

# BULL & SWAN

BURGHLEY

'Twos-days'  
 2 selected main courses for £30  
 12 - 2:30pm, 5 - 7pm  
 Every Tuesday

Choose any main with an \* by the side.

## SNACKS

B&S scotch egg, mustard mayo	<i>df</i>	7
Sausage roll	<i>df</i>	2.5 inch
1/2 pint of prawns, mayonnaise	<i>gf df</i>	6.5
Fried cauliflower, peanuts, salsa macha	<i>df ve</i>	5.5
Sriracha butter chicken wings		5/ 15
Hambleton sourdough, butter	<i>gfa</i>	5.5
Trio of snacks - 1/2 pint of prawns, fried cauliflower, sriracha spiced chicken wings		15

## STARTERS

Chicken liver parfait, chutney, toast	<i>gfa</i>	8
Mackerel & horseradish pate, beetroot, cucumber salad, toast	<i>gfa</i>	9
Tomatoes, basil, creme fraiche on toast	<i>v, gfa</i>	8
Asparagus, fried egg, wild garlic salsa verde	<i>gf</i>	9

## MAINS

8oz sirloin steak, rosemary fries, peppercorn sauce	<i>gf</i>	26.5
Fish and chips, curry sauce, mushy peas, tartare sauce *	<i>gfa, df</i>	20
Pork schnitzel, jersey royal potato salad, caper brown butter		21
Fried cauliflower, tacos, peanuts, salsa macha, broad bean smash, rosemary fries *	<i>ve df</i>	18
'The Bull' - 2 smashed patties, burger sauce, crispy onions, crispy bacon, baconnaise,		18.5
American cheese, steamed brioche bun, gherkin, Koffmann's fries *	<i>dfa, gfa</i>	
Smoked haddock, new potatoes, spinach, poached egg, dijon mustard	<i>gfa</i>	22
Grilled watermelon salad, rainbow chard, feta and pinenuts	<i>v, dfa</i>	18
Lamb shoulder, jersey royal salad, minted pea's, wild garlic salsa verde	<i>gf</i>	21
Baked cider mussels with rosemary fries	<i>gf</i>	18
Chicken Caesar salad with rosemary fries		18
Grilled sardines, tomato salad, gremolata, sourdough	<i>df</i>	20

## SIDES

Seasonal greens	<i>gf v</i>	5.5
Loaded corn on the cob, cream cheese, chive, bacon bits, crispy onion		7
Triple cooked chips	<i>ve, gf, df</i>	5
Koffmann's skinny fries	<i>ve, gf, df</i>	4.5
House salad	<i>vea, gf, dfa</i>	4

*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.*

## PUDDING

Sticky toffee pudding sundae	<i>v</i>	8
English strawberry & crème pâtissière tart	<i>v</i>	9
Loaded mini doughnuts, raspberry & vanilla custard		9
Cookie dough, chocolate sauce, marshmallows, vanilla ice cream	<i>v</i>	9
English cheese board, crackers, apple & brandy chutney	<i>v, gfa</i>	14

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<b>DRAUGHT</b>	pint   Stein	<b>BOTTLED BEER</b>	<b>WHISKY</b>
Brooklyn Pilsner	6.5 12	Rutland rhuberry cider	6
Poretti Pilsner Style	6.5 12	Erdinger Weissbier	7
Somersby Cider	5.75	Corona Extra	5
Hobgoblin Session	6	Peroni	5
Guinness	6.75	San Miguel	5
Guest ales	5.5	<b>LOW AND NO</b>	<b>WHISKEY</b>
<b>GIN</b>		San Miguel 330 ml	4
Adnams Copper House	4	Shipyard Low Tide	4.5
Roku	4	500ml	3.5
Hendricks	4.5	Seedlip 25ml	
Monkey 47	5.5	<b>VODKA</b>	<b>BRANDY AND COGNAC</b>
Cap & Copper Dry	4	Absolut	4
Pinkster Raspberry	4	Absolut Passion Fruit	4
Warners Rhubarb	4.5	Chase Marmalade	5
Brockmans	4	<b>RUM</b>	<b>Courvoisier XO</b>
Malfy Con Arancia (Orange)	4.5	Kracken Spiced	4
Malfy Gin Rosa (Pink Grapefruit)	4.5	Diplomatico	5
Malfy Limone	4.5	Cap & Copper	4
Bombay Bramble	4.8		
Multum Earl Grey and Honey			
<b>HOT DRINKS</b>			<b>SOFT DRINKS</b>
The Stamford Coffee Company Coffee	3.25		Frobishers Juice
Double Espresso, Americano, Flat White, Cappuccino, Latte			Orange, apple, cranberry
<b>Birchall Teas</b>	small pot   large pot		J2O
Great Rift Breakfast, Decaf,	2.75   4.25		Orange & passionfruit, Apple & mango, Apple & raspberry
Peppermint, Virunga Earl Grey,			Coke bottle
Mao Feng Green Tea, Chamomile,			Diet Coke bottle
Lemongrass & Ginger, Red Berry & Flowers			Pepsi, Pepsi Max, Lemonade
			Franklin & Sons Tonic & Sodas
			Indian Tonic, Light Tonic
			Franklin & Sons Raspberry Lemonade
			Franklin & Sons Ginger Ale
			Franklin & Sons Ginger Beer