

Deli Sharers for Two

FISH - tempura sea bass on sweet chilli salad, king prawns in a bloody Mary salsa, pan-fried smoked mackerel with spicy garlic butter, smoked salmon and rustic bread	£14.95
ARTISAN CHEESE – spiced brie in spring roll parcels with mango chutney, deep fried halloumi, buffalo mozzarella salad with coriander salsa, smoked cheese dip with garlic bread and homemade pastry straws ^(v)	£13.95
ORIENTAL – chicken satay wings, crispy chilli beef on sesame salad, Thai fishcakes with sweet chilli dipping sauce, sweet and sour belly pork and prawn crackers	£15.95
CANAPÉS – pan fried scallops on black pudding with Parma ham, cream cheese and sweet chilli shots, skewered belly pork with apple dip, duck spring rolls with plum sauce and breaded king prawns	£15.95



Starters

Homemade seasonal soup served with rustic bread ^(v)	£5.25
Baked garlic mushrooms and cheddar cheese with parmesan breadcrumbs and toasted brioche breads ^(v)	£6.45
Tempura hake, scallops and king prawns with chilli salt, lemon, lime and garlic dip	£7.45
Duck, spring onion and sesame spring rolls with ginger and soy dip	£6.75
Pan fried steak and onions on toasted sour dough bread with dressed rocket and a creamy diane sauce	£6.95
Bubble and squeak potato cake topped with black pudding, crispy bacon, a poached egg and béarnaise sauce	£6.45
Gradvalax, beetroot cured and smoked salmon with lemon and caper dressing and granary toast	£6.95

Salads

Caesar salad with chargrilled chicken breast and crispy bacon	£6.95/£11.95
Breaded goats' cheese with caramelised onions, clementine's and walnuts with honey and balsamic dressing ^(v)	£6.95/£11.95
Crispy pork with Asian slaw, toasted cashew nuts, sweet corn, spring onions, lemon grass and sticky teriyaki sauce	£7.95/£12.95
King prawn and crabmeat salad with chilli apple sour cream dressing, peas, purple grapes and mange tout	£7.95/£12.95

28 day aged Chargrilled Premium Steaks

10oz/8oz rib eye steak	£22.95/£18.95
12oz/10oz sirloin steak	£24.95/£20.95
8oz mid cut fillet steak	£24.95
(all with a baked field mushroom, grilled plum tomato and hand cut chips)	
add a sauce for £1.95 – peppercorn, Shropshire blue cheese, Malbec red wine sauce or garlic & herb butter.	
Onion rings in homemade beer batter	£3.95

Mains

Pan fried hake with Cornish crab spring rolls, sweet chilli egg noodles and spaghetti vegetables and a spicy sate sauce	£14.95
Sizzling vegetable fajitas with sour cream, salsa, grated cheese and flour tortillas ^(v) (Add chargrilled chicken £13.95)	£10.95
Slow roasted belly pork with wild boar sausage, celeriac and pear purée, sage roasted potatoes and a port and redcurrant sauce	£14.95
Salmon en crouete stuffed with spinach and wild rice, buttered broccoli and cauliflower with mussels, clams and bouillabaisse sauce	£13.95
Haddock fillet in fresh beer batter with hand cut chips and homemade pea purée	£12.95
Pan roasted lamb rump with honey roasted parsnips, minted pea purée, braised red cabbage and basil crushed potatoes with oxtail sauce	£16.95
Homemade Staffordshire beef burger, hand cut chips, homemade coleslaw (Add cheese and bacon for £1.50)	£11.95
Pan fried sea bass with garlic, lemon and parsley butter, creamy mashed potato, buttered spinach and fried sweet bell peppers and tomatoes	£15.95
Pan roasted chicken supreme topped with creamed spinach and cambozola cheese, dauphinoise potatoes, roasted shallot and carrot purée	£13.95
Pan fried duck breast with port and orange sauce, buttered potatoes, braised red cabbage, carrots and spinach	£16.45
Breaded chicken breast with roasted potatoes, broccoli purée, chorizo and red peppers served with creamy rosemary sauce	£13.95
Cheddar cheese, parmesan and onion pie with chive sauce, broccoli, carrots and hand cut chips ^(v)	£12.95
Thai red curry with chargrilled chicken breast, fragrant basmati rice and stir fried vegetables	£13.95
Homemade sweet potato, feta and beetroot hash brown, hummus and sweet corn salad with red wine and balsamic dressing ^(v)	£10.95
Homemade steak, ale and mushroom pie with roasted vegetables and hand cut chips	£13.95
Slow braised beef brisket with truffle mashed potato, green beans, Yorkshire pudding and a bourguignon sauce	£14.95

Rustic Breads

A selection of freshly baked rustic breads	£4.25
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Sides

Olives / Creamy mash / Homemade coleslaw	£3.25
Hand cut chips / Roasted root vegetables / Green vegetables / Sliced flat mushrooms	£3.50
Mixed salad / Garlic bread	£3.95

All our food is freshly cooked to order.

