



THE  
**SWAN**  
— INN —  
NIBLEY

# MENU & DRINKS LIST

**01454 312290**

[info@theswanatnibley.co.uk](mailto:info@theswanatnibley.co.uk)

[www.theswanatnibley.co.uk](http://www.theswanatnibley.co.uk)

[Facebook.com/TheSwanInnNibley](https://www.facebook.com/TheSwanInnNibley)

[@theswanatnibley](https://www.instagram.com/theswanatnibley)

# Welcome to “The Swan at Nibley”

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Welcome to The Swan at Nibley, where we strive to deliver excellent food and great service in pleasant surroundings all year round. Whether you're relaxing in front of the log burner in the winter, or dining al fresco in the summer, we've got you covered.

Our family have been in the hospitality business for many decades and this family-run ethos is reflected in everything we do, resulting in our fabulous local reputation.

The team of chefs, lead by Head Chef Andrew Austin, enjoy developing our seasonal menus but their creative flair is really demonstrated on our ever-changing specials board, so please make sure you check this out before ordering.

Thank you for choosing The Swan at Nibley, we hope you have a great time!

## FAIR TIP POLICY

*We apply a discretionary 10% service charge which is fully shared amongst all kitchen and serving staff, including those that have looked after you today. If, for whatever reason, you would like this service charge removed, please just ask a member of the team.*

# Special Offers

## FIXED PRICE LUNCH

Weekdays & Saturday till 2pm

One Course £12.95

Two Courses £17.95

Three Courses £22.95



## STEAK TUESDAYS

Two “Ruby & White” 8<sup>oz</sup> Rump Steaks

OR 10<sup>oz</sup> Gammon Steaks

for just £30



## WINE CLUB WEDNESDAYS

33% off our Special Wines\*

All Day Wednesdays

\*AVAILABLE ON ALL OUR WINES & CHAMPAGNES  
SERVED BY THE BOTTLE ONLY



## PIE & PINT THURSDAYS

Order a “Pie of the Day”

and get a drink\* for Free

\*ANY REAL ALE, THATCHER’S GOLD, AMSTEL, ANY POST  
MIX SOFT-DRINK OR 125ML WINE SERVED BY THE GLASS



## COCKTAIL & FIZZ FRIDAYS

Two Cocktails for £12

Two Glasses of Prosecco for £8



## DIETARY INFO

**v** Vegetarian **vo** Vegetarian **OPTIONAL**

**ve** Vegan **veo** Vegan **OPTIONAL**

**ngi** No gluten-containing ingredients

**ngo** No gluten-containing ingredients **OPTIONAL**

*Full allergen information is available upon request and on our website. We take steps to minimise the risk of cross contamination, however we do not have specific allergen-free zones in our kitchens and it is **NOT** possible for us to guarantee separation of all allergens.*

# Drinks Selection

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<b>Cuba Libra</b>	£6.95
Havana Club Especial, over ice, half a squeezed lime, finished with Fever Tree Madagascan Cola	
<b>The Swan Martini</b>	£7.95
A classic dry martini...a large measure of Tarquin's Cornish Dry gin, Lillet Rose Vermouth, Orange bitters and a twist of grapefruit	
<b>Boulevardier</b>	£8.50
A twist on the classic Negroni, made with Bulleit Bourbon in place of gin, mixed in equal parts with Campari & Sweet Vermouth for a more harmonious blend	
<b>Autumnal Spritz</b>	£8.95
A large measure of Chase GB Gin, apple juice and cinnamon syrup, topped with prosecco	
<b>Bailey's Flat White Martini</b>	£8.50
Bailey's, vodka and freshly ground espresso combine to make the perfect winter martini – is it a drink or dessert? We think it can be both!	

