BULL & SWAN

SMALL PLATES		TO FOLLOW		SIDES
WHOLE LOAF OF HAMBLETON BAKERY BREAD Netherend butter v	6	BURGHLEY ESTATE SHEPHERD'S PIE buttered kale, baby carrots, GF	16	CAULIFLOWER CHEESE 6
BULL & SWAN'S FAMOUS RUNNY SCOTCH EGG English mustard	6	GRAINSTORE ALE BATTERED COD FILLET chunky chips, mushy peas, tartare sauce GFA	16	BUTTERED SPINACH 5 WINTER VEGETABLES 6.5
HALLOUMI FRITTERS kitchen garden beetroot chutney vgF	6	GRASMERE FARM BELLY PORK fondant potato, bramley apple purée, smoked bacon and savoy p Madeira reduction	17 parcel,	TRUFFLE & CHEDDAR FRIES 5 INVISIBLE CHIPS* 4
OX CHEEK NACHOS crème fraîche, shredded chives	7/14	SCOTTISH SMOKED SALMON & DILL FISHCAKES broad bean salad, poached hen's egg, Hollandaise GF	16	SALADS
TO START ROASTED BEETROOT & HORSERADISH SOUP	7	JERUSALEM ARTICHOKE, BABY LEAF SPINACH, GARDEN PEA RISOTTO shredded spring onion, crisp cress v vg gf	15	CAESAR 10 cos lettuce, anchovies, Caesar dressing, croutons GFA ADD chicken or bacon each 4
PAN FRIED BREAST OF WOOD PIGEON black pudding, maple roasted figs	9.5	FROM THE GRILL BULL & SWAN 28 DAY AGED PRIME POACHER BURGER	17.5	WARM TUNA NIÇOISE poached hen's egg, new potatoes, fine beans, dried tomatoes, pitted olives GF VGA
RIOJA POACHED PEAR prosciutto and pickled walnut salad GF	9.5	dry cured streaky bacon, Lincolnshire Poacher cheese, sweet re sesame bun, skinny fries, onion rings GFA	elish,	SANDWICHES
SMASHED AVOCADO charred sourdough, sautéed wild mushrooms, aged balsamic, red chilli vvg gfA	7	LINCOLN RED 8oz SIRLOIN STEAK portobello mushroom, onion rings, chunky chips, tendril pea sho	26 Dots gf	served lunch time only with skinny fries and house salad BULL & SWAN CLUB SANDWICH 12
BREADED WHITEBAIT house tartare, lemon GF	7	GRASMERE 6oz GAMMON STEAK chunky chips, fried free range hen's egg, tendril pea shoots, garder	20 n peas gr	corn-fed chicken, streaky bacon, Emmental cheese, beef tomato, cos lettuce, mayonnaisegra
		ADD SAUCE truffle Hollandaise · garlic and tarragon butter MEDITERRANEAN VEGETABLE KEBAB grilled tofu, peppers, courgettes, red onion, aubergine, warm pitta	3 15.5 a vvggf	BARBECUE PULLED PORK BAP DUCK EGG MAYONNAISE Hambleton Bakery ciabatta, mustard cress v 8
		PUDDINGS —		
BELGIAN DARK CHOCOLATE & HAZELNUT BROWNIE salted caramel espresso ice cream	7.5	FORCED RHUBARB PANNA COTTA stem ginger, shortbread vgf	6.5	ICE CREAM AND SORBETS v GF per scoop 2
VANILLA BEAN RICE PUDDING homemade strawberry jam v GF	6.5	HAMBLETON BAKERY RASPBERRY & COCONUT TART coconut ice cream v	8.5	SELECTION OF REGIONAL CHEESES 3 pieces 15, 5 pieces 19 red seeded grapes, biscuits, quince v GFA Black Bomber, Tuxford & Tebbot Stilton, Lincolnshire Poacher, Somerset Brie, Rutland Red

GF gluten free · GFA gluten free adaptable · v vegetarian · vG vegan · vGA vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes.

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding a discretionary 10% service charge to all bills of £10 and over. All tips go directly to staff and are shared out by them across the whole team. Please ask your server if you would prefer this to be removed from your bill.

*Invisible chips. 0% fat, 100% charity. A simple way to help people in hospitality whose livelihoods are disappearing. All proceeds to Hospitality Action.

