

BULL & SWAN

BURGHLEY

'Twos-days'

Every Tuesday

2 selected main courses for £30

Choose any main with an * by the side.

SNACKS	B&S scotch egg, mustard mayo <i>df</i>	7.5
	Sausage roll <i>df</i>	2.75 inch
	1/2 pint of prawns, mayonnaise <i>gf df</i>	7
	Fried cauliflower, peanuts, salsa macha <i>df ve</i>	6
	Spicy butter chicken wings	5.5/ 16
	Hambleton sourdough, butter <i>gfa</i>	6
	Trio of snacks - 1/2 pint of prawns, fried cauliflower, spicy butter chicken wings	15
	Ploughman's - pork pie, sausage roll, ham, Westcombe Cheddar, pickles, salad, bread	15
STARTERS	Chicken liver parfait, chutney, toast <i>gfa</i>	9.5
	Salmon gravlax, dill mayonnaise, pickled cucumber <i>gf df</i>	9.5
	Tomatoes, basil pesto on focaccia <i>gfa</i>	8.5
	Roasted artichoke, Kidderton Ash goats cheese, preserved lemon <i>gf</i>	9.5
MAINS	8oz sirloin steak, rosemary fries, peppercorn sauce <i>gf</i>	26.5
	Fish and chips, curry sauce, mushy peas, tartare sauce* <i>gfa, dfa</i>	20
	Pulled chicken corn taco, sriracha mayonnaise, avocado & crispy onions, fries	18
	Fried cauliflower corn tacos, peanuts, salsa macha, smashed avocado, fries* <i>ve df</i>	18
	'The Bull' - 2 smashed patties, truffle relish, crispy onions, crispy bacon, fig jam,	18.5
	American cheese, steamed brioche bun, gherkin, skinny fries* <i>dfa, gfa</i>	
	<i>extra patty / bacon</i>	2.75/2.25
	Pork schnitzel, caper brown butter, warm potato salad	21
	Grilled watermelon salad, rainbow chard, feta and pine nuts, rosemary fries* <i>v, dfa</i>	18
	Lamb shoulder, Jersey Royal salad, minted peas, salsa verde <i>gf</i>	23
	Baked cider mussels, rosemary fries* <i>gf</i>	18
	Chicken Caesar salad, rosemary fries*	18
	Smoked haddock, new potatoes, spinach, poached egg, Dijon mustard	22
	Grasmere bratwurst, butterbeans, salsa verde, red onion chutney	18
	SIDES	Seasonal greens <i>gf, vea</i>
Sticky gochujang corn-ribs <i>v df</i>		7
Triple cooked chips <i>ve, gf, df</i>		5.5
Rosemary skinny fries <i>ve, gf, df</i>		5.5
Truffle and parmesan fries <i>gf</i>		7
House salad <i>vea, gf, dfa</i>		4.5
PUDDING	Blueberry and white chocolate sundae <i>v</i>	8.5
	English strawberry & crème pâtissière tart, strawberry sorbet <i>v</i>	9.5
	Salted caramel chocolate bar, vanilla ice cream	9.5
	Cookie dough, chocolate sauce, honeycomb, vanilla ice cream <i>v</i>	9.5
	English cheese board - selection of Rennet & Rind cheeses, crackers, apple & brandy chutney <i>gfa</i>	15

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	pint				
Brooklyn Pilsner	6.75	Somersby Cider	6	Guinness	6.95
Poretti	6.75	Hobgoblin Session	6	Guest ales	6

WINES BY THE GLASS

SPARKLING

Prosecco Extra Dry, Gocce di Favola	Veneto, Italy	125ml	7
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WHITE

Crisp & Refreshing	Piquepoul / Terret, 'l'Arête de Thau	Languedoc, France	7.5
	Pinot Grigio, Elfo, Sacchetto	Veneto, Italy	8
	Chenin Blanc, Off the Charts, Bruce Jack	Swartland, South Africa	9.5
Aromatic & fruit forward	Macabeo, Bodegas la Purísima	Murcia, Spain	6.25
	Sauvignon Blanc, Origin, Saint Clair	Marlborough, New Zealand	11
Rich & textured	Viognier, Nagambie Lakes, Tahbilk	Victoria, Australia	10

ROSÉ

Crisp & Refreshing	Grenache, Dom Ici, Dom Brial	Roussillon, France	8
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RED

Smooth & Silky	Touriga Nacional, Santo Isidro de Pegões	Setúbal, Portugal	7.5
Spicy & Medium bodied	Syrah, El Campeon, Bodegas Paniza	Aragon, Spain	6.5
	Primitivo, Il Pumo, San Marzano	Puglia, Italy	8
	Château Julien (Merlot), Bordeaux	Bordeaux, France	9.5
Robust & intense	Shiraz, Leeuwenkuil Family Vineyards	Swartland, South Africa	9
	Malbec Premium, Piattelli Vineyards	Salta, Argentina	10.5

SOFT DRINKS

Frobishers Juice (Orange, apple, cranberry),	3.75
J2O (Orange & passionfruit, Apple & mango, Apple & raspberry)	
Fever Tree Sodas - Raspberry Lemonade, Sicilian Lemonade, Cloudy Apple Ginger Ale/ Beer	
Fever Tree Tonics - Indian, Light, Elderflower	3.50
Pepsi, Pepsi Max, Lemonade	2.5 4
Bottled Coke, Diet Coke	3.25 3.50

BIRCHALL TEAS

Great Rift Breakfast, Decaf, Peppermint, Virunga Earl Grey, Mao Feng Green Tea, Chamomile, Lemongrass & Ginger, Red Berry & Flowers	small pot large pot
	3 4.5

STAMFORD COFFEE CO COFFEE

Americano, Double Espresso, Flat White, Cappuccino, Latte, Mocha, Macchiato	3.75
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