



DIAL 418 FOR ROOM SERVICE

All orders are subject to a 3.50 tray charge
All orders can take up to 30 minutes to be delivered



BEDFORD SWAN

HOTEL & THERMAL SPA





Available during restaurant hours

BRUNCH

MONDAY – FRIDAY 10AM TO 3PM
SATURDAY 10.30AM TO 3PM
SUNDAY 10.30AM TO 12PM

English breakfast	12.5
Cumberland sausage, smoked back bacon, hash brown, egg how you like, slow cooked tomato, flat mushroom, baked beans, black pudding, toast	
Vegetarian breakfast	12.5
Sliced avocado, halloumi, egg how you like, slow cooked tomato, flat mushroom, baked beans, hash brown, toast (v)	
Add extras to your breakfast:	
Avocado, Beans, Black Pudding, Egg, Hash Brown, Mushroom, Tomato	1
Bacon, Sausage	1.5
Halloumi	2
Eggs on toast, two fried, scrambled or poached eggs on white, brown or gluten free toast (v)	5
Breakfast bap, Cumberland sausage and fried egg or smoked back bacon and fried egg, brioche bun	6.5
Eggs Royale, English muffin, smoked salmon, poached eggs, Hollandaise sauce	11.5
Chorizo sausage, mozzarella cheese and fried egg, toasted muffin	9
Halloumi and mushroom hash, wilted spinach and soft poached egg (v)	9
Homemade waffles, smoked streaky bacon, maple syrup	8
French toast, lemon curd mascarpone, raspberry compote (v)	8
Granola bowl, yoghurt, rhubarb and coconut, pistachio granola (v)	7
Toast and jam, brown or white toast, butter, Tiptree jam (v VE)	4.5

SANDWICHES

MONDAY – FRIDAY 12-5PM

All served with chips and coleslaw
Add cup of soup for 1.5

Brie and cranberry ciabatta (v) (add bacon 1)	9
Sundried tomato pesto, red pepper, rocket and mozzarella toasted sandwich (v) (choose white or brown bloomer)	8.5
Lemon and herb chicken in warm naan bread, sriracha mayo, shredded ice berg lettuce	9.5
Roasted vegetable and hummus bagel, pistachio granola (v)	9.5



DINE IN OUR RESTAURANT
AND ENJOY OUR REGULARLY
CHANGING CHEF'S SPECIALS





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STARTERS

Soup of the day, with warm bread (v)	6
Kalamata olive bread, tomato and oregano bloomer & rosemary focaccia, balsamic vinegar, olive oil (v) (add mixed olives 1)	4.5
Smoked chicken Caesar salad, baby gem lettuce, garlic croutons, bacon lardons, Parmesan cheese, anchovies, soft boiled egg, Caesar dressing	8
Maldon salt and black pepper squid, sweet chilli sauce, rocket salad	7.5
Sweetcorn fritters, chilli and tomato salsa, courgette (v VE)	7

SHARING PLATES

Honey and sesame baked feta, focaccia fingers, sun dried tomatoes, black olive tapenade (v)	12.5
Seafood plate, squid, whitebait, smoked salmon, mackerel pate, crevettes, tomato bloomer, tartare, Marie Rose sauce	26.5

MAINS

Half roasted chicken, garlic smashed potatoes, kale pesto, wilted kale and onion	17
Shortcrust steak pie, creamed potatoes, glazed carrots, savoy cabbage, thyme gravy	16.5
Beer battered haddock, sea salt chips, minted peas, tartare sauce, crispy capers (also available without batter)	15
Wild mushroom, blue cheese and hazelnut linguine, broccoli pesto, Parmesan crisp (v)	15
Smoked chicken Caesar salad, baby gem lettuce, garlic croutons, bacon lardons, Parmesan cheese, anchovies, soft boiled egg, Caesar dressing	16
Double 4oz steak burger, streaky bacon, smoked cheese sauce, caramelised onions, brioche bun, shredded iceberg lettuce, burger sauce, beef tomato, gherkin, fries, coleslaw	17
Grilled halloumi burger, sundried tomato pesto, roasted vegetables, brioche bun, shredded iceberg lettuce, burger sauce, beef tomato, gherkin, fries, coleslaw (v)	17
8oz Sirloin steak, flat mushroom, slow cooked tomato, sea salt chips, rocket (GF DF) (add peppercorn sauce or garlic & herb butter 2)	25

