

## Deli Sharers for Two

**Canapés** – belly pork and black pudding bon bons with apple jam, fried goats cheese wrapped in Parma ham, aromatic duck salad, cream cheese and sweet chilli shots with crispy bread, calamari stuffed with paella and tomato aioli

£15.95

**Artisan cheese** – spiced brie in spring roll parcels with mango chutney, deep fried halloumi, mozzarella salad with coriander salsa, smoked cheese dip with garlic bread and homemade pastry straws <sup>(v)</sup>

£14.95

**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

**Fish** – poached salmon with cucumber ribbons, soy and wasabi, sea bass goujons, salt and pepper calamari and lemon chilli dip, smoked salmon, mackerel pâté with lemon & coriander and freshly baked flat bread

£15.95



## Rustic Breads and Olives

A selection of freshly **baked rustic breads**

£4.50

**Olives**

£3.95

## Starters

**Homemade seasonal soup** served with rustic bread <sup>(v)</sup> £5.25

**Baked garlic mushrooms and Cheddar cheese** with Parmesan breadcrumbs and toasted breads <sup>(v)</sup> £6.45

**Ham hock cannelloni** with creamed leeks, Parmesan crisp, fresh basil and tomato & basil sauce £6.75

**Duck, spring onion and sesame spring rolls** with ginger and soy dip £6.75

**Chilli crumbed chicken strips** with lime and ginger mayonnaise £6.45

**Tempura king prawns, haddock and calamari** with chilli & tomato dip £7.45

**Smoked mackerel pâté** with toasted sun-dried tomato bread and dressed rocket £6.45

## Salads

**Caesar salad** with chargrilled chicken breast and crispy bacon £7.25/£12.45

**Poached sea trout and smoked salmon** with Jersey Royals, soft boiled egg, green beans, baby gem lettuce and sour cream & dill dressing £7.95/£12.95

**Crispy pork** with Asian slaw, toasted cashew nuts, sweet corn, spring onions, lemon grass and sticky teriyaki sauce £7.95/£12.95

**Breaded goats' cheese** with caramelised onions, clementines and walnuts with honey and balsamic dressing <sup>(v)</sup> £6.95/£11.95

**Warm confit duck leg** with sweet potato, watermelon, green beans, asparagus and blackberries with raspberry vinaigrette £7.95/£12.95

## Chargrilled Premium Steaks

*All steaks are 28 day aged and served with a baked field mushroom, grilled plum tomato and hand cut chips*

**Rib eye steak** 8oz £18.95

**Sirloin steak** 12oz/10oz £24.95/£18.95

**Mid cut fillet steak** 8oz £24.95

*Add a sauce for* £1.95

Peppercorn / Shropshire blue cheese / Malbec red wine sauce / Béarnaise / garlic & herb butter

**Onion rings** in homemade beer batter £3.95

## Mains

**Thai red curry** with chargrilled chicken breast, fragrant basmati rice and stir fried vegetables £14.45

**Pan roasted chicken supreme** topped with creamed spinach and Cambozola cheese with dauphinoise potatoes, roasted shallots, carrot purée and red wine & balsamic sauce £14.45

**Sizzling vegetable fajitas** with sour cream, salsa, grated cheese and flour tortillas <sup>(v)</sup> (add chargrilled chicken £13.95, add steak £15.95) £11.95

**Haddock fillet** in fresh beer batter with hand cut chips and homemade pea purée £13.45

**Pan fried duck breast** with dauphinoise potatoes, butternut squash purée, braised pak choi and cherry and port sauce £16.45

**Homemade Staffordshire beef burger** with melting Cheddar cheese, hand cut chips, homemade coleslaw and salsa (add bacon for £0.95) £12.95

**Trio of lamb** chargrilled lamb rump, lamb cutlet, and potted shepherd's pie with buttered greens and redcurrant sauce £17.95

**Homemade steak, ale and mushroom pie** with roasted vegetables, rich beef gravy and hand cut chips £13.95

**Goats' cheese and cumin spiced sweet potato wellington** with pepper and coriander salad <sup>(v)</sup> £12.95

**Pan roasted hake** with Spanish saffron rice, shaved Manchego cheese and sun-dried tomato drizzle £15.95

**Breaded chicken breast** stuffed with Croxton Manor cheese and chorizo with garlic & thyme roasted potatoes, red peppers, green beans, broccoli and creamy rosemary sauce £14.45

**Pan fried sea bass fillets** with cherry tomatoes, sautéed potatoes, pea purée, seasonal vegetables and creamy dill & prawn sauce £15.95

**Wild mushroom risotto balls** with sweet potato and parsnip spirals, chopped olives, spring onions, spinach, sweetcorn and basil cream sauce <sup>(v)</sup> £11.95

**Chargrilled fillet steak** on a toasted crouton with chicken liver pâté, spinach, fondant potato and Madeira sauce £18.95

**Slow roasted belly pork** with fondant potato, parsnip purée, black pudding, carrots, green beans and port & redcurrant sauce £15.45

## Sides

**Hand cut chips** £3.50

**Creamy mash** £3.50

**Garlic and Parmesan fries** £3.95

**Patatas bravas** £3.95

**Green vegetables** £3.50

**Mixed salad** £3.95

**Garlic bread** £3.95

**FOOD ALLERGY NOTICE** – If you have a food allergy or special dietary requirement please inform a member of the hospitality team. **Thank you**

All our food is freshly cooked to order.

