

PIE & BREW

OLD SWAN, MINSTER LOVELL

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

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NIBBLES & STARTERS

Mixed Olives

103kcal

£4

Black Pudding Balls & Piccalilli

547kcal

£7

Salt & Pepper Squid, Spiced Mayonnaise

640kcal

£7

Smoked Haddock Fish Cake, Tartare Sauce

667kcal

£9

Lentil Soup, Coconut Yoghurt, Coriander

484kcal

£8

PIES, PIES & PIES

All our pies are made with short crust pastry, filled with the best quality ingredients & baked to order. We also have a non-wheat based pastry for those wishing to avoid gluten

Braised Beef & Ale Pie with Gravy

Brew: Pearl Jet

911kcal

Smoked Haddock & Spinach Pie

with Mustard Cream Sauce

Brew: Oxford Gold

834kcal

Lamb Shoulder Shepherd's Pie with Gravy

Brew: Hobgoblin Ruby

1082kcal

Spinach, Almond & Roasted Vegetable Pie

with Roasted Red Pepper Sauce

Brew: Windrush Ale

607kcal

Chicken & Ham Hock Pie with Gravy

Brew: Aspull

826kcal

All served with creamed mash, seasonal vegetables & a jug of sauce

£18

SHARING

Camembert for Two

Baked English Camembert served with White Fig Confit & Sourdough

Serves 2, 547kcal per serving

£17

Ploughman's Board for Two

Pork Pie, Mustard Mayonnaise, Oxford Blue, Double Gloucester, White Fig Confit, Apple,

Toasted Sourdough & Pickles

Serves 2, 895kcal per serving

£19.50

Nourish Board for Two

Smashed Avocado, Roasted Tomato Hummus, Mixed Olives, Pickled Shimeji Mushrooms,

Toasted Flat Bread

Serves 2, 621kcal per serving

£15.50

NOT PIES

Aged 10oz Rib Eye Steak, Beef Tomato, Peppercorn Sauce, Thick-cut Chips

933kcal

£32

Beer-battered Fish & Chips, Tartare Sauce

971kcal

£17.50

Chicken "Schnitzel" Burger, Toasted Brioche Bun, Spice Mayonnaise, Thick-cut Chips

971kcal

£16

Porcini Mushrooms Ravioli, Green Pesto, Pickled Shimeji Mushrooms

631kcal

£16

SIDES £4.50

Minted Peas

167kcal

Thick-cut Chips

351kcal

Seasonal Vegetables

186kcal

Sweet Potato Fries

130kcal

PUDDINGS

Sticky Toffee Pudding,
Caramel Ice Cream

764kcal

£7

Hot Chocolate Brownie,
Vanilla Ice Cream

764kcal

£7

Individual Baked
Raspberry Alaska

764kcal

£7

Oxford Blue, Double Gloucester,
White Fig Confit, Apple

764kcal

£8

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BEER & CIDER

DRAUGHT

	Pint
Estrella 4.6%	£5.60
Pearl Jet 4.1%	£5.75
Aspall Cyder 5.5%	£5.30
Hobgoblin Session IPA 3.8%	£5.15
Hobgoblin Ruby Ale 4.5%	£5.15
Hawkstone Pils 3.8%	£5.80
Brakspear Oxford Gold 4.1%	£5.10
North Cotswold Windrush 3.6%	£5.30

BOTTLE OR CAN

Brewdog Punk IPA 5.4% 330ml gf	£5.15
Menabrea 4.8% 330ml	£5.75
Tiny Rebel Tropical IPA 5.5% 330ml	£5.15
Lucky Saint 0.5% 330ml	£5
Garden Cider Elderflower 4% 500ml	£5.75
Hawkes Dead & Berried Cider 4% 330ml gf	£5.15
Hawkstone Cider 5% 500ml	£5.75

A FLIGHT OF THREE DRAUGHT ALES & BEERS

£5.50

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ENGLISH WINE

SPARKLING

	125ml	Bottle
Bolney Bubbly, Bolney Estate West Sussex 12.5%	£12.35	£73
Bolney Cuvée Rosé, Bolney Estate West Sussex		£75
Nyetimber, Classic Cuvée NV West Sussex		£88
Nyetimber, Classic Cuvée 2009 West Sussex		£110

WHITE

	175ml	250ml	Bottle
Chardonnay 'Gravel Castle', Simpsons' Wine Estate Kent 12.5%	£12.75	£17	£50
Barons Lane White, New Hall Wine Estate Crouch Valley			£42
Bacchus, Bolney Estate West Sussex			£44
Lychgate Bacchus, Bolney Estate West Sussex			£46
Bolney Estate Pinot Gris, Bolney Estate West Sussex			£55
Chardonnay 'Roman Road', Simpsons' Wine Estate Kent			£66

ROSÉ

	175ml	250ml	Bottle
Bolney Lynchgate Rosé, Bolney Estate West Sussex 12%	£13	£17	£51
Barons Lane Rosé, New Hall Wine Estate Crouch Valley			£46

RED

	175ml	250ml	Bottle
Lychgate Red, Bolney Estate West Sussex 11.5%	£13	£17	£51
Barons Lane Red, New Hall Wine Estate Crouch Valley			£50
Bolney Estate Pinot Noir, Bolney Estate West Sussex			£57

WORLD WINE

SPARKLING

	125ml	Bottle
Prosecco Extra Dry Fili, Sacchetto Italy 11.5%	£8.50	£49
Champagne Collet, Brut France 12.5%	£12.50	£72
Champagne Laurent-Perrier, Brut La Cuvée France 12%		£88

WHITE

	175ml	250ml	Bottle
Pinot Grigio 'Foundstone', Berton Vineyard Australia 12%	£7.75	£11.50	£30
Picpoul De Pinet, Tournée Du Sud France 13%	£8.75	£11.50	£34
Sauvignon Blanc, 'Tuatara Bay', Saint Clair New Zealand 12.5%	£10.75	£14.35	£42
Gavi del Commune di Gavi 'Fossili', San Silvestro Italy 12.5%	£11.25	£15	£44
Chablis, Domaine Grand Roche France			£55

ROSÉ

	175ml	250ml	Bottle
Pinot Grigio Blush Di Venezia, Sacchetto Italy 12%	£8.25	£11	£32
Rosé 'Cuvée Henri Fabre', Château De L'aumérade, Côtes De Provence France			£40

RED

	175ml	250ml	Bottle
Shiraz Cabernet, Saddle Creek Australia 13.5%	£7.75	£10.50	£30
Merlot Reserva, Viña Echeverria Chile 13.5%	£8.25	£11	£32
Malbec 'Raices', Andeluna, Uco Valley, Mendoza Argentina 13.5%	£10.50	£14	£41
Rioja Crianza, Hugonell, Rioja Spain	£10.50	£14	£41
Primitivo 'Il Pumo', San Marzano, Salento Italy	£11.25	£15	£44
Château Lestrière, Bordeaux Supérieur France			£44
Cabernet Sauvignon 'R Collection', Raymond Vineyards, California USA			£56

DESSERT

	50ml	1/2 Bottle
Château Suduiraut, Castelnau de Suduiraut, Sauternes France 13.5%	£7	£42

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