



THE
SWAN
— INN —
NIBLEY

CELEBRATION MENU

[FACEBOOK.COM/THESWANINNIBLEY](https://www.facebook.com/TheSwanInnNibley)

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WELCOME TO "THE SWAN AT NIBLEY"

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 a 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 wonderful experience.

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.

DIETARY INFO

✓ 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.

CELEBRATION MENU

Whether it's a family get-together, a big birthday bash, a private party or the whole place to yourselves for a wedding celebration - we know how to make a special occasion extra-special. Our "Celebration Menu" is available for 9 or more guests when pre-ordered in advance of your booking.

Please call or email us to make a booking.

01454 312290 or info@theswanatnibley.co.uk

TWO COURSES £23.95 THREE COURSES £29.95

ON ARRIVAL

CHARRED SOURDOUGH, BAKED BREADS & OLIVES

Balsamic vinegar, oils, butter **V VEO NGO**

STARTERS

CHEF'S SOUP OF THE DAY

Ciabatta bread and butter **V VEO NGO**

CREAMY GARLIC & BRIE MUSHROOMS

Charred sourdough **V NGO**

BREADED WHITEBAIT

Tartare sauce, lemon wedge

£7.75

HAM HOCK, CAPER & MUSTARD TERRINE

Red onion jam, sliced ciabatta **NGO**

£7.95

CLASSIC MAINS

THE "NIBLEY" CHICKEN

Mushroom, bacon & tarragon sauce, tender-stem broccoli, honey glazed carrots, sautéed new potatoes **NGO**

SLOW-ROASTED PORK BELLY

Baby fondant potatoes, savoy, watercress purée, cider jus **NGI**

10^{0Z} BRITISH SIRLOIN STEAK

+£7 Supplement

28 Day dry-aged premium British steaks, field mushroom, roasted tomato, peas, seasoned chips **ALL NGO**

PAN-FRIED SALMON FILLET

Crushed new potatoes, asparagus, beetroot purée **NGI**

PULLED BBQ AUBERGINE & BLACK BEAN BURGER

Vegan smoked gouda cheese, vegan brioche bun, lettuce, tomato, seasoned chips **V VE**

DESSERTS

WHITE CHOCOLATE & HONEYCOMB CHEESECAKE

With a chocolate tuile and "Marshfield Dairy" vanilla ice-cream **V**

DARK CHOCOLATE TORTE

Raspberry compote, "Marshfield Dairy" vanilla ice-cream **V NGI**

LEMON & RHUBARB POSSET

Shortbread biscuit **V**

TRIO OF "MARSHFIELD DAIRY" ICE-CREAM **NGO V**