



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.

MENU & DRINKS LIST

FOOD SERVICE TIMES

MONDAY TO FRIDAY

12PM-2:30PM & 6PM-9PM

SATURDAY

12PM-9PM

SUNDAY

12PM-8PM

[FACEBOOK.COM/THESWANINNNIBLEY](https://www.facebook.com/theswaninnnibley)

01454 312290

[INFO@THESWANATNIBLEY.CO.UK](mailto:info@theswanatnibley.co.uk)

[WWW.THESWANATNIBLEY.CO.UK](http://www.theswanatnibley.co.uk)

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

TWO COURSES £15.50 THREE COURSES £19.50

AVAILABLE MONDAY TO FRIDAY LUNCHTIMES



BURGER MONDAYS

ANY TWO BURGERS FROM OUR

"MAIN EVENTS" FOR JUST £25

PRIME BRITISH BEEF BURGER OR VEGGIE BURGER



STEAK TUESDAYS

TWO 8^{oz} RUMP STEAKS OR

10^{oz} GAMMON STEAKS FOR JUST £26



PIE & PINT WEDNESDAYS

OUR "PIE OF THE DAY" AND A DRINK* FOR JUST £15

*ANY REAL ALE, THATCHER'S GOLD, SAN MIGUEL, ANY POST
MIX SOFT-DRINK OR 125ML WINE SERVED BY THE GLASS



STEAK & WINE THURSDAYS

BUY TWO 10^{oz} SIRLOINS AND RECEIVE

A FREE BOTTLE OF WINE

"ALESSANDRO PINOT GRIGIO" OR "YALLAROO SHIRAZ"

UPGRADE TO PROSECCO +£10



FIZZ FRIDAYS

TWO GLASSES OF PROSECCO FOR £8

OR THE WHOLE BOTTLE FOR £21



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 ask us for a copy of the menu or visit our website for more details.

TWO COURSES £23.95

THREE COURSES £29.95

LUNCH MENU

MONDAY TO FRIDAY 12PM-2:30PM & SATURDAY 12PM-5PM

CIABATTAS & SANDWICHES

Ciabatta roll or "Hobbs House" Harvester bread,
with coleslaw, salad garnish and chips ALL NGO

UPGRADE YOUR CHIPS TO SWEET POTATO FRIES +£1

6^{oz} SIRLOIN & STILTON £10.95

FISH FINGERS & TARTARE SAUCE £7.95

BACON, CHEDDAR CHEESE & MUSHROOM £8.50

TUNA MAYONNAISE £7.95

MELTED BRIE, LETTUCE & TOMATO v £7.75

FIXED PRICE LUNCH MENU

MONDAY TO FRIDAY 12PM-2:30PM

TWO COURSES £15.50 THREE COURSES £19.50

STARTERS

SOUP OF THE DAY v VEO NGO

HAM HOCK TERRINE NGO

BREADED WHITEBAIT & TARTARE SAUCE

CREAMY SAUTÉED GARLIC MUSHROOMS v NGO

MAIN COURSES

HONEY GLAZED HAM

Fried egg, salad garnish and seasoned chips NGO

8^{oz} PRIME BRITISH RUMP STEAK

(+£3 SUPPLEMENT)

Grilled tomato and seasoned chips NGO

BEER BATTERED FISH & CHIPS

With peas, salad garnish and tartare sauce NGO

LASAGNE AL FORNO

Side salad

THAI VEGAN CAKES

With a salad garnish v VEO NGI

FETA & ROASTED BEETROOT SALAD v NGI

DESSERTS

CHEESECAKE OF THE DAY v VEO NGO

HOT CHOCOLATE FUDGE CAKE v

CRUMBLE OF THE DAY v NGO

TWO SCOOPS OF "MARSHFIELD DAIRY" ICE-CREAM v

JACKET POTATOES

Salad garnish & coleslaw ALL NGI

BACON, CHEDDAR CHEESE & MUSHROOM £8.25

TUNA MAYONNAISE £7.95

BAKED BEANS & CHEESE v £7.50

MAIN MENU

NIBBLES & BAR SNACKS

"OLIVES ET AL"

