

Menu

Daytime | Snacks

Available Monday - Saturday | 12 noon until 6.00pm

Sandwiches

Fresh cut on white or granary bread

Baked ham honey & mustard glaze	£4
Grated mature, cheddar cheese & Branston pickle (v)	£4
Fish finger "sarnie" with tomato sauce	£4
BLT bacon, lettuce, tomato & mayo	£4.50
Cajun chicken lemon & coriander mayo	£5
Prawns lettuce, lemon & tomato mayo	£5
Brie, bacon & mango mayo	£5

Cold Wraps

Shredded duck plum & hoisin sauce, vegetables	£5
Mediterranean veg & grated mozzarella	£5

Chips

Small portion of chips with a sandwich or wrap	£1.25
Bowl of chips (coating contains gluten)	£2.50
Cheesy chips (topped with melted cheddar)	£3

Ploughmans Lunches

Served with salad, pickles, chutney, celery & bread

Wedge of mature cheddar, stilton or brie (v)	£8
Sliced baked ham or chicken liver parfait	£8
Selection of any three from above	£8

Snack Lunches

Posh hot dog pork sausages, caramelised onions, melted cheese in a ciabatta roll with chips	£7
Cold sliced ham 2 eggs, chips, white bread & butter	£8
Chuck steak burger toasted roll, lettuce, tomato, onion, melted mozzarella, relish & chips	£8
Chicken ciabatta with crispy bacon, tomato, melted cheese, hickory BBQ sauce & chips	£8
Mediterranean lamb burger on toasted roll with red onion salad, chips, mint yoghurt dressing	£9

White Wines

175ml 250ml Bottle

Bright brothers white mendoza
Argentina 12.5% £3.85 £4.95 £14.75
Very fresh & clean with hints of banana, toffee & pear drops

Aimery Chardonnay | Vin de Pays d'Oc
France 12.5% £3.85 £4.95 £14.75
This white has fragrant, lively fruit on the nose & a good balance of weight & acidity

Ochre Mountain | Sauvignon Blanc/Semillon
Chile 13% £3.85 £4.95 £14.75
Fresh & citrusy on the nose with clean acidity on the palate

Pinot Grigio | Ponte di Piave, Veneto
Italy 12.5% £4.20 £5.50 £16.00
Very light & neutral, revealing a hint of green fruit

Ruben Hall | Sauvignon Blanc
New Zealand 13% £17.50
Fresh & zesty with ripe gooseberry fruit & a crisp finish

Wakefiled, Riesling | Clare Valley
Australia 12% £18.00
A dry & refreshing Riesling that exhibits floral & citrus fruit aromas

Macon Lugny | 'Les Petites Pierres'
Louis Jadot 13% £19.00
Elegant & well rounded with aromas of citrus fruits & apricot

Chablis, Moreau
France 13% £20.00
Steely & dry with a hint of green in the colour. Like all fine Chablis the fruit is balanced by crisp acidity

Esk Valley Verdelho
New Zealand 13.5% £22.00
A fascinating dry white wine, packed with white fruit

Savigny Les Beaune | Blanc Girard
France 13% £23.00
A lovely white Burgundy; rich, ripe & complex

Sparkling Wine/Champagne

H Lanvin Brut
France 12% £25.00
Golden in colour with fine bubbles, this elegant Champagne is fresh on the nose with a rounded toasty palate

Veuve Clicquot | Yellow Label Brut NV
France 12% £37.50
A full, dry, rounded champagne of high quality

Taittinger | Prestige Rose NV
France 12% £40.00
Palish pink in colour, with a powerful mousse. Good fruit on the palate

Bollinger | Special Cuvee NV
France 12.5% £45.00
Stylish & concentrated with quite a weight of Pinot fruit on the palate

Segura Viudas Heredad Brut
Spain 12% £20.00
A premium cava with 3 years bottle ageing - rich & elegant with a long finish.

