

# BULL & SWAN

## BURGHLEY



SNACKS	B&S scotch egg, black pudding, pork crumb, apple sauce <i>df</i>		7.5
	Sausage roll <i>df</i>		2.5 inch
	Hambleton sourdough, butter <i>gfa</i>		5.5
	Potato hash brown with cheese and bacon		6.5
	Camembert topped with mac & cheese, bacon bits, chutney, bread		16
	<i>For sharing</i> - Cheese fondue, bread, ham, potatoes, cornichons		30
STARTERS	Chicken liver parfait, chutney, toast <i>gfa</i>	(Sauternes, France)	9
	Mussels, 'Nduja, sourdough <i>gfa</i>	(Piquepoul/Terret, France)	9.5
	Butternut squash, miso glaze, seeds, tahini <i>ve, df</i>	(Viognier, Australia)	8.5
	French onion soup, crouton, Gruyere cheese	(Chardonnay, Chile)	9
	Curried crispy chicken thigh <i>gf</i>	(Piquepoul/Terret, France)	7
	Cod cheek scampi, tartare sauce <i>df</i>	(Macabeo, Spain)	7.5
	Mushroom arancini, truffle mayo <i>va</i>	(Chenin Blanc, South Africa)	7
	Trio of snacks - curried chicken, cod cheek scampi, mushroom arancini		16
MAINS	'The Bull' - 2 smashed patties, topped with tartiflette, American cheese, burger sauce,		20
	gherkins, crispy onions, steamed brioche bun, skinny fries <i>dfa, gfa</i>	(Primitivo, Italy)	
	Fish and chips, curry sauce, mushy peas, tartare sauce <i>gfa, dfa</i>	(Sauvignon Blanc, NZ)	20
	8oz sirloin steak, sauce Diane, confit tomatoes, rosemary fries <i>gf</i>	(Malbec, Argentina)	29
	Suet game pie, braised red cabbage <i>dfa</i>	(Merlot/Cabernet Franc/Cabernet Sauvignon, France)	19
	Iberico pork cheeks, celeriac & potato mash, cavolo nero <i>gf</i>	(Touriga Nacional, Portugal)	24
	Cod loin, Morteau sausage, beans, chicken butter sauce	(Chardonnay, Chile)	25
	Vegetable chilli-sin-carne, rice, tortilla, guacamole, crème fraîche <i>dfa, v, vea</i>	(Tempranillo, Spain)	18
	Crispy cauliflower taco, smashed avocado, salsa macha, crispy onions, fries <i>gfa</i>	(Viognier, Australia)	17
	Braised lamb shoulder, herb crumb, kale, chips <i>df, gf</i>	(Shiraz, South Africa)	24
	Currywurst, curry sauce, sauerkraut	(Chenin Blanc, South Africa)	12
	Ham, Oglesfield, new potatoes <i>gf</i>	(Piquepoul/Terret, France)	16
SIDES	Seasonal greens <i>gf, vea</i>		6
	Triple cooked chips <i>ve, gf, df</i>		
	Rosemary skinny fries <i>ve, gf, df</i>		
	Champ mash		
	House salad <i>vea, gf, dfa</i>		
	Truffle and parmesan fries <i>gf</i>		7
PUDDING	Pineapple fritter, rum and raisin ice cream sundae <i>v</i>		9
	Spotted dick and custard <i>v</i>		9
	Rocky road brownie, salted caramel ice cream <i>v, gfa, vga</i>		9.5
	Apple tarte tatin, 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.

<b>DRAUGHT</b>	pint				
Brooklyn Pilsner	6.75	Somersby Cider	6	Guinness	6.95
Poretti	6.75	Hobgoblin Session	6	Guest ales	6

## WINES BY THE GLASS

<b>SPARKLING</b>				125ml
	Prosecco Extra Dry, Gocce di Favola	Veneto, Italy		7
	Brut Réserve, Duval- Leroy	Champagne, France		14
<b>WHITE</b>				175ml
<b>Crisp &amp; Refreshing</b>	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
<b>Aromatic &amp; fruit forward</b>	Macabeo, La Rubia	Murcia, Spain		6.25
	Sauvignon Blanc, 'Origin' Saint Clair	Marlborough, New Zealand		11
<b>Rich &amp; textured</b>	Chardonnay, Vina Echeverria	Valle de Curicó, Chile		9
	Viognier, Tahbilk	Victoria, Australia		10
<b>ROSÉ</b>				
<b>Crisp &amp; Refreshing</b>	Grenache, Dom Icil	Roussillon, France		8
<b>RED</b>				
<b>Smooth &amp; Silky</b>	Touriga Nacional, Vinhas de Pegões	Setúbal, Portugal		7.5
	Tempranillo, Laderas Bideonas	Rioja, Spain		10.5
<b>Spicy &amp; Medium bodied</b>	Syrah, El Campeon	Aragon, Spain		6.5
	Primitivo, Il Pumo, San Marzano	Puglia, Italy		8
	Merlot/Cabernet Franc/Cabernet	Bordeaux, France		9.5
	Souvignon, Château Julien			
<b>Robust &amp; intense</b>	Shiraz, Leeuwenkuil	Swartland, South Africa		9
	Malbec Premium, Piattelli	Salta, Argentina		11

## SOFT DRINKS

Frobishers Juice (Orange, apple, cranberry, pineapple)	3.75
JzO (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

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

## STAMFORD COFFEE CO COFFEE

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