

THE
SWAN
STAUNTON
FREEHOUSE

Dinner

Served between 6pm and 9pm

Starters

Seasonal soup of the day

served piping hot with fresh bread & butter *v, gfo*

£5.50

Grilled goat's cheese & warm beetroot salad

finished with balsamic vinegar *v, gf*

£5.95

Hot & spicy chicken wings

with blue cheese yoghurt dip & celery sticks *gf*

small £5.95
large £10.95

Crispy breaded scampi bites

with home-made tartare sauce & dressed leaves

small £5.95
large £10.95

Plates to share

Garlic & rosemary marinated baked Camembert

served with cherry tomatoes, home-made red onion marmalade, celery sticks & warm ciabatta *v, gfo*

£10.95



Loaded nachos with Ashleworth Court Farm beef chilli

(medium-hot) with black beans, melted cheese & jalapeno spiced crème fraiche

£10.95

Deli platter

of sautéed chorizo, wedge of Cotswold Brie, marinated Greek olives, balsamic oil dip & warm ciabatta *gfo*

£11.50

Classic dishes

Hand-carved local ham

with two free-range fried eggs, chunky chips & dressed leaves *gf*

£10.50

Three Gloucester Old Spot sausages

with creamed spring onion mash & onion gravy

£10.95

Crispy breaded scampi

with chunky chips, home-made tartare sauce & dressed leaves

£10.95



Ashleworth Court Farm beef chilli

(medium hot) with black beans, steamed rice, tortilla crisps & spiced jalapeno crème fraiche *gfo*

£10.95

Beer-battered sustainable cod

with chunky chips, home-made tartare sauce & mushy peas *gfo*

£11.95

Our favourites

Pan-fried free-range British chicken breast

served with roasted fennel, petit pois, cherry tomato & baby potato ragout *gf*

£12.50



Ashleworth Court Farm lamb tagine

with dried apricots, raisins, cherry tomatoes, winter root vegetables & baby potatoes *gf*

£12.95



Beef: The pure-bred Hereford beef in this dish has been home-reared on our farm at Ashleworth Court. Our animals are naturally fed on river-meadow grass and home-grown forage and cereals. The meat is then dry-aged for a minimum of 21 days to ensure ultimate tenderness and flavour.

Lamb: The lamb in this dish is home-reared on our farm at Ashleworth Court. Our naturally grazed lambs produce the ultimate in succulence and flavour.



Please also see our daily Specials board or ask a member of staff

From the grill

100% British 8oz steak burger

in a toasted sesame seeded bun with home-made tomato relish, gherkins, chunky chips & chef's purple coleslaw

£10.95

Add crispy bacon, home-made onion rings, Double Gloucester or Worcester Blue cheese - £1 each

Southern-fried breaded chicken breast burger

in a toasted sesame seeded bun with jalapeno spiced crème fraiche, lettuce & sweet potato fries

£10.95

Add crispy bacon or Double Gloucester cheese - £1 each

Local steak

cooked to your liking with chunky chips, field mushrooms, grilled tomato & home-made onion rings *gf*

8oz rump £16.95

8oz sirloin £18.95

*Add a peppercorn sauce or bacon & Worcester Blue cheese sauce *gf* £1.50*

Vegetarian & fish dishes

Chef's-made Moroccan style falafel fritters

served on a bed of roasted vegetable & tomato ratatouille *v, gf*

£10.50

Roasted pumpkin, wilted spinach & sage rigatoni pasta

finished with raisins & lemon *v, gfo, vegan*

£10.50

Calamari & chorizo rigatoni pasta

in a white wine, lemon & flat parsley sauce with spring onions *gfo*

£10.95

Crispy breaded scampi

with chunky chips, home-made tartare sauce & dressed leaves

£10.95

Beer-battered sustainable cod

with chunky chips, home-made tartare sauce & mushy peas *gfo*

£11.95

Side dishes

Dressed house salad *gf*

£2.00

Home-made onion rings *gfo*

£2.00

Chunky chips *gf*

£2.75

Add cheese 50p

Sweet potato fries *gf*

£2.75

Garlic ciabatta

£2.75

Add cheese 50p



Children's meals

All our children's meals include a scoop of ice-cream for dessert

Home-made 'Mac & Cheese' with garlic bread <i>v</i>	£5.50
Home-made fish goujons with chunky chips, peas or beans <i>gf</i>	£5.50
Home-made breaded chicken strips with chunky chips, peas or beans	£5.50
Hand carved local ham, egg & chips with peas or beans <i>gf</i>	£5.50
Gloucester Old Spot sausages with mashed potato or chunky chips, peas or beans	£5.50

Home-made desserts

Hot-chocolate waffle with toffee, banana & Hillbrooks coconut ice-cream	£5.95
Sticky toffee pudding with butterscotch sauce & Madagascan vanilla ice-cream	£5.95
Apple & pear crumble served with warm vanilla custard <i>gf</i>	£5.95
Selection of Hillbrooks of Kempeley luxury ice-cream & sorbets or home-made vegan ice-cream <i>gfo, vegan</i> please ask you server about flavours of the day	1 scoop £1.50 2 scoops £3.00 3 scoops £4.50
Three Counties cheeseboard Double Gloucester, Worcester Blue & Cotswold Brie served with crackers, apple, celery & home-made red onion chutney <i>gfo</i>	for one £5.95 for two £8.95

Hot drinks

Tea choose from; English, peppermint, camomile & Earl Grey	Pot £2.20
Coffee choose from; espresso, americano, latte, cappuccino or de-caffeinated	£2.20
Hot chocolate	£2.20
Liqueur coffee Jameson's, Courvoisier, Tia Maria or Bailey's <i>(Bailey's Almande (vegan) available)</i>	£4.95



Find us on 

www.facebook.com/stauntonswan

gf/gfo = gluten free dish or gluten free option available. Please ask your server for details. Some of our fish dishes may contain small bones. Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen advice menu is available upon request. Prices are inclusive of VAT. Please note that we do not accept American Express.

As well as offering home-reared pure-bred Hereford beef, naturally grazed lamb & Gloucester Old Spot pork reared on our farm at Ashleworth Court whenever possible, we are proud to use the following suppliers: Featherly Hall in Hartpury & Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our local red meats sourced from the likes of the Warner's of Tirley, Tweenhill's in Hartpury and Barrow Farm in Sandhurst; Springfield Poultry in Herefordshire for our free-range chicken; Houldey's Hill Farm in Hasfield for our lamb; St. George's Bakery in Corse for our fresh bread; Harvey & Brockless of Gloucester for all of our deli meats; pickles & cheeses; Philip Dennis from Devon for our fresh fish; Dave Perks of Cheltenham for our fresh fruit & local veg.