

BULL & SWAN

BURGHLEY

Eat, Drink and Be Merry - £39.50

Enjoy 2 main courses and a bottle of house red or white

Monday to Thursday - 12 - 2.30pm, 5 - 7pm

Choose any main with an * by the side.

SNACKS	B&S scotch egg, mustard mayo <i>df</i>	7
	Cod cheek scampi, tartare sauce <i>df</i>	6
	Crispy shimeji mushrooms, roasted garlic mayo <i>v, df</i>	5
	Spicy fried chicken, maple & Gochujang Butter	5.5
	Hambleton sourdough, butter <i>gfa</i>	5.5
	<i>Trio board</i> - cod cheek scampi, shimeji mushrooms, spicy fried chicken	15
STARTERS	Ham hock terrine, pease pudding <i>df</i>	7.5
	Classic prawn cocktail <i>gf, df</i>	8.5
	Welsh rarebit, fried duck egg, wild mushrooms on toast <i>v</i>	9
	Butternut squash hummus, pumpkin seeds, pickled squash on toast <i>ve, df, gfa</i>	8
	Tartiflette	9
	French onion soup, Gruyère crouton <i>v</i>	8
	<i>To share</i> - Camembert, apple and brandy chutney, pickled red cabbage, bread <i>gfa, v</i>	18
MAINS	Pulled lamb shoulder shepherd's pie * <i>gf</i>	20
	Fish and chips, curry sauce, mushy peas, tartare sauce * <i>gfa, df</i>	19
	Braised Iberico pork cheeks, celeriac mash, cavolo nero <i>gf</i>	22
	Goan vegetable & cashew masala, rice, chapati, pickled chillies, cucumber raita * <i>v, vea</i>	18
	1/2 lemon and thyme chicken, red cabbage and herb slaw, gunpowder potatoes. <i>gf, df</i>	20
	Whole seabream, sauce vierge, gunpowder potatoes <i>gf, df</i>	21
	Pumpkin, coal roasted leek, cashew cream, gunpowder potatoes <i>gf, df, ve</i>	18
Currywurst, baguette, onions, skinny fries * <i>df</i>	14	
SIDES	Spiced & charred baby carrots, hazelnuts, dill <i>gf, df, ve</i>	5.5
	B&S mac and cheese <i>v</i>	5.5
	Triple cooked chips <i>ve, gf, df</i>	5
	Koffman's skinny fries <i>ve, gf, df</i>	4.5
	Kitchen Garden house salad <i>vea, gf, dfa</i>	4
PUDDING	Hot chocolate fondant tart, vanilla ice cream <i>v</i>	9
	Charred pineapple fritter, rum and raisin ice cream <i>v</i>	9
	Rice pudding, brandy soaked prunes <i>v, gf</i>	9
	Jam sponge, Madagascan vanilla custard <i>v</i>	9
	English cheese board, crackers, apple and brandy chutney <i>v, gfa</i>	14

gf - gluten free · gfa - gluten free adaptable · df - dairy free · dfa - dairy free adaptable · v - vegetarian · ve - vegan · vea - vegan adaptable

An optional 12.5% service charge will be added to your bill, 100% of which goes directly to the team.

Please let us know if you have any allergies or require information on any ingredients used in our dishes.

DRAUGHT				BOTTLED BEER			WINTER WARMERS	
Brooklyn Pilsner	4.6%	6.5	12	Rutland rhuberry cider	4.4%	6	Gluhwein	7
Poretti Pilsner Style	4.8%	6.5	12	Erdinger Weissbier	4.5%	7	Mulled cider	8
Somersby Cider	4.5%	5.75		Corona Extra	4.5%	5	Gingerbread espresso martini	10
Hobgoblin Session	3.8%	6		Peroni	5%	5	Egg nog	7
Guinness	4.2%	6.75		San Miguel	5%	5	The best hot chocolate	6
Guest ales	from	5.5						

