

Deli Sharers for Two

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

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, salmon tacos with cream cheese and caviar

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

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 ^(v)

15.⁹⁵

15.⁹⁵

15.⁹⁵

14.⁹⁵



Rustic Breads and Olives

A selection of freshly **baked rustic breads**

4.⁵⁰

Olives

3.⁹⁵

Hot baked Tuscan breads with hummus and olive tapenade

4.⁷⁵

Starters

Bubble and squeak potato cake with black pudding, streaky bacon, poached hens egg and hollandaise dressing

7.⁴⁵

Homemade seasonal soup served with rustic bread ^(v)

5.²⁵

Crispy Peking duck rolls with pickled cucumber & radish salad and honey & soy dip

7.⁴⁵

Chilli crumbed chicken strips with lime and ginger mayonnaise

6.⁴⁵

Tempura king prawns, haddock & calamari with sweet chilli & lemon dip

7.⁹⁵

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

5.⁹⁵

Button mushrooms stuffed with goats' cheese and chilli butter with garlic bread croutons ^(v)

6.⁴⁵

Salads

Caesar salad with chargrilled chicken breast, crispy bacon, anchovies, Parmesan and Tuscan bread

7.⁹⁵/12.⁹⁵

Poached sea trout and smoked salmon with baby potatoes, soft boiled egg, green beans, baby gem lettuce and sour cream & dill dressing

8.⁴⁵/15.⁴⁵

Crispy pork with Asian slaw, toasted cashew nuts, sweet corn, spring onions, lemon grass and sticky teriyaki sauce

7.⁹⁵/13.⁹⁵

Breaded goats' cheese with caramelised onions, clementines and walnuts with honey and balsamic dressing ^(v)

6.⁹⁵/11.⁹⁵

Chargrilled Premium Steaks

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

Rib eye steak 8oz

19.⁹⁵

Sirloin steak 10oz

21.⁹⁵

Mid cut fillet steak 8oz

25.⁹⁵

Add a sauce for

1.⁹⁵

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

Onion rings in homemade beer batter

3.⁹⁵

Mains

Pork tomahawk steak with broccoli, crushed potatoes, edamame beans and silver skin onions with lemon & sage sauce

16.⁹⁵

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

14.⁹⁵

Oven baked salmon & wild rice en croute with mussels, samphire & caper salsa and creamy saffron sauce

15.⁹⁵

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

12.⁹⁵

Homemade steak, ale and mushroom pie with seasonal vegetables, rich beef gravy and chunky chips

13.⁹⁵

Pan fried sea bass fillets with crayfish, pea & asparagus risotto, red pepper concasse and lobster butter

16.⁹⁵

Sesame breaded chicken breast with pork fried rice, pak choi and honey & soy glaze

14.⁹⁵

Fennel, apple and broccoli pakora on a lentil stew with Bombay potatoes, cashew raita and pickled radishes ^(vegan)

12.⁹⁵

Chargrilled wild boar and apple sausages with Cheddar mash potato, seasonal vegetables and a red wine gravy

13.⁹⁵

Haddock fillet in fresh beer batter with chunky chips and homemade pea purée

13.⁴⁵

Sizzling vegetable fajitas with sour cream, salsa, grated cheese and flour tortillas ^(v) *(add chargrilled chicken 14.⁴⁵, add steak 15.⁹⁵)*

12.⁹⁵

Pan fried duck breast with sweet potato rosti, butternut squash purée, braised pak choi and cherry and port sauce

17.⁴⁵

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

16.⁹⁵

Satay tempeh steak with a peanut & chilli crumb, coconut rice stir fry and wilted wakame seaweed ^(vegan)

12.⁹⁵

Herb crusted lamb rump with shallot purée, rosemary potatoes, Chantenay carrots and red wine sauce

