

THE SWAN

SAMPLE BRASSERIE MENU



Served lunch times daily from 12.00noon to 2.30pm

Small plates

W arm pitta bread, hummus, olives, cumin yoghurt	6.00
Szechuan pepper squid, garlic and lemon mayonnaise	6.00
Pork pie, mustard, pickle	6.00

Starters

Duck liver parfait, seasonal chutney, brioche (gfo)	8.50
Lobster and crayfish cakes, smoked chilli mayonnaise, chunky guacamole	9.50
Smoked Bibury trout rilette, pickled courgette, fennel and chilli, dill and mustard mayonnaise, toasted homemade focaccia	9.00
Ham hock terrine, crispy poached egg, beetroot, apple and maple chutney	8.50
Dressed crab, avocado purée, brown crab crème fraîche, crostini	9.50
Carrot and brown rice fritters, Thai green curry sauce, cashew nuts, black sesame seeds, mange tout (v)	8.50 16.00
Spiced lentil and aubergine salad, mint yogurt (v)	8.00 15.00

Mains

8oz beef burger on brioche bun, smoked streaky bacon, shallot marmalade, Cheddar cheese, hand cut chunky chips	14.50
Falafel burger on brioche bun, beetroot salsa, halloumi cheese, hand cut chunky chips (v)	13.50
8oz rib eye or 10oz rump, beef tomato, mushroom, hand cut chunky chips, asparagus	26.00 24.00
Sauces: peppercorn, Béarnaise, red wine, garlic butter	1.50
Roast breast of chicken, fondant potato, onion purée, wilted spinach, roasted beetroot, red wine jus	18.00
Mixed bean and red pepper stew, saffron rice, herb yogurt, garlic flat bread (v, gf)	14.50

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Venison bourguignon, horseradish mash, roasted vegetables	18.00
Cotswold ale battered fish and chips, tartare sauce, mushy peas	16.00
Roast cod, truffle mash, mushroom and spinach fricassée	17.00
Whole Bibury trout, herb crushed new potatoes, curly kale, salsa verde	17.00
Wild mushroom, spinach and truffle oil risotto, shaved Parmesan (v)	14.50

Sides

all priced at 4.00

Hand cut chunky chips | Bok choy with garlic butter |

Skinny fries | Rocket and Parmesan | Onion rings

Sandwiches

Braised ham hock, dill pickle, Swiss cheese, Dijon mustard	10.00
Hand picked crab, avocado, sun blushed tomato	10.00
Smoked Applewood cheddar, spring onion, mayonnaise	8.00
Smoked Bibury trout, dill crème fraîche, pickled cucumber	10.00
Roast beef, horseradish, rocket	10.00
Falafel, hummus, tzatziki, baby gem lettuce (v)	8.00

Sharing boards

Meat board	15.00 26.00
Sausage roll, pork pie, cured meats, pickles, ham hock terrine, beetroot chutney, warm bread	
Fish Board	17.00 29.00
Smoked Bibury trout, fish goujons, smoked salmon, hand picked crab meat, lobster and crayfish cakes, smoked chilli mayonnaise, tartare sauce, warm bread	

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Puddings

Chef's selection of three mini desserts	9.00
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	8.50
Dark chocolate brownie, Italian meringue, berry compote, salted caramel ice cream	8.50
Vanilla crème brûlée, shortbread biscuit	8.00
Vanilla panna cotta, blackberry compote, tuile	8.00
Autumn berry Eton mess	8.00
Selection of three ice creams or sorbets	7.00
Trio of Cotswold cheeses, grapes, chutney, biscuits	9.00

Lunchtime tipple?

Bibury garden: Tiger gin, St Germain elderflower liqueur, fresh lime juice, cranberry juice	10.00
The Swan: Patrón Silver tequila, limoncello, lemon juice, pomegranate syrup	10.00
Cotswolds Sunset: Cotswolds Distillery dry gin, lime juice, vanilla syrup, egg white, Havana Club bitters, pomegranate syrup	9.00
Bulari Brut English sparkling wine, from Poulton Hill, Cirencester	10.00 50.00
Ginger and Elderflower Mojito: Rum, fresh mint, lime, ginger and elderflower presse	9.00
Bibury Valley: Cotswolds single malt whiskey, fresh lemon juice, orgeat syrup, fresh mint, Poulton Hill sparkling wine	10.00