SPARKLING				125 bottle				ROSÉ				175 bottle			
Prosecco Extra Dry, Gocce di Favola - Italy				7 40				Grenache, Dom Ici, Dom Brial - France				8 32			
Champagne Duval-Leroy, Brut Réserve - France				78				Pinot Gris Rosé, Saint Clair - New Zealand				42			
WHITE				175 bottle				RED				175 bottle			
Macabeo, Bodegas la Purísima - Spain				6.25 26				Syrah, El Campeon, Bodegas Paniza - Spain				6.5 26			
Piquepoul/Terret, l'Arête de Thau - France				7.5 30				Carmenère, Undurraga - Chile				29			
Pinot Grigio, Elfo, Sacchetto - Italy				8 32				Touriga Nacional, Santo Isidro de Pegões - Portugal				7.5 30			
Chardonnay, Gran Reserva, Echeverría - Chile				34				Primitivo, Il Pumo, San Marzano - Italy				8 32			
Chenin Blanc, Off the Charts, Bruce Jack - South Africa				9.5 38				Shiraz, Leeuwenkuil - South Africa				9 36			
Viognier, Nagambie Lakes, Tahbilk - Australia				10 40				Château Julien, (Merlot), Bordeaux - France				9.5 38			
Sauvignon Blanc, Saint Clair - New Zealand				11 44				Rioja Tempranillo de Laderas, Bideona - Spain				42			
Pecorino, Belato, Carminucci - Italy				44				Malbec Premium, Piattelli Vineyards - Argentina				10.5 42			
Albariño, Coral do Mar, Pazo do Mar - Spain				47				Pinot Noir, Cruel Mistress, Cherubino - Western Australia				48			
Mâcon-Villages, Domaine des Chenevières - France				52				Fitou Privilage, Domaine de la Rochelierre - France				52			

Wines by the glass are all available in small measures (125ml)

GIN		WHISKY		VODKA	
Adnams Copper House	4	Monkey Shoulder Blended	4.5	Absolut	4
Roku	4	Cragganmore 12yr	5	Absolut Passion Fruit	4
Hendricks	4.5	Talisker 10yr	6.5	Chase Marmalade	5
Monkey 47	5.5	Dalwhinnie 15yr	6		
Cap & Copper Dry	4	WHISKEY		RUM	
Pinkster Raspberry	4	Jameson	4	Kracken Spiced	4
Warners Rhubarb	4.5	Famous Grouse	4	Diplomatico	5
Brockmans	4	Jack Daniel's	4	Cap & Copper	4
Malfy Con Arancia (Orange)	4.5	Bulleit Rye Bourbon	4	BRANDY AND COGNAC	
Malfy Gin Rosa (Pink Grapefruit)	4.5	Nikka from the Barrel	7	Martell VS	5
Malfy Limone	4.5			Remy Martin VSOP	5.5
Bombay Bramble	4.5			Courvoisier XO	13
Multum Earl Grey and Honey	4.8				

LOW AND NO						
Warsteiner Fresh 330 ml	0%	4	Coca cola bottle	3	J2O	3.6
Shipyards Low Tide 500ml	0.5%	4.5	Diet coke bottle	3	Orange & passionfruit,	
Seedlip 25ml	0%	3.5	Pepsi, Pepsi Max, Lemonade	2/4	Apple & mango,	
FRANKLIN & SONS			FROBISHERS JUICE			3.6
Indian, Slimline, Ginger Ale		3.25	Orange, apple, cranberry		Apple & raspberry	
Raspberry Lemonade, Ginger beer		3.75				

TEA & COFFEE		DESSERT		75 bottle	
Arrosto Coffee - 3.25		Sauternes, Château Suduiraut - France - 37.5cl		9 40	
Double Espresso, Americano, Flat White, Cappuccino, Latte		PORT		50 bottle	
Birchall Teas - small pot 2.75/ large pot 4.25		LBV Port, Barros - Portugal		5.5 50	
Great Rift Breakfast, Decaf, Peppermint,					
Virunga Earl Grey, Mao Feng Green Tea, Chamomile,					
Lemongrass & Ginger, Red Berry & Flowers					