17.⁹⁵

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

14.⁹⁵

Sides

Chargrilled asparagus with lemon and shaved Parmesan

4.²⁵

Chunky 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

Creamed spinach

3.⁵⁰

Tomato, Manchego cheese & rocket salad

4.²⁵

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

White Wine

		125ml	175ml	Bottle
<i>Puesta Del Sol</i> Blanco	Spain	3. ²⁵	3. ⁹⁵	15. ⁹⁵
<i>Diamond Bay</i> Chenin Blanc	South Africa	3. ⁷⁵	4. ⁷⁵	17. ⁹⁵
<i>Murphy's Big Rivers</i> Chardonnay	Australia	4. ²⁵	4. ⁹⁵	18. ⁹⁵
<i>Campo Di Fiori</i> Pinot Grigio	Hungary	4. ⁵⁰	5. ²⁵	19. ⁹⁵
<i>Vina Pequen</i> Sauvignon Blanc	Chile	4. ⁷⁵	5. ⁴⁵	20. ⁹⁵
<i>Ormarine</i> Picpoul De Pinet	France	4. ⁹⁵	6. ²⁵	23. ⁹⁵
<i>Pazo Das Bruxas</i> Albariño	Spain	5. ²⁵	6. ⁴⁵	24. ⁹⁵
<i>Taringi</i> Sauvignon Blanc Marlborough	New Zealand	5. ⁴⁵	6. ⁷⁵	25. ⁹⁵
<i>Kendall Jackson</i> Chardonnay	USA	5. ⁹⁵	7. ⁴⁵	28. ⁹⁵
Gavi Corte Masera	Italy			29. ⁹⁵
<i>Le Verger</i> Chablis Alain Geoffroy	France			31. ⁹⁵
<i>Domaine Balland</i> Sancerre	France			33. ⁹⁵
<i>Cloudy Bay</i> Sauvignon Blanc	New Zealand			41. ⁹⁵

Champagne and Sparkling Wine

		125ml		Bottle
<i>Astoria di Treviso</i> Butterfly Prosecco	Italy	5. ⁴⁵		25. ⁹⁵
<i>Astoria Fashion Victim</i> Spumante Rosé	Italy	5. ⁷⁵		26. ⁹⁵
<i>Astoria</i> Prosecco Di Valdobbiadene	Italy		Magnum	59. ⁹⁵
<i>Anna Blanc</i> De Blancs Cava	Spain			29. ⁹⁵
<i>Bach</i> Moscato Frizzante	Spain			23. ⁹⁵
J'Lemoine Brut	Champagne	8. ⁹⁵		39. ⁹⁵
Veuve Clicquot Yellow Label Brut	Champagne			59. ⁹⁵
Laurent Perrier Cuvée Rosé	Champagne			79. ⁹⁵

Red Wine

		125ml	175ml	Bottle
<i>Puesta Del Sol</i> Tinto	Spain	3. ²⁵	3. ⁹⁵	15. ⁹⁵
<i>Murphy's Big Rivers</i> Shiraz	Australia	4. ²⁵	4. ⁹⁵	18. ⁹⁵
<i>Vina Pequen</i> Merlot	Chile	4. ⁴⁵	5. ²⁵	19. ⁹⁵
<i>Cosmina</i> Pinot Noir	Romania			21. ⁹⁵
<i>Paternina Monte Haro</i> Rioja	Spain	4. ⁷⁵	5. ⁹⁵	22. ⁹⁵
<i>Torres Santa Digna</i> Cabernet Sauvignon	Chile	4. ⁹⁵	6. ²⁵	23. ⁹⁵
<i>Septima Mendoza</i> Malbec	Argentina	5. ⁴⁵	6. ⁷⁵	25. ⁹⁵
<i>Kendall Jackson</i> Zinfandel	USA	5. ⁹⁵	7. ⁴⁵	28. ⁹⁵
<i>Campolieti</i> Valpolicella Ripasso	Italy	6. ²⁵	7. ⁹⁵	29. ⁹⁵
<i>Astoria Ruden</i> Cabernet Merlot I.G.T	Italy			31. ⁹⁵
<i>Torres Celeste</i> Ribero Del Duero	Spain			32. ⁹⁵
<i>Tempus Two Pewter</i> Shiraz Barossa Valley	Australia			34. ⁹⁵
<i>Juliette Avril</i> Châteauneuf-du-Pape	France			35. ⁹⁵
Amarone Della Valpolicella Righetti	Italy			42. ⁹⁵

Rosé

		125ml	175ml	Bottle
<i>Puesta Del Sol</i> Rosado Rosé	Spain	3. ²⁵	3. ⁹⁵	15. ⁹⁵
<i>Cielo</i> Pinot Grigio Rosé	Italy	3. ⁷⁵	4. ⁷⁵	17. ⁹⁵
<i>Decanal</i> White Zinfandel	USA	4. ⁴⁵	5. ²⁵	19. ⁹⁵
<i>Torres Viña Esmeralda</i> Grenache	Spain	4. ⁹⁵	6. ²⁵	23. ⁹⁵
<i>Château De La Deidière</i> Côtes De Provence	France			27. ⁹⁵

Dessert Wine

		125ml		500ml
<i>Torres</i> Moscatel <i>Floralis</i>	Spain	6. ⁰⁰		20. ⁰⁰