## FROM THE BAR

### Draught

AMSTEL | BIRRA MORETTI | BEAVERTOWN BREWERY NECK OIL  
THATCHER'S GOLD | GUINNESS *plus a changing selection of Real Ales...*

### Bottles

THATCHER'S HAZE | CORONA | BUDWEISER | OLD MOUT

### Low or No-Alcohol

BIRRA MORETTI ZERO | OLD MOUT ALCOHOL FREE | ADNAM'S GHOST SHIP

## GIN & TONIC SELECTION

*We have a large selection of gins available in our separate "Gin Menu" (please ask us for a copy)...these all pair perfectly with our Fever-Tree tonic range...*

### Fever-Tree Tonics

INDIAN TONIC | LIGHT TONIC | LEMON TONIC | MEDITERRANEAN TONIC  
ELDERFLOWER TONIC | AROMATIC TONIC | RHUBARB & RASPBERRY TONIC

## PREMIUM SOFT DRINKS

### Fever-Tree Sparkling

CLOUDY BRITISH APPLE *with a twist of garden mint*  
SICILIAN LEMONADE *with the finest juicy Sicilian lemons*  
RASPBERRY LEMONADE *with a hint of Mediterranean Rose*  
GINGER BEER *with a blend of three gingers from Nigeria, Cochin and the Ivory Coast*

### Frobisher's Fantastical Fusions

Jazzy fruit juice combos, loosened up with a dash of water for a lighter, rather too moreish gulp

APPLE & RASPBERRY | APPLE & MANGO | PASSIONFRUIT & ORANGE

### Frobisher's Jubilant Juices

Fabulous fruit (and nothing else) skinned, squashed and siphoned into an elegant glass bottle

ORANGE | APPLE | PINK GRAPEFRUIT | TOMATO | CRANBERRY | PINEAPPLE

### Belvoir Farm

SPARKLING ELDERFLOWER

# Fixed Price Lunch

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Weekdays & Saturday 12pm - 2pm

ONE COURSE £12.95 TWO COURSES £17.95

THREE COURSES £22.95

## STARTERS

- Roasted Butternut Squash Soup v veo ngo
- Chicken Liver, Bacon & Brandy Pâté ngo
- Breaded Whitebait & Tartare Sauce
- Creamy Sautéed Garlic Mushrooms v ngo

## MAIN COURSES

- Honey Glazed Wiltshire Ham, Fried Egg & Chips ngo
- Beer Battered Cod, Peas & Chips ngo
- Lasagne al Forno
- Risotto of the Day vo veo ngi

## DESSERTS

- Cheesecake of the Day v veo ngo
- Hot Chocolate Fudge Cake v
- Crumble of the Day v ngo

# Lunch Items

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## BAGUETTE & SANDWICHES

*Your choice of either rustic sourdough baguette or thick cut malted granary sandwich, served with our homemade coleslaw and a salad garnish*

ADD SEASONED CHIPS +£2.95    ADD SWEET POTATO FRIES +£3.95

- Steak & Stilton ngo £10.95
- Fish Fingers & Tartare Sauce £7.95
- Goat's Cheese & Roasted Red Pepper v ngo £8.50
- Bacon, Cheddar Cheese & Mushroom ngo £8.50
- Honey Glazed Wiltshire Ham & Cheddar Cheese ngo £8.25
- Crispy Bacon, Melted Brie & Cranberry ngo £7.50
- Tuna Mayonnaise & Cucumber ngo £7.95
- Chicken, Bacon, Gem Lettuce & Caesar Dressing ngo £8.25

## JACKET POTATOES

*Salad garnish & coleslaw*

- Bacon, Cheddar Cheese & Mushroom ngi £8.25
- Honey Glazed Wiltshire Ham & Cheddar Cheese ngi £8.25
- Tuna Mayonnaise ngi £7.95
- Baked Beans & Cheese v ngi £7.50

