

BULL & SWAN

SMALL PLATES

WHOLE LOAF OF HAMBLETON BAKERY BREAD	6
Netherend butter v	
BULL & SWAN'S FAMOUS RUNNY SCOTCH EGG	6
English mustard	
SMOKED BACON AND CHEESE CROQUETTES	4.5
spicy mayonnaise	
PADRON PEPPERS	5
B&S GARDEN RADISHES	3.5
sea salt, Netherend butter	
OX CHEEK NACHOS	7 / 14
crème fraîche, shredded chives	

TO START

WILD GARLIC & PEA SOUP	7
ricotta and pumpkin seeds, crusty bread	
HAM & PARSLEY TERRINE	8.5
broad bean dressing, sourdough	
GRILLED WATERMELON	7.5
feta & mint salad	
GRILLED GARDEN ASPARAGUS	9
poached duck egg & Hollandaise	
HALLOUMI FRITTERS	6
kitchen garden beetroot chutney vGF	

TO FOLLOW

CHICKEN SCHNITZEL	18
chicken jus, creamed mash potato, kale, baby carrots	
GRAINSTORE ALE BATTERED COD FILLET	18
chunky chips, mushy peas, tartare sauce GFA	
APPLE BRAISED PORK BELLY	19
smoked bacon, peas, baby gem	
SMOKED SALMON & HADDOCK FISHCAKES	17
broad bean salad, poached hen's egg, Hollandaise GF	
FETUCCINI	17
heritage tomato, garden rocket, capers	

FROM THE GRILL

BULL & SWAN 28 DAY AGED PRIME POACHER BURGER	18.5	
dry cured streaky bacon, Lincolnshire Poacher cheese, sweet relish, sesame bun, skinny fries, onion rings GFA		
LINCOLN RED 8oz SIRLOIN STEAK	32	
portobello mushroom, onion rings, chunky chips GF ADD SAUCE		
truffle Hollandaise · garlic and tarragon butter		3
HERB CRUSTED RACK OF BURGHELY LAMB	32	
tenderstem broccoli, new potatoes, baby carrots		
GRASMERE 6oz GAMMON STEAK	21	
chunky chips, fried free range hen's egg, garden peas GF		
MEDITERRANEAN VEGETABLE KEBAB	15.5	
grilled tofu, peppers, courgettes, red onion, aubergine, warm pitta v vGF		

SIDES

MINTED NEW POTATOES	5
GRILLED TENDERSTEM BROCCOLI	4.5
TRUFFLE & CHEDDAR FRIES	5
INVISIBLE CHIPS*	4

SALADS

CAESAR	10
cos lettuce, anchovies, Caesar dressing, croutons GFA	
ADD chicken or bacon	each 4
SMOKED HADDOCK	14
garden leaves, sun dried tomato	

SANDWICHES

served lunchtime only with skinny fries and house salad

BULL & SWAN CLUB SANDWICH	12
corn-fed chicken, streaky bacon, Emmental cheese, beef tomato, cos lettuce, mayonnaise GFA	
BARBECUE PULLED PORK BAP	8.5
DUCK EGG MAYONNAISE	8.5
Hambleton Bakery ciabatta, mustard cress v	

PUDDINGS

BELGIAN DARK CHOCOLATE & HAZELNUT BROWNIE 8.5
salted caramel espresso ice cream

HAMBLETON BAKERY RASPBERRY & COCONUT TART 8.5
coconut ice cream v

VANILLA PANNA COTTA 8
garden strawberries

PEACH MELBA 8.5
raspberry sauce, sweet crème fraîche

ICE CREAM & SORBETS vGF per scoop 2
vanilla, coconut, salted caramel, chocolate, strawberry, rum and raisin, vegan vanilla

SELECTION OF REGIONAL CHEESES
3 pieces 15, 5 pieces 19
red seeded grapes, biscuits, quince vGFA
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

***Invisible chips.** 0% fat, 100% charity.

A simple way to help people in hospitality whose livelihoods are disappearing. All proceeds to Hospitality Action.

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.

£4.00