Premium mixed olives **V VE NGI**
£3.95

CHARRED SOURDOUGH & BAKED BREADS

Balsamic vinegar, oils, butter **V VEO NGO**
£5.50

ROASTED RED PEPPER HOUMOUS

With pitta bread and crudités **V VE NGO**
£5.50

STARTERS

CHEF'S SOUP OF THE DAY

Ciabatta bread and butter **V VEO NGO**
£6.50

HONEY & SOY PORK BELLY BITES

Roasted broccoli, spring onions **NGO**
£8.50

CREAMY GARLIC & BRIE MUSHROOMS

Charred sourdough **V NGO**
£7.95

BREADED WHITEBAIT

Tartare sauce, lemon wedge
£7.75

HAM HOCK, CAPER & MUSTARD TERRINE

Red onion jam, sliced ciabatta **NGO**
£7.95

CRISPY FRIED CALAMARI

Roasted cherry tomatoes, watercress salad, lime dressing **NGO**
£8.50

ROASTED ASPARAGUS & NEW POTATO SALAD

Radishes, walnuts and a citrus dressing **V VE NGI**
£7.75

GRILL SELECTION

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 **NGO**
£17.50

10^{oz} GAMMON STEAK

Pineapple, fried egg, tomatoes, peas and chips **NGO**
£15.50

8^{oz} BRITISH RUMP STEAK

£17.50

10^{oz} BRITISH SIRLOIN STEAK

£25.95

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

STEAK SAUCES

STILTON £2.50 OR **PEPPERCORN & BRANDY** £2.50

SPECIALS BOARD

PLEASE BE SURE TO CHECK OUR CHEF'S DAILY SPECIALS BOARD BEFORE ORDERING

MAIN COURSES

THE "NIBLEY" CHICKEN

Mushroom, bacon & tarragon sauce, tender stem broccoli, honey glazed carrots, sautéed new potatoes **NGO**
£15.95

SLOW-ROASTED PORK BELLY

Baby fondant potatoes, savoy, watercress purée, cider jus **NGI**
£17.50

BEER BATTERED FISH & CHIPS

Peas, salad garnish, tartare sauce **NGO**
£14.95

CHEF'S "PIE OF THE DAY"

Short-crust pastry pie of the day, fresh market vegetables, mashed potato and gravy on the side
£15.25

PAN-FRIED SALMON FILLET

Crushed new potatoes, asparagus, beetroot purée **NGI**
£17.95

LASAGNE AL FORNO

Salad garnish, garlic bread
£14.95

HAM HOCK & BLUE CHEESE SALAD

Pickled pear, croutons, honey & mustard dressing **NGI**
£14.50

FETA & ROASTED BEETROOT SALAD

Cannellini beans, watercress, lemon & basil vinaigrette **V NGI**
£14.50

THAI STYLE VEGAN CAKES

Coconut rice, salad, chilli & lime dressing **V VE NGI**
£14.75

PULLED BBQ AUBERGINE & BLACK BEAN BURGER

Vegan smoked gouda cheese, vegan brioche bun, lettuce, tomato, chips **V VE**
£14.95

SIDE DISHES

SEASONED CHIPS | GARLIC BREAD | BUTTERED GREENS

SIDE SALAD | ONION RINGS | COLESLAW All £3.50

CHEESY CHIPS | CHEESY GARLIC BREAD | SWEET POTATO FRIES All £4.50

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.

SUNDAY LUNCH

AVAILABLE SUNDAY LUNCHTIMES BETWEEN 12PM-4PM

STARTERS

CHEF'S SOUP OF THE DAY

Ciabatta slices and butter **V VGO NGO**
£6.50

BREADED WHITEBAIT

Tartare sauce, lemon wedge
£7.75

HAM HOCK, CAPER & MUSTARD TERRINE

Red onion jam, ciabatta slices **NGO**
£7.95

ROASTED ASPARAGUS & NEW POTATO SALAD

Radishes, walnuts and a citrus dressing **V VE NGI**
£7.75

CREAMY GARLIC & BRIE MUSHROOMS

Served with charred sourdough **V NGO**
£7.95

SUNDAY ROASTS

Seasoned roasted potatoes, Yorkshire pudding, cauliflower cheese, gravy and fresh market vegetables

