

BULL & SWAN

BURGHLEY



NIBBLES

B&S scotch egg, Gentlemen's relish	<i>gf, df</i>	8
Sausage roll	<i>df</i>	2.5 per inch
Hambleton sourdough, butter	<i>gfa, v, dfa, vea</i>	5.5
<i>add dipping gravy</i>		+1.5
Serrano ham	<i>gf, df</i>	5.5
Crispy kale	<i>gf, df, ve</i>	3

STARTERS

Steak tartare, egg yolk, salted crisps	12	
Roasted pumpkin arancini, spiced black garlic ketchup	<i>ve, gf, df</i>	9
Crispy sriracha chicken wings	<i>gf (for yourself/ platter to share)</i>	7/15
French onion soup, Gruyère croute	<i>gfa</i>	11

SHARING

Cheese fondue, bread, cornichons, ham, potatoes	<i>gfa</i>	30
Trio of nibbles - crispy chicken wings, pumpkin arancini and black garlic ketchup, serrano ham	<i>gf</i>	16
Trio of tacos - battered white fish, pickles, chipotle mayo / Harissa & black garlic lamb shoulder, tzatziki, pickled onion / Fried cauliflower, peanuts, salsa macha, cashew cream		16

MAINS

8oz ribeye steak, chimichurri, fries, dressed gem	<i>gf, df</i>	36
The Bull - double smashed patty burger, crispy onions, gherkins, American cheese, truffle mayo, fig jam, fries	<i>dfa, gfa</i>	21
Fish and chips, mushy peas, curry sauce, tartare sauce	<i>gf, dfa</i>	21
Burghley Estate venison loin, dauphinoise, saupiquet sauce, braised red cabbage	<i>gf</i>	30
Pan roasted sea trout, mash, samphire, salsa rosso	<i>gf</i>	26
Honey mustard glazed ham hock, fried egg, chips, pease pudding	<i>gf, df</i>	20
Harissa & black garlic lamb shoulder, braised chickpeas, cavolo nero	<i>df</i>	26
Roasted cauliflower, masala sauce, gunpowder potatoes, mango chutney, crispy kale	<i>ve, gf, df</i>	21

ASK ABOUT OUR SET MENU

Available Monday - Friday 12-2.30pm and 6-9pm, and Saturday 12-5pm

SIDES

Seasonal greens <i>ve, gf, df</i> / Triple cooked chips <i>ve, gf, df</i> / Skinny fries <i>ve, gf, df</i> /	6
Truffle and parmesan fries <i>gf</i>	7

PUDDING

Sticky toffee banana pudding, vanilla ice cream	10
Treacle & walnut tart, clotted cream <i>n</i>	10
Crème brûlée, shortbread	10
Chocolate fondant, pistachio ice cream, griottine cherries <i>n</i>	10

ENGLISH CHEESE BOARD

Selection of 3 Rennet & Rind cheeses, crackers, apple & brandy chutney	16
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Westcombe Cheddar

Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. Westcombe Cheddar is often called a 'five-mile Cheddar', as you're still tasting it five miles down the road!

Cropwell Bishop Stilton

Cropwell Bishop Stilton's appearance is an immediate dazzler, with a creamy ivory interior and blue tributaries flowing out to the rind like cracked porcelain. Melting in the mouth with a velvety-soft creamy texture, this stilton dances on the palate with an exquisitely spicy tang and a long-lasting finish you'll be glad sticks around.

Sussex Brie

This cheese has a fluffy white rind with a smooth interior. Made from pasteurised cow's milk the flavour is mellow with a hint of nuttiness. Subtle tones of fresh mushrooms with a creamy and smooth finish. The texture is soft and sometimes slightly runny. A creamy, grassy tasting soft cheese, with a natural edible white rind made from pasteurised cow's milk.

COMING UP AT THE BULL & SWAN

Third Thursday of Every Month - The People's Choice Cinema Screening

Every Friday - Live music, 7-9pm

5 February - 14 March - Guinness Six Nations

Find out more on our website below

