

BULL & SWAN

BURGHLEY

Eat, Drink and Be Merry - £39.50

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

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

SNACKS	B&S scotch egg, mustard mayo <i>df</i>	7
	Cod cheek scampi, tartare sauce <i>df</i>	6
	Crispy shimeji mushroom, 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, shimeji mushrooms, spicy fried chicken	15
STARTERS	Ham hock terrine, pease pudding <i>gf, df</i>	7.5
	Classic prawn cocktail <i>gf, df</i>	8.5
	French onion soup, Gruyère crouton	8
	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
MAINS	Roast sirloin beef, creamed horseradish. <i>gfa,</i>	25
	Slow cooked pork belly, crackling, apple sauce. <i>gfa</i>	22
	Quarter roast chicken, sage and onion stuffing <i>gfa</i>	19
	Thyme & rosemary roasted butternut squash. <i>v, vea, gfa</i>	18
	<i>all served with roast potatoes, Yorkshire pudding, seasonal veg and cauliflower cheese</i>	
	Fish and chips, curry sauce, mushy peas, tartare sauce <i>df, gfa</i>	19
SIDES	Roast potatoes <i>gf, df, ve</i>	2
	Spiced and 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.

FIZZ	125 / bottle	ROSÉ	175 / bottle
Prosecco, Ponte, Veneto, Italy	7/ 40	Luberon Rosé, Famille Perrin, Southern Rhone, France	8.5 / 32
Cuvée Brut, Piper Rathfinny, Southern England	55	Côtes de Provence Rosé, Miraval, France	57
Brut Réserve, Charles Heidsieck, Champagne, France	88		
WHITE	175 / bottle	RED	175 / bottle
Macabeo, Molino Loco, Murcia, Spain	6 / 24	Syrah, El Campeon, Bodegas Paniza - Spain	6.5 26
Monopolio Pinot Grigio, Cantina di Gambellara, Veneto, Italy	7.5 / 30	Carmenère, Undurraga - Chile	29
Sauvignon Blanc, Darling, South Africa	10 / 40	Touriga Nacional, Santo Isidro de Pegões - Portugal	7.5 30
Viognier, Baron de Badassière, Languedoc, France	7.5 / 30	Primitivo, Il Pumo, San Marzano - Italy	8 32
Chardonnay, Chateau Los Boldos, Cachapoal, Chile	8.5 / 32	Shiraz, Leeuwenkuil - South Africa	9 36
Grão Vasco, Carvalhais, Dao Branco, Portugal	32	Château Julien, (Merlot), Bordeaux - France	9.5 38
Riesling Réserve, Cave de Hunawühr, Alsace, France	40	Rioja Tempranillo de Laderas, Bideona - Spain	42
Great Southern Chardonnay, Three Lions, Australia	40	Malbec Premium, Piattelli Vineyards - Argentina	10.5 42
Kamptal Gruner Veltliner, Austria	45	Pinot Noir, Cruel Mistress, Cherubino - Western Australia	48
Riesling, Domaine Rolly Gassmann, Alsace, France	52	Fitou Privilage, Domaine de la Rochelierre - France	52

White, rosé, red wines by the glass are all available in small measures (125ml) and large (250ml).

DRAUGHT

Brooklyn Pilsner	4.6%	6.5
Poretts Pilsner Style	4.8%	6.5
Somersby Cider	4.5%	5.75
Hobgoblin Session	3.8%	6
Guinness	4.2%	6.75
Guest ales	from	5.5

BOTTLED BEER

Rutland rhuberry cider	4.4%	6
Erdinger Weissbier	4.5%	7
Corona Extra	4.5%	5
Peroni	5%	5
San Miguel	5%	5

COCKTAILS

Aperol Spritz	<i>Aperol, Prosecco, soda, orange</i>	8
Limoncello Spritz	<i>Limoncello, Prosecco, soda, lemon</i>	8
Hugo Spritz	<i>St Germain, Prosecco, soda, lemon</i>	8
Boozy Peach Bellini	<i>Peach liqueur, prosecco</i>	8.5
Pimms Cup	<i>Pimms Noi, lemonade, fruit, mint</i>	8/ Aug 20

GIN

Adnams Copper House	4
Roku	4
Hendricks	4.5
Monkey 47	5.5
Cap & Copper Dry	4
Pinkster Raspberry	4
Warners Rhubarb	4.5
Brockmans	4
Malfy Con Arancia (Orange)	4.5
Malfy Gin Rosa (Pink Grapefruit)	4.5
Malfy Limone	4.5
Bombay Bramble	4.5
Multum Earl Grey and Honey	4.8

WHISKY

Monkey Shoulder Blended	4.5
Cragganmore 12yr	5
Talisker 10yr	6.5
Dalwhinnie 15yr	6

WHISKEY

Jameson	4
Famous Grouse	4
Jack Daniel's	4
Bulleit Rye Bourbon	4
Nikka from the Barrel	7

VODKA

Absolut	4
Absolut Passion Fruit	4
Chase Marmalade	5

RUM

Kracken Spiced	4
Diplomatico	5
Cap & Copper	4

BRANDY AND COGNAC

Martell VS	5
Remy Martin VSOP	5.5
Courvoisier XO	13

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	Apple & raspberry	
Indian, Slimline, Ginger Ale		3.25	Orange, apple, cranberry			
Raspberry Lemonade, Ginger beer		3.75				

TEA & COFFEE

Arrosto Coffee - 3.25
 Double Espresso, Americano, Flat white, Cappuccino, Latte
 Birchall Teas - small pot 2.75/ large pot 4.25
 Great Rift Breakfast, Decaf, Peppermint, Virunga Earl Grey, Mao Feng Green Tea, Chamomile, Lemongrass & ginger, Red berry & flowers