

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	
Roast beef sirloin <i>gfa</i> (Shiraz, South Africa)	26.5
Pork belly Porchetta <i>gfa</i> (Touriga Nacional, Portugal)	23
Cornfed chicken breast (Chardonnay, Chile)	20
Thyme & rosemary roasted butternut squash <i>v, vea, gfa</i> (Viognier, Australia)	19
<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> (Sauvignon Blanc, New Zealand)	20
'The Bull' - 2 smashed patties, truffle relish, crispy onions, crispy bacon, fig jam, American cheese, steamed brioche bun, gherkin, skinny fries* <i>dfa, gfa</i> (Primitivo, Italy)	18.5
<i>extra patty / bacon</i>	2.75/2.25
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
SIDES	
Roast potatoes <i>gf, df, ve</i>	4
Chipolatas	7.5
Seasonal vegetables <i>gf, df, ve</i>	6
Triple cooked chips / Rosemary skinny fries <i>ve, gf, df</i>	5.5
Truffle & Parmesan fries	6.5
House salad <i>vea, gf, dfa</i>	4.5
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 tart 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 Pilsner Style	6.75	Hobgoblin Session	6	Guest ales	6

WINES BY THE GLASS

SPARKLING					125ml
	Prosecco Extra Dry, Gocce di Favola	Veneto, Italy			7

WHITE					175ml
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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),					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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