

# BULL & SWAN

## BURGHLEY



### NIBBLES

B&S scotch egg, Arënkha caviar, mayo	<i>gf, df</i>	8
Sausage roll	<i>df</i>	2 per inch
Hambleton sourdough, butter	<i>gfa, v, dfa, vea</i>	5.5
<i>add dipping gravy</i>		<b>+1.5</b>
Padrón peppers	<i>ve, gf, df</i>	6
Cod cheek scampi, tartare sauce	<i>gf, df</i>	9
Burrata, confit tomatoes	<i>gf</i>	9

### STARTERS

Spiced lamb kofta, zhoug, cucumber salad	<i>gf, df</i>	9
Kentucky-fried mushroom, truffle mayo	<i>ve, gf, df</i>	8
Beef carpaccio, wild garlic pesto, rocket	<i>gf</i>	12
Trio of nibbles - lamb kofta, Kentucky fried mushroom, Padrón peppers	<i>gf, df</i>	16
Smoked mackerel pate, sourdough, fennel & cucumber salad	<i>gfa</i>	10

### MAINS

Roast beef sirloin	<i>gfa</i>	28
Pilsgate honey roasted ham		24
Half chicken	<i>gfa</i>	24
Vegetable wellington	<i>v, vea</i>	22
<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>dfa, gf</i>	21
The Bull - double smashed patty burger, crispy onions, gherkins, American cheese, chilli mayo, fries	<i>dfa, gfa</i>	21
Aubergine schnitzel, crispy chilli oil, puffed wild rice, yellow curry	<i>ve, gf, df</i>	19

### ASK ABOUT OUR SET MENU

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

## SIDES

Triple cooked chips <i>ve, gf, df</i> / Skinny fries <i>ve, gf, df</i> / Mash <i>gf</i>	6
Pear, chicory, blue cheese and walnut salad <i>v, gf</i>	9
Truffle and parmesan fries <i>gf</i> / Purple sprouting broccoli, pine nut butter <i>ve, gf</i>	7

## PUDDING

Sticky toffee banana pudding, vanilla ice cream <i>v</i>	10
Rhubarb trifle <i>gfa</i>	10
Tiramisu <i>v</i>	10
Chocolate fondant, pistachio ice cream, griottine cherries <i>n, v</i>	10

## ENGLISH CHEESE BOARD

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

### Eve

*Eve is a little goats cheese that punches well above its size from White Lake Dairy. It is washed in Somerset cider brandy, wrapped in a vine leaf, and it ends up with this brilliant mix of lemony freshness and deeper, nutty warmth. It's unique appearance and balanced complexity makes its a charming addition to any cheeseboard.*

### Quicke's Cheddar

*Made by Mary Quicke in Devon, Quicques Cheddar uses cows' milk from their mixed-breed herd. Cloth-bound and aged for 12-15 months, it develops a rich, buttery flavour with grassy and caramel notes. This traditional cheddar showcases British cheesemaking heritage with a complex, evolving taste that lingers.*

### Sparkenhoe Shropshire Blue

*Lightly laced with blue, this creamy cheese is made with unpasteurised milk and coloured with annatto. The orange hue contrasts beautifully with the blue veins leaving a cheese that is not only a pleasure for the eyes but also the taste buds. Notes of hazelnuts, earthy mushrooms, and a gentle spice leave a long-lasting, refined finish.*

## COMING UP AT THE BULL & SWAN

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

11 April - The Grand National

11 April - 17 May - Women's Six Nations

16 May - Eurovision Drag Bingo

Find out more on our website below

