

BULL & SWAN

BURGHLEY



SNACKS	B&S scotch egg, black pudding, pork crumb, apple sauce <i>df</i>		7
	Sausage roll <i>df</i>		2.5 inch
	Hambleton sourdough, butter <i>gfa</i>		5
	Potato rosti with cheese and bacon		6
	Frikadellen - Austrian meat dumplings, pickled onions		7
	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)	8.5
	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
	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, fig jam, black truffle relish, crispy onions, crispy bacon,		18.5
	American cheese, steamed brioche bun, gherkin, skinny fries* <i>dfa, gfa</i>	(Primitivo, Italy)	
	Tartiflette burger - 2 smashed patties, topped with tartiflette, American cheese,		20
	burger sauce, gherkins, crispy onions, steamed brioche bun, skinny fries	(Shiraz, South Africa)	
	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)	28
	Suet game pie, braised red cabbage <i>dfa</i>	(Merlot/Cabernet Franc/Cabernet Sauvignon, France)	16
	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)	24
	Vegetable chilli-sin-carne, rice, tortilla, guacamole, crème fraîche <i>dfa, v, vea</i>	(Tempranillo, Spain)	19
	Charred celeriac taco, smashed avocado, salsa macha, crispy onions, fries * <i>gfa</i>	(Viognier, Australia)	18
	Braised lamb shoulder, herb crumb, kale, chips <i>df, gf</i>	(Shiraz, South Africa)	23
	Currywurst, curry sauce, sauerkraut	(Chenin Blanc, South Africa)	12
	Ham, Oglesfield, new potatoes <i>gf</i>	(Piquepoul/Terret, France)	18
SIDES	Seasonal greens <i>gf, vea</i>		5.5
	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>		6.5
PUDDING	Pineapple fritter, rum and raisin ice cream sundae <i>v</i>		9
	Spotted dick and custard <i>v</i>		9
	Salted caramel chocolate bar, vanilla ice cream <i>gfa</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.

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				125ml
	Prosecco Extra Dry, Gocce di Favola	Veneto, Italy		7
	Brut Réserve, Duval- Leroy	Champagne, France		14
WHITE				175ml
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, La Rubia	Murcia, Spain		6.25
	Sauvignon Blanc, 'Origin' Saint Clair	Marlborough, New Zealand		11
Rich & textured	Chardonnay, Vina Echeverria	Valle de Curicó, Chile		9
	Viognier, Tahbilk	Victoria, Australia		10
ROSÉ				
Crisp & Refreshing	Grenache, Dom Icil	Roussillon, France		8
RED				
Smooth & Silky	Touriga Nacional, Vinhas de Pegões	Setúbal, Portugal		7.5
	Tempranillo, Laderas Bideonas	Rioja, Spain		10.5
Spicy & Medium bodied	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			
Robust & intense	Shiraz, Leeuwenkuil	Swartland, South Africa		9
	Malbec Premium, Piattelli	Salta, Argentina		11

SOFT DRINKS

Frobishers Juice (Orange, apple, cranberry, pineapple)	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

	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
---	------