gfa/va

ice creams & sorbets

a trio of local ice creams and sorbets

vanilla ice cream • double chocolate chip ice cream • strawberry ice cream • salted caramel ice cream gingerbread ice cream • morello cherry ice cream

blackcurrant sorbet (gfa/dfa/vea) • passionfruit sorbet (gfa/dfa/vea) • orange sorbet (gfa/dfa/vea) served with hazelnut crumb

1 course £18½ - child's £13 2 course £25 - child's £18

3 course £31½ - child's £23

Child = under 12's

Please note all tables are limited to 2 hours

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

We are 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 Monday to Sunday 8:00am to 10:00am