# Main Menu

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## STARTERS

<b>Mixed Pitted Olives</b>	£3.95	
In extra virgin olive oil with sun-dried tomatoes and garlic <b>v ve ngi</b>		
<b>Focaccia, Brioche &amp; Sourdough Breads</b>	£7.95	
Ideal to share. With balsamic vinegar, oils and Cornish salted butter <b>v veo ngo</b>		
<b>Chicken Liver, Bacon &amp; Brandy Pâté</b>	£8.75	
Apple & blackberry chutney, Melba toast <b>ngo</b>		
<b>Crispy Fried Squid</b>	£8.50	
Roasted garlic aioli, sun-dried tomatoes		
<b>Roasted Butternut Squash &amp; Thyme Soup</b>	£7.95	
Chorizo crumb, sourdough baguette and Cornish salted butter <b>vo veo ngo</b>		
<b>Sweet &amp; Sticky Pork Belly Bites</b>	£8.95	
Cantonese BBQ sauce, grilled tenderstem, pickled shallots		
<b>Creamy Garlic Mushrooms</b>	£7.95	
Gran Levanto Italian cheese, toasted focaccia <b>v veo ngo</b>		
<b>Breaded Whitebait</b>	£7.95	
Tartare sauce, lemon wedge		
<b>Chicken &amp; Streaky Bacon Caesar Salad</b>	<b>Starter</b> £7.75	
Croutons, gem lettuce, anchovies, Caesar dressing <b>ngo</b>		<b>Main</b> £14.95
<b>Whole Box Baked Camembert Sharer</b>	£14.50	
Topped with walnuts, honey & thyme, served with sourdough, focaccia and a red onion marmalade <b>v ngo</b>		

## GRILL SELECTION

### Our Steaks

Grass-fed beef sourced from a small number of West Country farms by our butcher, Ruby & White. All of our steaks are dry-aged for a minimum of 28 days on the bone and served with a grilled tomato, garden peas, roasted field mushroom, onion rings and seasoned chips **ngo**

8 <sup>oz</sup> RUMP	£22.95
10 <sup>oz</sup> SIRLOIN	£28.95
<b>Steak Sauces</b>	<i>All</i> £2.95

STILTON **ngi**

PEPPERCORN & BRANDY **ngi**

BÉARNAISE **ngi**

<b>Prime British Beef Burger</b>	£17.95
Crispy bacon, your choice of stilton or cheddar cheese, red onion jam, gem lettuce and tomato, in a brioche bun with seasoned chips <b>ngo</b>	

<b>Buttermilk Fried Chicken &amp; Chorizo Burger</b>	£16.95
Gem lettuce, tomato, roasted garlic aioli, in a brioche bun with seasoned chips <b>ngo</b>	

<b>Falafel, Goat's Cheese &amp; Sweet Potato Burger</b>	£15.95
Roquette, tomato, cucumber, red pepper jam, in a brioche bun with seasoned chips <b>v veo ngo</b>	

<b>10<sup>oz</sup> Gammon Steak</b>	£16.95
With a brace of fried eggs, grilled tomato, garden peas and seasoned chips <b>ngo</b>	

# Specials Board

*We have a regularly changing selection of Chef's Specials so please make sure you take a look at these before ordering!*

## MAIN COURSES

- The “Nibley” Chicken** £16.95  
Mushroom, bacon & tarragon sauce, curly kale, honey glazed carrots, sautéed new potatoes **ngo**
- Pan-Seared Duck Breast** £22.95  
Served sliced with Dauphinoise potatoes, tenderstem broccoli, parsnip purée, roasted butternut squash and a red wine & blackberry sauce **ngi**
- Cider Braised Pork Belly** £19.50  
Chorizo mashed potato, buttered savoy cabbage, pea purée and a cider & thyme jus **ngi**
- 10<sup>oz</sup> Beer-Battered Cod & Chips** £17.50  
Garden peas, salad garnish, tartare sauce **ngo**
- Chef's “Pie of the Day”** £16.95  
Short-crust pastry pie of the day, fresh market vegetables, mashed potato and a jug of gravy on the side
- Pan-Fried Salmon Fillet** £18.95  
With a lemon butter & caper sauce, crushed parsley new potatoes, tenderstem broccoli and curly kale **ngi**
- Honey Glazed Wiltshire Ham** £15.95  
Brace of fried eggs, coleslaw, salad, seasoned chips **ngo**
- Lasagne al Forno** £16.95  
Salad garnish, garlic bread
- Butternut Squash & Baked Goat's Cheese Risotto** £15.95  
Gran Levanto tuile, curly kale, garlic sourdough bread **v veo ngo**