ROAST SIRLOIN OF BEEF **NGO**

£16.95

ROAST LOIN OF PORK **NGO**

£14.95

ROAST LEG OF LAMB **NGO**

£17.50

ROAST BREAST OF CHICKEN **NGO**

£14.75

WALNUT, LENTIL & CRANBERRY NUT ROAST **V VEO**

£14.50

LARGE MIXED ROAST

A selection of up to three roasted meats **NGO**
£18.50

SUNDAY SIDES

PIGS IN BLANKETS £3.95 | EXTRA YORKSHIRE £1.50

CAULIFLOWER CHEESE £3.50

MAIN EVENTS

BEER BATTERED FISH & CHIPS

Peas, salad garnish, tartare sauce **NGO**
£14.95

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 **NGO**
£17.50

PULLED BBQ AUBERGINE & BLACK BEAN BURGER

Vegan smoked gouda cheese, vegan brioche bun, lettuce, tomato, chips **V VE**
£14.95

DESSERTS

WHITE CHOCOLATE & HONEYCOMB CHEESECAKE

With a chocolate tuile and "Marshfield Dairy" vanilla ice-cream **V**
£6.95

SUMMER BERRY ETON MESS

"Marshfield Dairy" vanilla ice-cream **V NGI**
£7.25

LEMON & RHUBARB POSSET

Shortbread biscuit **V**
£6.95

DARK CHOCOLATE TORTE

Raspberry compote, "Marshfield Dairy" vanilla ice-cream **V NGI**
£7.50

CHEF'S CRUMBLE OF THE DAY

Custard or "Marshfield Dairy" vanilla ice-cream **NGO V**
£6.50

"BOOZY" AFFOGATO

"Marshfield Dairy" salted caramel ice-cream, double espresso, Frangelico liqueur, crushed Biscoff biscuit **V VEO**
£7.50

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

VERY VANILLA | CHOCOLATE HEAVEN | SUCCULENT STRAWBERRY
SALTED CARAMEL | MINT CHOC CHIP | RASPBERRY SORBET | LEMON SORBET
PER SCOOP - £2.25 THREE SCOOPS - £5.95

CHEESEBOARD

British & Continental cheeses, a selection of crackers & grapes and a red onion jam
£9.50

AFTER DINNER DRINKS

FLOATER COFFEE £3.75 HOT CHOCOLATE £3.25

LIQUEUR COFFEES BAILEY'S | IRISH | CALYPSO | FRENCH | ITALIAN ALL £6.75

ESPRESSO MARTINI

"Mr Black" cold brew coffee liqueur, Smirnoff vodka, espresso £7.95

SINGLE MALTS 50ml

TALISKER £8.50 | OBAN £14.95 | CRAGGANMORE £9.95 | DALWHINNIE £9.95

GLENKINCHIE £9.95 | LAPHRAOIG £8.50 | LAGAVULIN £14.95

CHILDREN'S MENU

Please ask us for complimentary vegetable sticks and a "Craftis" kids activity bag.

(Prices are for our guests aged 12 and under only)

Starters

SOUP OF THE DAY

£3.50

CHEESY GARLIC BREAD

£4.50

Mains

With beans, peas, chips, new potatoes or salad

CHICKEN GOUJONS

FISH FINGERS

MARGHERITA PIZZA

HAM & FRIED EGG

ROAST DINNER

Sunday Lunch Only

All £6.50

Desserts

CRUMBLE OF THE DAY

£3.50

HOT CHOCOLATE

FUDGE CAKE

£3.50

"MARSHFIELD DAIRY"