We use local Staffordshire suppliers for all our fresh produce and fish from sustainable sources wherever possible. Allergen and food intolerance information is available on request from your server - please ask ahead of ordering. An optional service charge of 10% may be added to the bill for parties of 8 or more. T: **01782 680343** www.theswanwithtwonecks.co.uk

White Wine

		125ml	175ml	Bottle
<i>Dudley's Stone</i> Chenin Blanc Tingly aromas of lemons & grapefruit with tropical hints	South Africa	£2.95	£3.75	£14.95
<i>Wallaby Ridge</i> Chardonnay Medium bodied with citrus flavours and a crisp finish	Australia	£3.50	£4.50	£16.95
<i>Vistamar</i> Sauvignon Blanc Crisp, citrus-led with a lovely, juicy acidity	Chile	£3.95	£4.95	£18.95
<i>Garganega</i> Pinot Grigio A dry wine with clean, good fruit and style	Italy	£3.95	£4.95	£18.95
<i>Schmitt Söhne Niersteiner Gutes Domtal</i> Soft and fruity for those who prefer a medium wine	Germany	£4.25	£5.25	£19.45
<i>Beronia</i> White Rioja Dry, crisp, notes of apple and melon with a nutty finish	Spain	£4.25	£5.25	£19.95
<i>Ormarine</i> Picpoul de Pinet Classy dry white with a mineral finish, great with fish	France	£4.50	£5.75	£23.95
<i>Southern Lights</i> Sauvignon Blanc A Marlborough classic with distinct notes of clean citrus fruit	New Zealand	£4.75	£5.95	£24.95
<i>Castell de Raimat</i> Albariño Perfect with fish or seafood, fresh apple aromas, refreshing	Spain			£27.95
<i>Thomas Bassot</i> Chablis Peach & fig flavours with a lingering, light buttery finish	France			£29.95
<i>Sancerre Domaine Balland</i> Zesty dry white, gooseberry, citrus and green pepper aromas	France			£33.95
<i>Cloudy Bay</i> Sauvignon Blanc Marlborough Gooseberries & passionfruit give way to a long succulent finish	New Zealand			£39.50

Champagne and Sparkling Wine

		125ml		Bottle
<i>Duca D'Alba</i> Spumante Prosecco Fully sparkling, dry with apple fruits	Italy	£4.95		£24.95
<i>Zonin</i> Prosecco Spumante Rosé Bursting with bubbles, this is a crisp, refreshing sparkling rosé	Italy	£5.25		£25.95
<i>Astoria Valdobbiadene</i> Prosecco Superiore Fine and stylish with great elegance from this specialist	Italy			£28.45
<i>Astoria</i> Prosecco Rosé Fashion Victim Ripe, fruity and refreshing classic, simply delicious	Italy			£29.45
<i>J'Lemoine</i> Brut Crisp and well rounded from the 2nd house of Laurent Perrier	Champagne	£7.95		£36.95
<i>Veuve Clicquot</i> Yellow Label Brut Rich and dry with the depth you expect	Champagne			£54.00
<i>Laurent Perrier</i> Rosé Classic, soft and full flavoured	Champagne			£74.00

Red Wine

		125ml	175ml	Bottle
<i>Ca Del Lago</i> Cabernet Sauvignon Soft berry flavours in this easy drinking red	Italy	£2.95	£3.75	£14.95
<i>Wallaby Ridge</i> Shiraz Ripe berry aromas, full of black fruits and spicy undertones	Australia	£3.50	£4.50	£16.95
<i>Cielo</i> Primitivo Puglia This grape is known as Zinfandel in California, full & spicy	Italy	£3.75	£4.75	£17.95
<i>Vistamar</i> Merlot A full red, inky plum fruit and well-toned tannins	Chile	£3.95	£4.95	£18.95
<i>Adivino</i> Rioja Fresh, clean and well balanced flavour with an elegant finish	Spain	£4.25	£5.25	£19.95
<i>Trivento</i> Malbec Aromas of blackberry fruit, oak, vanilla and a hint of spice	Argentina	£4.50	£5.50	£20.95
<i>Sepia</i> Pinot Noir Reserva Velvety with cherry and strawberry fruit aromas	Chile	£4.50	£5.75	£22.95
<i>Smoking Loon</i> Zinfandel A great match for meats, well balanced with soft tannins	USA	£4.75	£5.95	£24.95
<i>Vina Ederra</i> Rioja Reserva Red fruit tones with underlying spicy notes from aging in barrels	Spain			£27.95
<i>Zonin</i> Valpolicella Ripasso Known as the 'baby amarone' from Valpolicella in Veneto	Italy			£28.95
<i>Châteauneuf-du-Pape Juliette Avril</i> Intense, robust spicy flavours and a long peppery finish	France			£31.95
<i>Septima Gran Reserva</i> Malbec A complex wine full of fruit, a perfect match for a steak	Argentina			£35.95

Rosé

		125ml	175ml	Bottle
<i>Vistamar</i> Cabernet Merlot Rosé Soft and sweet with the accent on berry flavours	Chile	£2.95	£3.75	£14.95
<i>Cielo</i> Pinot Grigio Rosé A delicate and refreshing example of this rosé which makes this an easy drinking bottle	Italy	£3.50	£4.50	£16.95
<i>Wild Wood</i> White Zinfandel Mouth-watering with refreshing summer berry flavours	USA	£3.75	£4.75	£17.95

Dessert Wine

		125ml		500ml
<i>Torres</i> Moscatel Floralis Trademark aromas of orange blossom, Turkish delight and honeyed fruit	Spain	£6.00		£20.00