

BULL & SWAN

BURGHLEY

Eat, Drink and Be Merry - £39.50

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

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

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
	Sriracha spiced chicken wings	5 / 15
	Hambleton sourdough, butter <i>gfa</i>	5.5
	<i>Trio of snacks - 1/2 pint of prawns, fried cauliflower, sriracha spiced chicken wings</i>	15
STARTERS	Chicken liver parfait, chutney, toast <i>gfa</i>	8
	Classic prawn cocktail <i>gf, df</i>	8.5
	Welsh rarebit, fried egg, wild mushrooms on toast <i>v</i>	9
	Butternut squash hummus, pumpkin seeds, pickled squash on toast <i>ve, df, gfa</i>	8
	Camembert to share, baguette, apple chutney, pickled red cabbage <i>v, gfa</i>	16
MAINS	Roast rib of beef <i>gfa</i>	25
	Minted lamb casserole, suet dumplings	23
	Corn-fed chicken breast, 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, chipolata, 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
	Chipolatas <i>gf</i>	7.5
	Buttered purple sprouting broccoli <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
	Koffmann's skinny fries <i>ve, gf, df</i>	4.5
	House salad <i>vea, gf, dfa</i>	4
PUDDING	Sticky toffee pudding sundae <i>v</i>	8
	English strawberry & crème pâtissière tart <i>v</i>	9
	Loaded mini doughnuts, raspberry and 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

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 Stein	
Brooklyn Pilsner	6.5	12
Poretti Pilsner Style	6.5	12
Somersby Cider	5.75	
Hobgoblin Session	6	
Guinness	6.75	
Guest ales	5.5	

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	

BOTTLED BEER	
Rutland rhuberry cider	6
Erdinger Weissbier	7
Corona Extra	5
Peroni	5
San Miguel	5

LOW AND NO	
San Miguel 330 ml	4
Shipyards Low Tide 500ml	4.5
Seedlip 25ml	3.5

VODKA	
Absolut	4
Absolut Passion Fruit	4
Chase Marmalade	5

RUM	
Kracken Spiced	4
Diplomatico	5
Cap & Copper	4

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

BRANDY AND COGNAC	
Martell VS	5
Remy Martin	5
VSOP	5
Courvoisier XO	13

SOFT DRINKS

Frobishers Juice <i>Orange, apple, cranberry</i>	3.6
J2O <i>Orange & passionfruit, Apple & mango, Apple & raspberry</i>	3.6
Coke bottle	3
Diet Coke bottle	3
Pepsi, Pepsi Max, Lemonade	2/ 4
Franklin & Sons Tonic & Sodas <i>Indian Tonic, Light Tonic</i>	3.25
Franklin & Sons Raspberry Lemonade	3.75
Franklin & Sons Ginger Ale	3.25
Franklin & Sons Ginger Beer	3.75

HOT DRINKS

The Stamford Coffee Company Coffee	3.25
Double Espresso, Americano, Flat White, Cappuccino, Latte	

Birchall Teas

Great Rift Breakfast, Decaf, Peppermint, Virunga Earl Grey, Mao Feng Green Tea, Chamomile, Lemongrass & Ginger, Red Berry & Flowers	small pot large pot 2.75 4.25
---	--------------------------------------