ICE-CREAM

PER SCOOP

£2.25

DRINKS SELECTION

PIMM'S SUNDOWNER SPRITZER

Raspberry & redcurrant aperitif, Prosecco & soda £8.50

STRAWBERRY TOM COLLINS

Strawberry purée, Tarquin's gin, sugar syrup, lime juice & soda £7.95

CLASSIC NEGRONI

Gin, Campari & Martini Rosso £7.50

SPARKLING APEROL SPRITZ

Aperol, Prosecco & soda £8.50

FRUITY BELLINI

Strawberry purée, Prosecco, fruit garnish £6.95

ESPRESSO MARTINI

"Mr Black" cold brew coffee liqueur, Smirnoff vodka, espresso £7.95

ON THE BAR

SAN MIGUEL £5.65 | KIRIN ICHIBAN £5.45 | PERONI £6.20

THATCHER'S GOLD £4.85 | GUINNESS £5.10

PLUS A CHANGING SELECTION OF REAL ALES

GIN & TONIC SELECTION

We have a large selection of gins behind the bar...these are just a few of our recent favourites, which all pair perfectly with our Fever-Tree tonic range

SIPSMITH STRAWBERRY SMASH - OFFICIAL WIMBLEDON GIN

TARQUIN'S PASSIONFRUIT & PEACH GIN

WARNER'S LONDON DRY GIN

NEW! FEVER-TREE RHUBARB & RASPBERRY TONIC

INDIAN TONIC | LIGHT TONIC | LEMON TONIC | MEDITERRANEAN TONIC

ELDERFLOWER TONIC | AROMATIC TONIC ALL £2.50

PREMIUM SOFT DRINKS

FANTASTICAL FUSIONS

Jazzy fruit juice combos, loosened up with a dash of water for a lighter, rather too moreish gulp. The most reliable refresher that ever there was. All £3.15

APPLE & RASPBERRY | APPLE & MANGO | PASSIONFRUIT & ORANGE

JUBILANT JUICES

Fabulous fruit (and nothing else) skinned, squashed and siphoned into an elegant glass bottle. All £3.50

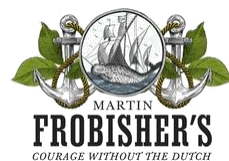
ORANGE | APPLE | PINK GRAPEFRUIT | TOMATO | CRANBERRY | PINEAPPLE

TEA & COFFEE

"TEAPIG" TEAS EVERYDAY | EARL GREY | DARJEELING | CAMOMILLE
MAO FENG GREEN TEA | GREEN TEA WITH MINT | SUPER FRUIT ALL £2.75

FRESHLY GROUND COFFEE AMERICANO £2.65 | CAPPUCCINO £2.95

ESPRESSO £2.25 | DOUBLE ESPRESSO £2.95 | LATTE £2.95



WINE LIST

WINES BY THE GLASS

WHITE WINE

	175ml	250ml	Bot.
SAN ALESSANDRO, TREBBIANO-PINOT GRIGIO 2019/20 ITALY 11.5% <i>Light and delicate style with floral notes and a lime and sherbet touch</i>	£4.95	£6.85	£18
SAN ELIAN, SAUVIGNON BLANC 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>	£5.30	£7.35	£19
STRINGY BARK CREEK, CHARDONNAY 2019/29 S.E. AUSTRALIA 13% <i>A delicious Chardonnay, notes of melon and a zesty freshness on the finish</i>	£5.50	£7.60	£20
AZABACHE, RIOJA BLANCO 2020/21 RIOJA, SPAIN 12% <i>Intensely fruity, with citrus and apple aromas. Smooth and refreshing</i>	£5.65	£7.80	£21
AVES DEL SUR, GEWURZTRAMINER 2017/18 MAULE VALLEY, CHILE 13.5% <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>	£6.35	£8.80	£23
GRAVEL & LOAM, SAUVIGNON BLANC 2020/21 MARLBOROUGH, NZ 13.5% <i>Intense gooseberry aromas alongside fresh herbaceous and grassy notes. Well structured zesty acidity with fantastic length and elegance.</i>	£6.85	£9.50	£25

ROSÉ WINE

FALLING PETAL, ZINFANDEL ROSÉ 2021/22 CALIFORNIA, USA 11% <i>Conjures up summer in every sip. Delicious flavours of red fruits and peach</i>	£5.30	£7.35	£19
LAROMA, PINOT GRIGIO ROSATO 2020/21 SICILY, ITALY 12% <i>Freshness, delicacy and rose-scented charm all the way through</i>	£5.30	£7.35	£19