We try to use local Staffordshire suppliers for all our fresh produce and fish from sustainable sources wherever possible.

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](http://www.theswanwithtwonecks.co.uk)

## White Wine

		125ml	175ml	Bottle
<i>Dudley's Stone</i> <b>Chenin Blanc</b> Tingly aromas of lemons & grapefruit with tropical hints	South Africa	£3.25	£3.95	£15.95
<i>Coorong Estate</i> <b>Chardonnay</b> Medium bodied with citrus flavours and a crisp finish	Australia	£3.75	£4.75	£17.95
<i>Garganega</i> <b>Pinot Grigio</b> A dry wine with clean, good fruit and style	Italy	£3.95	£4.95	£18.95
<i>Twin Vines</i> <b>Vinho Verde</b> Fresh and crisp with that classic prickle from the slight effervescence	Portugal	£4.25	£5.25	£19.95
<i>Jean de La Roche</i> <b>Sauvignon Blanc</b> Soft and fruity for those who prefer a medium wine	France	£4.50	£5.25	£20.95
<i>Beronia</i> <b>White Rioja</b> Dry, crisp, notes of apple and melon with a nutty finish	Spain	£4.50	£5.50	£21.95
<i>Ormarine</i> <b>Picpoul de Pinet</b> Classy dry white with a mineral finish, great with fish	France	£4.50	£5.75	£23.95
<i>Southern Lights</i> <b>Sauvignon Blanc</b> A Marlborough classic with distinct notes of clean citrus fruit	New Zealand	£4.75	£5.95	£24.95
<i>Castell de Raimat</i> <b>Albariño</b> Perfect with fish or seafood, fresh apple aromas, refreshing	Spain			£27.95
<i>Thomas Bassot</i> <b>Chablis</b> 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> <b>Sauvignon Blanc Marlborough</b> Gooseberries & passionfruit give way to a long succulent finish	New Zealand			£39.50

## Champagne and Sparkling Wine

		125ml		Bottle
<i>Astoria di Treviso</i> <b>Butterfly Prosecco</b> Fully sparkling, dry with apple fruits	Italy	£4.95		£24.95
<i>Astoria</i> <b>Prosecco Rosé Fashion Victim</b> Ripe, fruity and refreshing classic, simply delicious	Italy	£4.95		£24.95
<i>J'Lemoine</i> <b>Brut</b> Crisp and well rounded from the 2nd house of Laurent Perrier	Champagne	£7.95		£38.95
<i>Veuve Clicquot</i> <b>Yellow Label Brut</b> Rich and dry with the depth you expect	Champagne			£54.00
<i>Laurent Perrier</i> <b>Rosé</b> Classic, soft and full flavoured	Champagne			£74.00

## Red Wine

		125ml	175ml	Bottle
<i>Marques de Somera</i> <b>Tempranillo</b> Soft berry flavours in this easy drinking red	Spain	£3.25	£3.95	£15.95
<i>Coorong Estate</i> <b>Shiraz</b> Ripe berry aromas, full of black fruits and spicy undertones	Australia	£3.75	£4.75	£17.95
<i>Vistamar</i> <b>Merlot</b> A full red, inky plum fruit and well-toned tannins	Chile	£3.95	£4.95	£18.95
<i>La Laguna</i> <b>Cabernet Sauvignon</b> Strong red and black fruit-forward characteristics on both the nose and palate	Chile	£4.25	£5.25	£19.95
<i>Paternina Monte Haro</i> <b>Rioja</b> Full flavoured and well structured with vanilla and a long fruity finish	Spain	£4.50	£5.50	£21.95
<i>Trivento</i> <b>Malbec</b> Aromas of blackberry fruit, oak, vanilla and a hint of spice	Argentina	£4.50	£5.50	£21.95
<i>Sepia</i> <b>Pinot Noir Reserva</b> Velvety with cherry and strawberry fruit aromas	Chile	£4.50	£5.75	£22.95
<i>Smoking Loon</i> <b>Zinfandel</b> A great match for meats, well balanced with soft tannins	USA	£4.75	£5.95	£24.95
<i>Vina Ederra</i> <b>Rioja Reserva</b> Red fruit tones with underlying spicy notes from aging in barrels	Spain			£27.95
<i>San Cassiano</i> <b>Valpolicella Ripasso</b> Known as the 'baby amarone' from Valpolicella in Veneto	Italy			£28.95
<i>Châteauneuf-du-Pape</i> <b>Juliette Avril</b> Intense, robust spicy flavours and a long peppery finish	France			£32.95
<i>Tempus Two</i> <b>Pewter Shiraz Barossa Valley</b> A complex wine full of fruit, luscious and smooth	Australia			£35.95

## Rosé

		125ml	175ml	Bottle
<i>Vistamar</i> <b>Cabernet Syrah Rosé</b> Soft and sweet with the accent on berry flavours	Chile	£3.50	£4.25	£15.95
<i>Cielo</i> <b>Pinot Grigio Rosé</b> A delicate and refreshing example of this rosé which makes this an easy drinking bottle	Italy	£3.75	£4.50	£16.95
<i>Wild Wood</i> <b>White Zinfandel</b> Mouth-watering with refreshing summer berry flavours	USA	£4.25	£4.95	£18.95
<i>Château De La Deidière</i> <b>Côtes De Provence</b> Plenty of spice, a creamy texture and a more complex character	France			£27.95

## Dessert Wine

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