## SIDE DISHES

- Chips | Garlic Bread | Tenderstem Broccoli  
Side Salad | Onion Rings** All £3.95
- Cheesy Chips | Cheesy Garlic Bread  
Sweet Potato Fries | Dauphinoise Potatoes** All £4.95

## CHILDRENS' MENU

*Please ask us for a “Craftis” kids activity bag.  
Prices are for our guests aged 12 and under only*

### STARTERS

- Soup of the Day** £3.50      **Garlic Bread** £1.95

### MAINS

*All served with your combination of beans, peas, chips, new potatoes **or** salad*

- Chicken Goujons** £6.95      **Fish Fingers** £6.95  
**Cheese & Tomato Pizza** £6.95      **Ham & Fried Egg** £6.95  
**Roast Dinner** £8.95      **Lasagne** £6.95

*Sunday Lunchtimes only*

### DESSERTS

- Hot Chocolate Fudge Cake** £3.95      **Crumble of the Day** £3.95  
**“Marshfield Farm” Ice-Cream** PER SCOOP £2.75

# Sunday Lunch

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Available every Sunday lunchtime between 12pm-5pm

## STARTERS

<b>Roasted Butternut Squash &amp; Thyme Soup</b>	£7.95
Chorizo crumb, sourdough baguette and Cornish salted butter <b>vo veo ngo</b>	
<b>Creamy Garlic Mushrooms</b>	£7.95
Gran Levanto Italian cheese, toasted focaccia <b>v veo ngo</b>	
<b>Crispy Fried Squid</b>	£8.50
Roasted garlic aioli, sun-dried tomatoes	
<b>Breaded Whitebait</b>	£7.95
Tartare sauce, lemon wedge	
<b>Chicken Liver, Bacon &amp; Brandy Pâté</b>	£8.75
Apple & blackberry chutney, Melba toasts <b>ngo</b>	
<b>Chicken &amp; Streaky Bacon Caesar Salad</b>	<b>Starter</b> £7.75
Croutons, gem lettuce, anchovies, Caesar dressing <b>ngo</b>	<b>Main</b> £14.95

## SUNDAY ROASTS

*Our roasting joints are all from “Ruby & White” Butchery and are served with seasoned roasted potatoes, Yorkshire pudding, cauliflower cheese, gravy and fresh market vegetables*

<b>Roast Sirloin of Beef</b> <b>ngo</b>	£18.50
<b>Roast Loin of Pork</b> <b>ngo</b>	£15.95
<b>Roast Leg of Lamb</b> <b>ngo</b>	£18.50
<b>Roast Breast of Chicken</b> <b>ngo</b>	£15.95
<b>Walnut, Lentil &amp; Cranberry Nut Roast</b> <b>v veo</b>	£14.95
<b>Trio of Roasts</b>	£21.95
A large selection of up to three roasted meats <b>ngo</b>	

## SUNDAY SIDES

<b>Pigs in Blankets</b> <b>ngi</b>	£4.95
<b>Extra Yorkshire Pudding</b> <b>ngo</b>	£1.50
<b>Bowl of Cauliflower Cheese</b> <b>ngi</b>	£4.95

## OTHER MAINS

<b>Prime British Beef Burger</b>	£17.95
Crispy bacon, your choice of stilton or cheddar cheese, red onion jam, gem lettuce and tomato, in a brioche bun with seasoned chips <b>ngo</b>	
<b>10<sup>oz</sup> Beer-Battered Cod &amp; Chips</b>	£16.95
Garden peas, salad garnish, tartare sauce <b>ngo</b>	
<b>Buttermilk Fried Chicken &amp; Chorizo Burger</b>	£16.95
Gem lettuce, tomato, roasted garlic aioli, in a brioche bun with seasoned chips <b>ngo</b>	
<b>Falafel, Goat’s Cheese &amp; Sweet Potato Burger</b>	£15.95
Roquette, tomato, cucumber, red pepper jam, in a brioche bun with seasoned chips <b>v veo ngo</b>	