TO SHARE: 28oz beef tomahawk steak, sea salt chips, seasonal greens, peppercorn sauce, garlic butter	60
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DESSERTS

Apple and cinnamon crumble, custard or vanilla ice cream (v)	7
Chocolate fudge brownie, chocolate sauce, salted caramel ice cream (v)	7.5
Mango, coconut and Twin Fin coconut & lychee rum sundae, lemon curd mascarpone, meringue (v)	8
Godminster Organic Vintage Cheddar & Oxford Blue Cheese, onion chutney, pistachio granola, mixed savoury biscuits (v)	12

Twilight

ROOM SERVICE MENU

Served 9.30pm to 7am Monday to Thursday,
10pm to 7am Friday and Saturday, 6pm to 7am Sunday

SANDWICHES

Served on either white or brown bloomer
or gluten free bread with coleslaw and crisps

Cheddar cheese and chive (v)	6.5
Honey glazed ham, piccalilli (v)	6.5
Egg and cress (v)	6.5
Smoked salmon, horseradish cream cheese	7.5

Can be made with gluten free bread, please ask.

SCROCCHIARELLA

Our range of hand-made Scrocchiarella flat breads (from the Italian "Scrocchiare" used to describe something crispy)

Classic Italian tomato sauce, mozzarella (v)	10.5
Italian salami, peppadew peppers, Italian tomato sauce, mozzarella	12
Parma ham, rocket and Parmesan, Italian tomato sauce, mozzarella	14
Goats cheese and red onion, rocket, balsamic glaze, Italian tomato sauce, mozzarella (v)	12.5

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BOTTLED BEER AND CIDER

Estrella Damm 330ml	4
Peroni 330ml	4.65
Corona 330ml	4.5
Daura Damn Gluten Free 330ml	4.75
Hobgoblin IPA 500ml	5.65
Cranes Apple Cider 500ml	5.7
Cranes Blueberry & Apple Cider 500ml	5.7
Cranes Raspberry & Pomegranate Cider 500ml	5.7

GIN

25ml 50ml

Beefeater London Dry Garnish: Lime Wedge Our house gin, spiced and fruity	3.95	5.95
Beefeater Pink Garnish: Lemon Slice The classic Beefeater London Dry Gin with an infusion of strawberries to marry with the juniper and citrus flavours	3.95	5.95
Beefeater Blood Orange Garnish: Orange Slice A bright tasting gin made for a summer spritz afternoon	3.95	5.95
Beefeater Peach & Raspberry Garnish: Raspberry Enjoy the perfect light, fresh peach flavour contrasting with a raspberry tang	3.95	5.95
Beefeater 24 Garnish: Pink Grapefruit Twist The inclusion of Japanese Sencha and Chinese Green Tea in the botanical mix distinguishes it from any other gin	4.2	6.7
Hendricks Garnish: Cucumber Ribbon Premium Scottish gin infused with cucumber and rose	4.15	6.65
Hitchin Honey Gin Garnish: Lemon Slice London Dry gin carefully distilled with classic botanicals and infused with Cardona & Son raw honey from hives within a 10 mile radius of Hitchin, Hertfordshire	4	6
Monkey 47 Garnish: Grapefruit Zest Distinct and pure scent of juniper, tangy and crisp citrus notes, a sweet, flowery aroma, with a hint of peppery spices	5.65	8.15





TARQUIN'S GIN

25ml 50ml

Crafted on, and inspired by, the wild Cornish coast

Tarquin's Cornish Dry Gin

4.25 6.75

Garnish: Pink Grapefruit Twist

Using crisp, piney juniper, fragrant handpicked violet flowers and fresh orange zest, Tarquin's Cornish gin brings a little bit of Cornish sunshine to every glass

Tarquin's Rhubarb and Raspberry Gin

4.25 6.75

Garnish: Fresh Raspberries

Award-winning Tarquin's Cornish gin, with the addition of tart rhubarb

Tarquin's Pink Lemon, Grapefruit and Peppercorn Gin

4.25 6.75

Garnish: Grapefruit

Bold, dry, fruity and utterly delicious. This vibrant, pink hued beauty will add a delicate rosé blush to your G&T!