RED WINE

SAN ELIAN, MERLOT 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>	£5.30	£7.35	£19
YALLAROO, SHIRAZ 2019/20 S.E. AUSTRALIA 13% <i>A fresh, juicy, fruity Aussie Shiraz laden with black forest flavours. Delicious and easy drinking</i>	£5.50	£7.60	£20
1000 MILHOJAS, TEMPRANILLO 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>	£5.50	£7.60	£20
THE BUTCHER OF BUENOS AIRES, MALBEC NV MENDOZA, ARG 13.5% <i>Attractive notes of sweet black cherry and a silky smooth mouth feel</i>	£5.65	£7.80	£21
OLD TRUE ZIN, ZINFANDEL 2020/21 PUGLIA, ITALY 14% <i>Fruity with notes of plums, cherry jam and tobacco; spicy with an aftertaste of cocoa, coffee and vanilla</i>	£5.95	£8.20	£22
OUTNUMBERED, PINOT NOIR 2020/21 WAIRARAPA, NZ 12.5% <i>This is a lively young pinot with ripe cherry and plum fruit flavours. Bright, ripe and fragrant</i>	£8.35	£11.50	£28

SPARKLING WINE

	125ml	Bot.
BOTTER, PROSECCO SPUMANTE NV VENETO, ITALY 11% <i>A zippy, refreshing and sherbet style fizz with delicate fruity notes and a soft creamy finish.</i>	£5.00	£25

Our wines by the glass are also available in bottles.



WINES BY THE BOTTLE

WHITE WINE

M, PICPOUL DE PINET 2020/21 LANGUEDOC, FRANCE 12.5% £27

Fresh with a bright aroma of white flowers and zesty citrus

LAURENT MIQUEL, VIOGNIER 2019 LANGUEDOC, FRANCE 13.5% £27

Peach-scented Viognier is perfectly pitched here. Skilful winemaking keeps the peach notes true, right through the lovely, long, cool finish

COSSETTI, GAVI DI GAVI 2018/19 GAVI, ITALY 12.5% £35

A medley of peach, apple and honeydew, crisp and dry with an invigorating acidity

LYME BAY SHORELINE WHITE 2020 DEVON, ENGLAND 11.5% £40

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% £55

Fresh yet rich on the mid-palate, with citrus blossom and green apple flavours, a salty minerality and clean finish

ROSE WINE

SABLES D'AZUR ROSÉ NV CÔTES DE PROVENCE 13.5% £33

Classic Côtes de Provence rosé. Salmon coloured, elegant nose of white flowers, summer fruits and citrus with crisp acidity and delicate finish

RED WINE

GRAN ROSSO, PRIMITIVO-NEGROAMARO 2020 PUGLIA, ITALY 13.5% £21

Intense, full and complex with dark chocolate and black cherry character. A wonderful food wine with plenty of body and structure for hearty dishes

SECRET VIU MANET, CARMÉNÈRE 2020 COLCHAGUA VALLEY, CHILE 14% £30

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% £35

Intensely concentrated with blackberry fruit and wonderful enriching sweetness with a finish that lasts forever. Fabulous!

CHÂTEAU SERGANT 2019 BORDEAUX, FRANCE 14% £42

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% £49

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 PIEMONTE, ITALY 14% £60

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% £50

Expressive and elegant with ripe fruit flavours from the sister house of Bollinger

LAURENT PERRIER "LA CUVÉE" Brut NV CHAMPAGNE 12% £65

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.

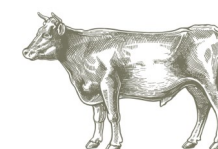
TAITTINGER Prestige Rosé Brut NV CHAMPAGNE 12.5% £70

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

BOLLINGER "LA GRANDE ANNÉE" 2012 CHAMPAGNE 12% £180

Superb and confident, rich, biscuity character with a lingering finish. A classic vintage Champagne.

VISIT OUR SISTER SITES...



THE
SODBURY
— STEAK HOUSE —
AT THE SQUIRE

THE SODBURY STEAKHOUSE AT THE SQUIRE
67 BROAD STREET, CHIPPING SODBURY, BS37 6AD

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THE
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OLD SODBURY

THE BELL AT OLD SODBURY
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