Red Wines

175ml 250ml Bottle

Bright brothers red mendoza
Argentina 12% £3.85 £4.95 £14.75
Lifted dark fruit jelly aroma with just a touch of light youthful tannin

Aimery Merlot | Vin de Pays d'Oc
12.5% £3.85 £4.95 £14.75
The soft, fruity character of the grape makes this wine easy to drink

Ochre Mountain | Cab Sauv/ Merlot
Chile 13% £3.85 £4.95 £14.75
Rounded & smooth in flavour with pronounced blackcurrant fruit

Côtes du Rhône | Cuvée St Laurent
France 13% £4.20 £5.50 £16.00
Deep in colour, showing plenty of dark peppery fruit & a decent grip in the mouth

Banda Azul | Paternina
Spain 13% £16.00
A traditional Rioja with soft redcurrant & vanilla oak on the nose & palate

Oomoo Shiraz | McLaren Vale
Australia 13% £17.00
A deep full bodied red with lashings of brambly fruit & oak

Fleurie | 'Domaine de Poncereau'
France 13% £18.00
A good attack of fruit & a touch of tannin on the palate

Wakefield, Pinot Noir | Adelaide Hills
Australia 13% £18.50
Loganberry, oak & spice aromas come together in this mid bodied

Crozes Hermitage | Domaine Pradelle
France 12.5% £19.00
This red wine has rich flavours of pepper, eucalyptus & dark berries

Esk Valley | Merlot Malbec Cabernet
New Zealand 13.5% £22.00
A wonderfully complex & balanced red wine

Savigny Les Beaune | Rouge Girard
France 13% £22.00
A delicate & elegant red Burgundy that has wonderful aromatic fruit

Rose Wine

Ochre Mountain Fairtrade | Merlot Rosé
Chile 13% £3.85 £4.95 £14.75
This off dry rosé has attractive strawberry fruit

Stellar Fairtrade | Organic Rosé
South Africa 13.5% £16.00
Mid pink rosé, with plenty of ripe strawberry fruit flavours & a dry finish

Pinot Grigio Blush | Satori | Veneto
Italy 12% £16.00
Pale pink, off dry with soft red fruit characters

The Swan

Whittington | Worcester | WR5 2RL
01905 351 361 | www.swanatwhittington.com



Have you tried our other venues?

Ewe & Lamb | Hanbury Road | Bromsgrove
Worcestershire | B60 4DN | 01527 871 929
www.eweandlambbromsgrove.com

King's Head Bar & Grill | 67 Sidbury | Worcester
01905 726 025 | www.kingsheadsibury.co.uk

The Leopard | Oakley Wood Road
Bishops Tachbrook | Warwick | CV33 9RN
01926 426 466 | www.leopardinn.co.uk

Menu

Available Daily | 12 noon until 9.30pm

To Share

Mixed breads tapenade & garlic mayo (v)	£3.50
Olives marinated spicy black & green (v)	£2.50
Toasted ciabatta with garlic herb butter with melted mozzarella (v)	£2.50 £3
Baked camembert in the Box garlic, thyme, & olive oil, plum jam & crusty bread (v)	£8
Fish plate crayfish tails, tiger & Atlantic prawns, smoked salmon, lemon & dill mayo	£12
Tapas plate Parma ham, chorizo, mozzarella, olives, tapenade & ciabatta	£12

Starters

Freshly made Soup of the day with bread & butter (v)	£4
Buffalo mozzarella ripe tomato, fresh basil & balsamic drizzle (v)	£6
Grilled goats cheese on crostini, red onions, peppers, strawberry balsamic (v)	£6
Sautéed button mushrooms with cream cheese, garlic & chives (v)	£6
Chicken liver parfait toasted ciabatta & fruit chutney	£6
Atlantic prawns iceberg lettuce, tomato & lemon mayonnaise, buttered brown bread Main course	£6 £12
Battered goujons of haddock lemon wedge & tartare mayonnaise dip	£6
King prawns pan fried with chilli & garlic butter Main course with salad & chips	£7 £14

Salads

Warm chicken & bacon salad mixed leaves, tomato & red onion salad, honey & dijon dressing Main course	£7 £12
Chicken Caesar salad lettuce, parmesan, anchovies, croutons & Caesar dressing Main course	£7 £12
Sticky duck salad with Asian vegetables & mango & chilli salsa Main course	£7 £12