# Desserts

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<b>Chef's Homemade Cheesecake of the Day</b>	£8.25
Marshfield Farm "Very Vanilla" ice-cream <b>v ngo</b>	
<b>Sticky Toffee Pudding</b>	£8.25
Treacle and date sponge topped with a lusciously rich toffee sauce and served with Marshfield Farm "Very Vanilla" ice-cream <b>v</b>	
<b>Lemon Meringue Pie</b>	£7.95
Marshfield Farm "Raspberry Sorbet" <b>v</b>	
<b>Belgian Chocolate &amp; Orange Tart</b>	£8.50
Raspberry compote, Marshfield Farm "Very Vanilla" ice-cream <b>v</b>	
<b>Chocolate &amp; Marshmallow Brownie</b>	£8.50
Chocolate soil, Marshfield Farm "Salted Caramel" ice-cream <b>v</b>	
<b>Apple &amp; Blackberry Crumble</b>	£7.50
Custard or Marshfield Farm "Very Vanilla" ice-cream <b>v ngo</b>	
<b>"Boozy" Affogato</b>	£8.50
Marshfield Farm "Salted Caramel" ice-cream, double espresso, Frangelico liqueur, crushed Biscoff biscuit <b>v veo</b>	
<b>Marshfield Farm Ice-Cream</b> <b>v ngo</b>	THREE SCOOPS - £7.95
Straight from the farm circa 8 miles away, the entire product range is suitable for vegetarians and free from artificial colours & flavours.	
VERY VANILLA   CHOCOLATE HEAVEN   COFFEE MOCHA   SALTED CARAMEL	
MINT CHOC CHIP   VEGAN VANILLA   VEGAN SALTED CARAMEL	
MANGO SORBET   LEMON SORBET   RASPBERRY SORBET	
<b>"Fine Cheese Co" Cheeseboard</b>	£10.95
Colston Basset Stilton, Keen's Traditional Somerset Cheddar, Brie de Meaux Dongé, grapes & chutney	

# After Dinner Drinks

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<b>Floater Coffee</b>	£4.50
<b>Hot Chocolate</b>	£3.50
<b>Liqueur Coffees</b>	£6.95
BAILEY'S   IRISH   CALYPSO   FRENCH   ITALIAN	
<b>Espresso Martini</b>	£8.50
"Mr Black" cold brew coffee liqueur, Smirnoff vodka, espresso	
<b>Single Malts</b> 50ml	
TALISKER £11.95 OBAN £15.95 CRAGGANMORE £9.95 DALWHINNE £11.95	
GLENKINCHIE £11.95 LAPHRAOIG £11.95 LAGAVULIN £17.95	
<b>"TeaPig" Teas</b>	£2.95
EVERYDAY   EARL GREY   DARJEELING   CAMOMILLE	
MAO FENG GREEN TEA   GREEN TEA WITH MINT   SUPER FRUIT	
<b>Freshly Ground Coffee</b>	
AMERICANO £2.95   CAPPUCCINO £3.25   LATTE £3.25	
ESPRESSO £2.25   DOUBLE ESPRESSO £2.95	

