

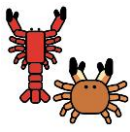
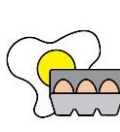

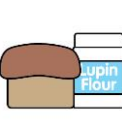










DISHES AND THEIR ALLERGEN CONTENT – The Swan at Nibley “May 22 Revision” Pg 1 of 3

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
CHARRED SOURDOUGH & BAKED BREADS Balsamic vinegar and oils		✓												✓
“OLIVES ET AL” ALLERGENS CHANGE, PLEASE ASK US														
ROASTED RED PEPPER HOUMOUS With pitta bread and crudités		✓										✓		
SOUP OF THE DAY ALLERGENS CHANGE, PLEASE ASK US	✓	✓					✓							
HONEY & SOY PORK BELLY BITES Roasted broccoli, spring onions									✓				✓	✓
CREAMY GARLIC & BRIE MUSHROOMS Charred sourdough		✓					✓		✓					✓
BREADED WHITEBAIT Tartare sauce, lemon wedge		✓		✓	✓				✓					✓
HAM HOCK, CAPER & MUSTARD TERRINE Red onion jam, sliced ciabatta	✓	✓							✓					✓
CRISPY FRIED CALAMARI Roasted cherry tomatoes, watercress salad, lime dressing		✓						✓						✓
ROASTED ASPARAGUS & NEW POTATO SALAD Radishes, walnuts and a citrus dressing										✓				✓



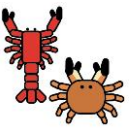
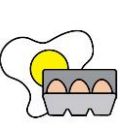
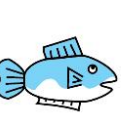
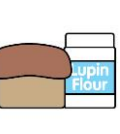



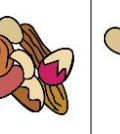
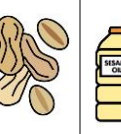
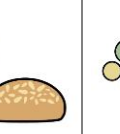
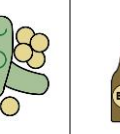

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DISHES AND THEIR ALLERGEN CONTENT – The Swan at Nibley “May 22 Revision” Pg 2 of 3

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
THE “NIBLEY” CHICKEN Mushroom, bacon & tarragon sauce, tender-stem broccoli, honey glazed carrots, sautéed new potatoes	✓						✓							✓
SLOW-ROASTED PORK BELLY Baby fondant potatoes, savoy, watercress purée, cider jus	✓						✓							✓
BEER BATTERED FISH & CHIPS Peas, salad garnish, tartare sauce		✓			✓		✓		✓					✓
CHEF’S “PIE OF THE DAY” – CHANGES, PLEASE ASK Short-crust pastry pie of the day, fresh market vegetables, mashed potato and gravy on the side	✓	✓		✓			✓							✓
PAN-FRIED SALMON FILLET Crushed new potatoes, asparagus, beetroot purée					✓		✓							
LASAGNE AL FORNO Salad garnish, garlic bread	✓	✓					✓							✓
HAM HOCK & BLUE CHEESE SALAD Pickled pear, croutons, honey & mustard dressing	✓	✓					✓		✓					✓
FETA & ROASTED BEETROOT SALAD Cannellini beans, watercress, lemon & basil vinaigrette							✓							✓

THAI STYLE VEGAN CAKES Coconut rice, salad, chilli & lime dressing														✓	✓
PULLED BBQ AUBERGINE & BLACK BEAN BURGER Vegan smoked gouda cheese, vegan brioche bun, lettuce, tomato, chips		✓													✓
PRIME BRITISH BEEF BURGER Crispy back bacon, melted brie, red onion jam, lettuce and tomato, in a brioche bun with onion rings and seasoned chips		✓					✓								✓
100Z GAMMON STEAK Pineapple, fried egg, tomatoes, peas and chips		✓		✓			✓								
80Z BRITISH RUMP STEAK 100Z BRITISH SIRLOIN STEAK 28 Day dry-aged premium British steaks, field mushroom, roasted tomato, peas, seasoned chips		✓					✓								
STILTON SAUCE							✓								
PEPPERCORN & BRANDY SAUCE	✓						✓								✓
SIDE DISHES SEASONED CHIPS		✓													
CHIPS & MELTED CHEESE		✓					✓								
ONION RINGS		✓													✓
GARLIC BREAD		✓					✓								

CHEESEY GARLIC BREAD		✓					✓							
COLESLAW				✓			✓							
SWEET POTATO FRIES		✓												
BUTTERED GREENS							✓							
SIDE SALAD									✓					✓
CIABATTA & SANDWICHES 6OZ SIRLOIN & STILTON		✓					✓		✓					✓
FISH FINGERS & TARTARE SAUCE		✓		✓	✓		✓		✓					✓
BACON, CHEDDAR CHEESE & MUSHROOM		✓					✓		✓					✓
TUNA MAYONNAISE		✓		✓	✓		✓		✓					✓
MELTED BRIE, LETTUCE & TOMATO		✓					✓		✓					✓
JACKET POTATOES BACON, CHEDDAR CHEESE & MUSHROOM							✓		✓					✓
TUNA MAYONNAISE				✓	✓		✓		✓					✓
BAKED BEANS & CHEESE							✓		✓					✓

FIXED PRICE MENU Please see Main Menu allergen info where relevant, PLUS....														
CREAMY SAUTÉED GARLIC MUSHROOMS		✓					✓		✓					✓
HOT CHOCOLATE FUDGE CAKE		✓		✓			✓							
SUNDAY LUNCH ITEMS Please see Main Menu allergen info where relevant PLUS														
ROAST SIRLOIN OF BEEF	✓	✓		✓			✓							✓
ROAST LOIN OF PORK	✓	✓		✓			✓							✓
ROAST LEG OF LAMB	✓	✓		✓			✓							✓
ROAST BREAST OF CHICKEN	✓	✓		✓			✓							✓
WALNUT, LENTIL & CRANBERRY NUT ROAST	✓	✓								✓				✓
PIGS IN BLANKETS		✓												
BOWL OF CAULILOWER CHEESE							✓							


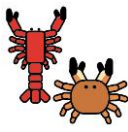
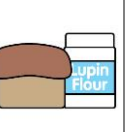
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DISHES AND THEIR ALLERGEN CONTENT – The Swan at Nibley “May 22 Revision” Pg 3 of 3

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
WHITE CHOCOLATE & HONEYCOMB CHEESECAKE With a chocolate tuile and “Marshfield Dairy” vanilla ice-cream		✓					✓							
SUMMER BERRY ETON MESS “Marshfield Dairy” vanilla ice-cream				✓			✓							
LEMON & RHUBARB POSSET Shortbread biscuit		✓					✓							
DARK CHOCOLATE TORTE Raspberry compote, “Marshfield Dairy” vanilla ice-cream				✓			✓							
CHEF’S CRUMBLE OF THE DAY Custard or “Marshfield Dairy” vanilla ice-cream		✓					✓							
CHEESEBOARD A selection of British & Continental cheeses, crackers, red onion jam & grapes	✓	✓					✓							✓
“BOOZY” AFFOGATO “Marshfield Dairy” salted caramel ice-cream, double espresso & Frangelico, crushed Biscoff biscuit		✓					✓			✓				
“Marshfield Dairy” Ice-Cream & Sorbet		✓					✓							

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