



DRINKS

- Festive Spritz** - Tarquin's "Figgy Figgy Pudding" gin, apple juice, cinnamon syrup, topped with prosecco £8.95
Boodles Mulberry Gin & Fever-Tree Lemon Tonic - over ice with a lemon garnish £8.50
Mulled Wine - A large glass of festively spiced wine, garnished with orange and cinnamon £7.95
Baileys Espresso Martini - Bailey's Irish cream liqueur, Smirnoff vodka, espresso £8.50

NIBBLES

- Mixed Olives** **v VE** **NGI** £4.50 **Houmous, Oils & Focaccia** **v VE** £6.00 **Honey Glazed Chorizo** **NGI** £5.50

STARTERS & SHARERS

- French Onion Soup** - cheddar & herb topped crouton **v VEO** **NGO** £7.50
Chicken Liver Pâté - apple & cranberry glaze, crunch olive oil croutons **NGO** £8.50
Hot Smoked Salmon & Cream Cheese Bon Bons - red pepper dressing **NGI** £8.00
Sea Salt & Black Pepper Squid - garlic mayonnaise dip, grilled lemon £8.50
Creamy Garlic Button Mushrooms - crumbled Stilton, toasted malted bloomer **v** **NGO** £8.25

CLASSIC MAINS

- The "Nibley" Chicken** - mushroom, bacon & tarragon sauce, honey glazed carrots, seasonal greens £17.00
 sautéed new potatoes **NGO**
Cider Braised Pork Belly - dauphinoise potatoes, seasonal greens, carrot purée, cider & thyme jus **NGI** £19.50
Pan Seared Salmon Fillet - sautéed potatoes, chorizo, shallot & garlic shredded sprouts, hollandaise sauce **NGI** £19.50
Wild Mushroom & Tarragon Risotto - crispy curried shallots, Gran Levanto shavings, £17.00
 garlic bread **VO** **VEO** **NGO**

GRILL SELECTION

- West Country Steaks** - 8oz RUMP £23.50 10oz SIRLOIN £29.00
 Buttered mushrooms, garlic & rosemary tomato, onion rings, seasoned chips **NGO**
Stilton Sauce **NGI** £3.00 **Peppercorn & Brandy Sauce** **NGI** £3.00
Prime British Beef Burger - bacon jam, cheddar, Dijon mayo, gem lettuce, tomato, thick cut chips **NGO** £17.50
Grilled Chicken & Mozzarella Burger - gem lettuce, tomato, pesto, aioli, thick cut chips **NGO** £17.50
Vegan Bean Burger - rocket & radicchio, hummus, sriracha vegan mayo, tomato salsa, thick cut chips **v VEO** £16.00

PUB FAVOURITES

- 10oz Beer-Battered Cod & Chips** - garden peas, salad garnish, tartare sauce **NGO** £18.00
Chef's "Pie of the Day" - fresh market vegetables, gravy on the side, your choice of mash or thick cut chips £17.00
Honey Glazed Wiltshire Ham - brace of fried eggs, coleslaw, salad, thick cut chips **NGO** £16.00
Beef Lasagne al Forno - rich tomato & basil sauce, garlic bread, salad garnish £16.00

SIDE DISHES

- Thick Cut Chips | Garlic Bread | Seasonal Greens | Side Salad | Onion Rings | Mashed Potato** **ALL** £4.00
Cheesy Chips | Cheesy Garlic Bread | Sweet Potato Fries | Dauphinoise **ALL** £5.00

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.*

We apply a discretionary 10% service charge which is 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.



THE
SWAN
INN
NIBLEY

DESSERTS

Baileys & Chocolate Cheesecake - Marshfield Farm "Very Vanilla" ice-cream v NGO	£8.00
Belgian Chocolate & Salted Caramel Brownie - Marshfield Farm "Very Vanilla" ice-cream v	£8.50
Mulled Apple, Cranberry & Sultana Crumble - custard or "Very Vanilla" ice-cream v NGO	£7.50
Sticky Toffee Pudding - toffee & vanilla custard v NGI	£8.00
Cheeseboard - Clawson Stilton, French brie, mature Cheddar, frozen grapes, fig & apple chutney, biscuits	£10.00
Boozy Affogato - Marshfield Farm "Salted Caramel" ice-cream, double espresso, Frangelico liqueur, crushed Biscoff biscuit v VEO	£8.50
Marshfield Farm Ice-Cream Sundae - from the farm circa 8 miles away v VEO NGO	THREE SCOOPS - £8.00
VERY VANILLA CHOCOLATE HEAVEN TRUE COFFEE SALTED CARAMEL MINT CHOC CHIP VEGAN SALTED CARAMEL MANGO SORBET LEMON SORBET	

LUNCHTIME MENU

Available till 2pm, Tuesday to Saturday

FESTIVE FIXED PRICE MENU

TWO COURSES £22.95 THREE COURSES £27.95

Bookable in advance, pre-order required. Please ask us for a copy of the menu and to book your table

FESTIVE CIABATTA

Cold turkey slices, apricot & sage stuffing and cranberry sauce all served in one of our freshly baked ciabattas **NGO** £9.00

CIABATTAS & SANDWICHES

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

ADD SEASONED CHIPS +£3.00

ADD SWEET POTATO FRIES +£4.00

Cold Roast Beef & Horseradish **NGO** £9.00

Bacon, Cheddar & Mushroom £8.00

Fish Goujons & Tartare Sauce £8.00

Cheddar Cheese & Caramelised Red Onion Chutney **NGO** £8.50

Bacon, Brie & Cranberry **NGO** £7.50

Tuna & Red Onion Mayonnaise **NGO** £8.00

JACKET POTATOES

Salad garnish & coleslaw

Bacon, Cheddar Cheese & Mushroom **NGI** £8.25

Honey Glazed Ham & Cheese **NGI** £8.25

Tuna & Red Onion Mayonnaise **NGI** £8.00

Baked Beans & Cheese **v NGI** £7.50