# Wines by the Glass

## WHITE WINE

	175ml	250ml	750ml
<b>San Alessandro, Trebbiano-Pinot Grigio</b> 2019/20 ITALY 11.5% <i>Light and delicate style with floral notes and a lime and sherbet touch</i>	£5.70	£7.50	£21.00
<b>San Elian, Sauvignon Blanc</b> 2021/22 CENTRAL VALLEY, CHILE 12.5% <i>On the nose, tropical fruit aromas whilst on the palate, citrus fruits, a light body and a balanced acidity</i>	£6.25	£8.15	£23.00
<b>Azabache, Rioja Blanco</b> 2020/21 RIOJA, SPAIN 12% <i>Intensely fruity, with citrus and apple aromas. Smooth and refreshing</i>	£6.25	£8.15	£23.00
<b>Stringy Bark Creek, Chardonnay</b> 2019/29 S.E. AUSTRALIA 13% <i>A delicious Chardonnay, notes of melon and a zesty freshness on the finish</i>	£6.65	£8.65	£24.50
<b>Chereau Carré, Muscadet</b> 2018/19 LOIRE, FRANCE 12% <i>Intense nose of rose petals with notes of lychee and orange blossom. Sweet melon and fresh citrus fruits give balance to the palate.</i>	£6.90	£9.00	£25.50
<b>Gravel &amp; Loam, Sauvignon Blanc</b> 2020/21 MARLBOROUGH, NZ 13.5% <i>Gooseberry aromas alongside fresh herbaceous and grassy notes. Well structured zesty acidity with fantastic length and elegance.</i>	£7.85	£10.25	£29.00

## ROSÉ WINE

<b>Falling Petal, Zinfandel Rosé</b> 2021/22 CALIFORNIA, USA 11% <i>Conjures up summer in every sip. Delicious flavours of red fruits and peach</i>	£6.25	£8.15	£23.00
<b>Laroma, Pinot Grigio Rosato</b> 2020/21 SICILY, ITALY 12% <i>Freshness, delicacy and rose-scented charm all the way through</i>	£6.25	£8.15	£23.00

## RED WINE

<b>San Elian, Merlot</b> 2020/21 CENTRAL VALLEY, CHILE 13% <i>On the nose, aromas of black cherries, whilst on the palate, juicy red and black fruits combine with a medium body and soft tannins</i>	£6.25	£8.15	£23.00
<b>Yallaroo, Shiraz</b> 2019/20 S.E. AUSTRALIA 13% <i>A fresh, juicy, fruity Aussie Shiraz laden with black forest flavours.</i>	£6.65	£8.65	£24.50
<b>The Butcher of Buenos Aires, Malbec</b> NV MENDOZA, ARG 13.5% <i>Attractive notes of sweet black cherry and a silky smooth mouth feel</i>	£6.65	£8.65	£24.50
<b>Gran Rosso, Primitivo-Negroamaro</b> 2020 PUGLIA, ITALY 13.5% <i>Intense, full and complex with dark chocolate and black cherry character.</i>	£6.65	£8.65	£24.50
<b>1000 Milhojas, Tempranillo</b> 2019/20 RIOJA, SPAIN 14% <i>An open and friendly Rioja filled with vanilla spice and baked red fruit. Full-bodied but smooth enough to drink on its own</i>	£6.90	£9.00	£25.50

## SPARKLING WINE

<b>Botter, Prosecco Spumante</b> NV VENETO, ITALY 11% <i>A zippy, refreshing and sherbet style fizz with delicate fruity notes.</i>	125ml	£5.95	£33.00
<b>Ca'Bolani, Rosé Prosecco</b> NV VENETO, ITALY 11% <i>Pale pink in colour with fine bubbles. Pleasantly fruity and refreshing on the palate with notes of crisp Renmet apples and red berry fruits.</i>			£35.00