Tarquin's Strawberry and Lime Gin

4.25 6.75

Garnish: Lime Wedge

Tarquin's Cornish Gin with generous addition of fresh lime zest. Then, post distillation, lovingly infused with all the ripest strawberries they can find

TWIN FIN RUMS

Inspired by the coasts of Cornwall and the Caribbean

Pineapple and Pink Grapefruit Rum

4.25 6.75

Bold and bright with tropical fruit and zesty pink grapefruit notes

Coconut and Lychee Rum

4.25 6.75

Beautiful notes of fresh lychee and vibrant coconut, a lovely aromatic crisp finish of wild strawberry and melon

Golden Spiced

4.25 6.75

Twin Fin is both rich and smooth with bold vanilla notes combined with exotic citrus and a light smoky finish

Cold Brew Coffee Liqueur

4.25 6.75

The epic combination of locally roasted artisan coffee blended with the finest Jamaican pot still and light Dominican Republic column-still rums





WHISKY

	25ml	50ml
Jamesons	3.95	5.95
Jack Daniels	3.95	5.95
Glenfiddich Special Reserve	4.75	7.25
Laphroaig	5.15	7.65
Makers Mark	4.75	7.25
Gentleman Jack	4.9	7.4
Glenmorangie	4.95	7.45

VODKA

	25ml	50ml
Absolut	3.95	5.95
Absolut Citron	3.95	5.95
Absolut Raspberri	3.95	5.95
Absolut Passionfruit	3.95	5.95
Grey Goose	4.75	7.25
Belvedere	4.5	7
Ciroc	4.5	7





WHITE WINE

125ml 175ml 250ml Bottle

Zesty

Castaway Bay Sauvignon Blanc (VE) 4.9 6.8 9.65 28

A wonderful mix of leafy aromas and citrus on the nose with lively green apple on the palate. The fresh acidity from the Atlantic breeze develops complex acidity to finish. [South Africa](#)

Light & Crisp

Languore Trebbiano Chardonnay
Rubicone (VE) 3.9 5.4 7.7 22

Straw-yellow with light greenish hue. Intense, with tropical fruit and flowers. Structured and full bodied, smooth, and well balanced. [Italy](#)

Ombrellino Pinot Grigio Catarratto (VE) 4.4 6.1 8.65 25

Straw-yellow with light golden hue - Expect a refreshing palate of stone fruit and citrus with refined dry mineral finish. [Italy](#)

Team Favourite

Lua Nova Vinho Verde (VE) 4.55 6.35 9 26

This wine is fresh with a slight sparkle. On the nose there are notes of white flowers, and on the palate tropical and stone fruits. Perfect Summer drinking! [Portugal](#)

RED WINE

125ml 175ml 250ml Bottle

Smooth & Fruity

Fonte De Nico Vinho Tinto (VE) 3.9 5.4 7.7 22

With aromas of fresh berries, this wine is soft in the mouth, with good quality tannin structure and a pleasant finish. [Portugal](#)

Valle Antigua Merlot 4.15 5.8 8.2 23.5

Soft, plummy and eminently drinkable this possesses harmonious fruit flavours and just a touch of oak flavour on the silky finish. [Chile](#)

Spicy

Under The Sycamore Shiraz 4.4 6.1 8.65 25

Silky smooth with lashings of blackcurrant, bramble and white pepper. [Australia](#)

Conde De Castile Reserva, Rioja (VE) 5.35 7.5 10.6 31

A complex wine that displays a harmonious blend of dried, stewed fruits and nuances of leather, vanilla and tobacco. [Spain](#)

Big & Bold

Quid Pro Quo Malbec (VE) 5.5 7.7 11 32

Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate. [Argentina](#)

