

2 COURSES FOR £17.50 | 3 COURSES FOR £22.50

## All Day | Monday - Thursday

### Starters

#### Halloumi Fries (v, gf)

crispy halloumi fries served with smoked paprika mayonnaise (E, D, MU) 655 kcal

#### Chicken Liver Pâté

smooth chicken liver pâté with apple & mint chutney, toasted sourdough and an almond crumb (G, N, SD, S, D / CE, MU, SE) 602 kcal

#### Spiced Vegetable Bhajis (v, ve, gf)

crispy carrot & courgette bhajis served with coconut raita (S, MU / G, L, N, CE, SE, SD) 181 kcal

#### Crispy Whitebait

lightly coated whitebait served with tartare sauce and fresh lemon (MU, F, E / G, MO) 319 kcal

#### Whipped Feta Bruschetta (v)

Whipped feta with sun-blush tomatoes, basil pesto and toasted sourdough, finished with baby watercress (G, D / N, S, CE, MU, SE, SD) 342 kcal

### Desserts

#### Classic Sticky Toffee Pudding (v)

warm sticky toffee pudding with rich toffee sauce and clotted cream ice cream (G, E, D / S) 920 kcal

#### Apple & Rhubarb Fool (v, gf)

creamy apple & rhubarb fool with vanilla custard and an oat crumble (D / S, E) 444 kcal

#### Summer Berry Eton Mess (v, gf)

a classic Eton Mess with British summer berries, crushed meringue and whipped cream (E, D) 967 kcal

#### Selection of Ice Cream (v, gf)

three scoops of today's ice cream flavours. Please ask your server for today's selection (S, D) 345 kcal

#### Mini Chocolate Mousse & Coffee of your choice

Mini dark chocolate mousse alongside a coffee of your choice. Why not make it iced? ask for allergens & calories

### Mains

#### Scottish Smoked Salmon Fishcake

Marco Pierre White's Scottish smoked salmon fishcake served with skin-on fries, tartare sauce and a dressed salad (E, MU, SD, F, CE, G / L) 1066 kcal

#### Lamb's Liver

tender lamb's liver served with buttered mash, seasonal greens, rich onion gravy and crispy bacon crumb (D, CE / MU) 589 kcal

#### Chargrilled Chicken Niçoise Salad (gf)

chargrilled chicken breast with green beans, baby potatoes, sun-blush tomatoes, rocket, soft-boiled egg and salsa verde (MU, SD, E) 704 kcal

#### Plant-Based Meatball Pasta (v, ve)

plant-based meatballs in a rich tomato & Mediterranean vegetable sauce, served with pasta and fresh basil (G, S / E, CE, MU) 540 kcal

#### Tenderstem Broccoli & Baby Gem Salad (ve, gf)

tenderstem broccoli, baby gem, balsamic roasted tomatoes, edamame beans, pumpkin seeds and crispy kale, finished with a soy & ginger dressing and coconut yoghurt (S / G, N, CE, MU, SE, SD) 232 kcal

### Sides

**Chunky Chips** (v, ve, gf) herb salt (SD / CE) 316 kcal.....4.50

**Skinny Fries** (v, ve, gf) herb salt 396 kcal.....4.50

**Simple Salad** (v, ve, gf).....4.95  
olives, radicchio, gem lettuce, cherry tomatoes, red onion (D / CE, SD) 60 kcal

**Buttered Seasonal Greens** (v, gf) (D) 109 kcal.....4.50

**Crispy Onion Petals** (v, ve, gf).....4.95  
garlic mayonnaise 363 kcal

**Grilled Baby Gem Lettuce** (gf).....4.50  
blue cheese dressing, bacon crumb (E, D, MU) 258 kcal

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

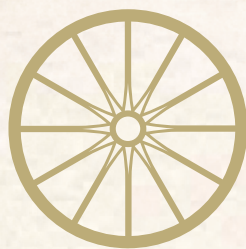
Allergens (Contains / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



# Three Swans Hotel

Hungerford



THE  
COACHING  
INN GROUP