Our wines by the glass are also available in 125ml measures

# Wines by the Bottle

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## WHITE WINE

- Laurent Miquel, Viognier** 2019 LANGUEDOC, FRANCE 13.5% £31.00  
*Peach-scented Viognier is perfectly pitched here. Skilful winemaking keeps the peach notes true, right through the lovely, long, cool finish*
- Acquae, Picpoul de Pinet** 2020/21 LANGUEDOC, FRANCE 13% £35.00  
*A fine, fresh nose with fruity and floral aromas*
- Cossetti, Gavi di Gavi** 2018/19 GAVI, ITALY 12.5% £41.00  
*A medley of peach, apple and honeydew, crisp and dry with an invigorating acidity*
- Lyme Bay Shoreline White** 2020 DEVON, ENGLAND 11.5% £49.00  
*A wine for seafood; dry and refreshing with complex layers. This beautiful wine has subtle notes of rose petal, lemon, nettle and grapefruit.*
- Les Fourneaux Paul Nicolle, Chablis 1er Cru** 2018 FRANCE 13% £68.00  
*Fresh yet rich on the mid-palate, with citrus blossom and green apple flavours, a salty minerality and clean finish*

## ROSÉ WINE

- Ultimate Provence NV** CÔTES DE PROVENCE 12.5% £38.00  
*Layers of raspberry, strawberry fruit on the nose invite you to a gorgeous, yet spicy palate*

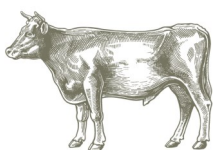
## RED WINE

- Outnumbered, Pinot Noir** 2020/21 WAIRARAPA, NZ 12.5% £37.00  
*This is a lively young pinot with ripe cherry and plum fruit flavours.*
- Secret Viu Manet, Carménère** 2020 COLCHAGUA VALLEY, CHILE 14% £39.00  
*This Carménère's has a typical spicy character with aromas of black pepper, fruits, berries, and a subtle note of fresh-ground coffee.*
- Ermita De Sans Felices, Rioja Reserva** 2016/17 RIOJA, SPAIN 14% £41.00  
*Intensely concentrated with blackberry fruit and wonderful enriching sweetness with a finish that lasts forever. Fabulous!*
- Château Sergant** 2019 BORDEAUX, FRANCE 14% £47.00  
*Accompanied by a rich bouquet and structure, its ageing potential is long-lived. Full and balanced with notes of blackberry jam and caramel*
- Zonin, Amarone della Valpolicella** 2018/19 VENETO, ITALY 15.5% £57.00  
*Intense colour leads into an inviting bouquet of wild hedgerow berries. There is a velvety feel and masses of rich sun-dried fruit, spice and integrated balanced tannins*
- Cossetti, Barolo** 2014/15 PIEDMONT, ITALY 14% £70.00  
*A wine of great class with long ageing, a garnet red with orange reflections that intensify over time. Intense aroma of red and purple fruits, the flavour is full and velvety, with a spicy finish*

## CHAMPAGNE

- Ayala Brut Majeur NV** CHAMPAGNE 12% £67.00  
*Expressive and elegant with ripe fruit flavours from the sister house of Bollinger*
- Taittinger Prestige Rosé Brut NV** CHAMPAGNE 12.5% £77.00  
*A veritable star in the shining pink Champagne firmament. Not only does the vivid red fruit explode on the palate, but it has a finesse of texture*
- Laurent Perrier "La Cuvée" Brut NV** CHAMPAGNE 12% £87.00  
*In the top rank of Champagne houses, the style is light and elegant. Real finesse tops yeasty, fresh bread undertones, taut apple and citrus fruit.*
- Bollinger "La Grande Année"** CHAMPAGNE 12% £180.00  
*Superb and confident, rich, biscuity character with a lingering finish.  
A classic vintage Champagne (Vintage may vary)*

VISIT OUR SISTER SITES...



THE  
**SODBURY**  
— STEAK HOUSE —  
AT THE SQUIRE

THE SODBURY STEAKHOUSE  
AT THE SQUIRE

67 Broad Street, Chipping Sodbury, BS37 6AD

01454 312121

[info@thesquireinn.co.uk](mailto:info@thesquireinn.co.uk)

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THE  
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— INN —  
OLD SODBURY

THE BELL  
AT OLD SODBURY

Badminton Road, Old Sodbury, BS37 6LL

01454 325582

[info@thebellatoldsodbury.co.uk](mailto:info@thebellatoldsodbury.co.uk)

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