Main Courses

Mediterranean vegetables with warm Goats cheese, pine nuts & balsamic, on risotto (v)	£11
Authentic Malaysian curry coconut rice, pineapple chutney, red onion & coriander salad & poppadums Vegetables (v) Chicken Fish	£10 £12 £13
Fish 'n' chips deep fried, battered haddock, mushy peas & chips	£12
Swan fish pie tender pieces of salmon, haddock, crayfish tails & prawns in dill cream sauce topped with spring onion mash & cheddar with minted peas	£12
Baked breast of chicken garlic potatoes, green beans, smoked bacon & garlic cream sauce	£14
Fillets of seabass & prawns on sautéed potatoes with roasted tomato & herb hollandaise	£15
Moroccan lamb fillet vegetable tagine, fragrant cous cous & mint yoghurt dip	£15
King' fillet medallions of fillet steak & king prawns flamed in brandy with shallots, French mustard, fresh cream, 'Swan' potatoes & fresh greens	£19
Swan' special prime fillet steak, stuffed with stilton, wrapped in bacon with wild mushroom & Madeira sauce, 'Swan' potatoes & fresh greens	£21

Char-Grills

All with tomato, mushrooms, greens & chips or 'Swan' potatoes

8oz Chicken breast	£13
8oz Sirloin	£16
10oz Rib-eye steak	£17
8oz Fillet	£19.50

Sauces

All priced £2

Hot green peppercorn
Roquefort cream
Tarragon hollandaise
Smoked bacon & roast garlic cream
Wild mushroom & Madeira

Extras

Bowl of chips (coating contains gluten)	£2.50
Cheesy chips topped with cheese	£3
Seasonal vegetables	£2.50
'Swan' potatoes layered with cream, garlic & cheese	£3
Battered onion rings	£2
House salad honey & Dijon dressing	£3
Rocket with parmesan & balsamic	£2.50



Sunday Roasts

Available every Sunday until we run out!
All served with roast potatoes, seasonal vegetables, gravy & sauces

Adult	£11
Child	£6
Roast rump of English beef with Yorkshire pudding	
Roast loin of woodland pork crackling & stuffing	
Roast breast of chicken with chipolata in bacon & stuffing	

Sweets

All priced £5

Eton mess meringue, cream, strawberries & raspberries with a fresh fruit coulis
Classic crème brûlée with pistachio short bread
Baked vanilla cheesecake with summer fruits
Raspberry bakewell tart with custard
Chocolate & orange tart with chantilly cream
Selection of locally produced luxury ice creams or sorbets

Try a glass of pudding wine Brown Brothers Orange Muscat & Flora 100ml

£5

Cheese

Selection of local cheeses served with fruit chutney, celery & biscuits

£6

Childrens Menu

Available for children under 14 years of age

Available Daily | 12 noon until 9.30pm

Starters

Toasted garlic bread (v)	£1
Cheesy garlic bread toasted with cheese (v)	£1.25
Homemade soup of the day (v)	£2
Prawn cocktail with tomato & lemon mayo	£3

Main Courses

Cold sliced ham with egg & chips	£5
Pork sausages with mash & onion gravy	£5
Half chicken breast with chips or mash, beans or peas	£5
4oz sirloin steak with chips & peas	£7
Fish fingers with mash potato or chips & peas or beans	£5
Fish 'n' chips deep fried & battered with mushy or garden peas	£6
Penne pasta with tomato & basil sauce, topped with melted mozzarella (v)	£5

Sweets

All priced £2.50

Ice cream | choice of vanilla, strawberry or chocolate
Half portions of most adult sweets also available at half price.



Special dietary requirements are catered for on request. (v) denotes suitable for vegetarians

The products on this menu may contain traces of seeds & nuts
All our ingredients are carefully selected & are GM free.

Please note

We try to offer the best service we can. If there is any problem with your food or service, please contact a member of waiting or bar staff. This will give us the opportunity to try & rectify the situation at the time of your visit.

Should you have any particular dietary requirements, please do not hesitate to notify a member of staff.