



ROOM SERVICE

DIAL 418 FOR ROOM SERVICE

All orders are subject to a tray charge 3.5

All orders can take up to 30 minutes to be delivered



THE

BEDFORD SWAN

HOTEL & THERMAL SPA





Available during restaurant hours

BRUNCH

MONDAY TO FRIDAY 10-3PM
SATURDAY 10.30-3PM
SUNDAY 10.30-12PM

English breakfast	12.5
Cumberland sausage, smoked back bacon, egg your way, baked beans, grilled tomato, mushroom, hash brown, black pudding, white or brown bloomer toast	
Vegetarian breakfast	12.5
Grilled halloumi, avocado, egg your way, baked beans, grilled tomato, mushroom & white or brown bloomer toast v	
Add extras to your breakfast:	
Avocado, beans, black pudding, egg, hash brown, mushroom, tomato	1
Bacon, sausage	1.5
Halloumi v	2
Chorizo, onion & potato cake topped with a fried egg	8
Halloumi and mushroom hash, wilted spinach, soft poached egg v	9
Eggs your way, white or brown bloomer toast v	5
Toast and Tiptree jam (choose white or brown bloomer) v VE	4.5
Granola bowl, yoghurt, cherry compote, pistachio granola v	7
Eggs Royale, oak smoked salmon flakes, poached eggs, hollandaise sauce, English muffin	11.5
Eggs Benedict, honey roast ham, poached eggs, hollandaise sauce, English muffin	10.5
French toast, peach & berry compote, whipped cream v	9
Breakfast bap, Cumberland sausage or smoked back bacon, fried egg	7

SANDWICHES

MONDAY – FRIDAY 12-5PM

All served with chips and coleslaw

Add mug of soup 1.5

Garlic & herb grilled chicken, warm naan bread, lettuce, siracha mayonnaise	9.5
Croque monsieur, honey roast ham & cheddar cheese toasted sandwich	9.5
Lebanese flat bread filled with sweet chilli falafel, lettuce, hummus v VE	8.5
Add halloumi v	2
Oak smoked salmon, seeded bagel, black pepper cream cheese, watercress	9.5



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





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STARTERS

- Soup of the day, warm bread **v** 6
- Selection of breads, balsamic vinegar, olive oil **vve** 5.5
- Chicken, tarragon & apricot terrine, tarragon aioli, onion butter, mini tin loaf 8
- Maldon sea salt & black pepper squid, lemon mayonnaise, rocket 7.5
- Moroccan spiced hummus, roasted cauliflower, pickled slaw, flat bread **v ve** 7

SALADS

- Smoked chicken Caesar salad, lettuce, garlic croutons, bacon lardons, anchovies, soft boiled egg, Caesar dressing, Parmesan crisp 8.5 starter / 15.5 main
- Oak smoked salmon Niçoise, green beans, olives, new potatoes, soft boiled egg, cherry tomatoes, rocket, olive oil 9.5 starter / 18.5 main

MAINS

- Garlic & herb half roast chicken, fries, wilted spinach, chicken gravy, coleslaw 17
- Slow braised shin of beef, pancetta, baby onion & chestnut mushroom sauce, saute cabbage, celeriac mash 17
- Beer battered haddock, fries, minted peas, tartare sauce, crispy capers (also available without batter) 15
- Pan fried seabass, braised gem hearts, pancetta & petit pois fricassee, herb roasted new potatoes 22.5
- Broccoli, pea & broad bean linguine, toasted almonds, fresh mint & sundried tomato dressing **vve** 15

BURGERS

(all served in a toasted bun with lettuce, tomato, gherkin, skin on fries & coleslaw)

- Spiced double crispy buttermilk chicken burger, lemon mayonnaise 15
- 6oz chargrilled beef burger, Monterey jack cheese, chorizo relish, crispy black pepper onions, burger sauce 15
- Broad bean, pea & spinach burger, pickled red onions, tomato salsa **vve** 14





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GRILL

28oz Tomahawk sharing steak, fries, grilled tomato & mushroom, seasonal greens, peppercorn sauce, garlic butter	65
8oz Irish 40-day aged ribeye, fries, grilled mushroom & tomato	35
Add peppercorn sauce or garlic & herb butter	2
8oz sirloin steak, fries, grilled mushroom & tomato	25
Add peppercorn sauce or garlic & herb butter	2
8oz Bavette, fries, grilled mushroom & tomato	17.5
Add peppercorn sauce or garlic & herb butter	2
Cherry BBQ glazed ribs ½ or full rack, grilled corn on the cob, coleslaw, sweet potato wedges	15.5 / 24.5

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, English mustard	6.5
Egg and cress (V)	6.5
Smoked salmon, black pepper 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)

Italian salami, Italian tomato sauce, mozzarella	13.5
Goats cheese, beetroot, walnut, rocket, Italian tomato sauce, mozzarella (V)	13.5
Sundried tomato, Italian tomato sauce, basil, mozzarella (V)	12
Hoisin duck, pickled red onion, spring onions, cucumber ribbons, Italian tomato sauce, mozzarella	14.5

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DESSERTS

Peach, vanilla & berry crumble, toasted oats & almonds, custard or vanilla ice cream v	7
Chocolate fudge brownie, chocolate sauce, salted caramel ice cream v	7.5
Sticky toffee pudding, salted caramel sauce, vanilla ice cream v	7.5
Eton mess sundae, berry compote, Chantilly cream, crushed meringue, vanilla ice cream v	7.5
Selection of British cheeses, onion chutney, grapes, crackers v	12.5

PEN & COB DRINKS

GIN

25ml

50ml

Beefeater London Dry Garnish: Lime Wedge Our house gin, spiced and fruity	4	6
Beefeater Pink Garnish: Lemon Slice The classic Beefeater London Dry Gin with an infusion of strawberries to marry with the juniper and citrus flavours	4	6
Beefeater Blood Orange Garnish: Orange Slice A bright tasting gin made for a summer spritz afternoon	4	6
Beefeater Peach & Raspberry Garnish: Raspberry Enjoy the perfect light, fresh peach flavour contrasting with a raspberry tang	4	6
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	4.25	6.75
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	6.5	9





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 and juicy raspberries

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	4	6
Jack Daniels	4	6
Glenfiddich Special Reserve	5	7.5
Laphroaig	5.2	7.7
Makers Mark	5	7.5
Gentleman Jack	5	7.5
Glenmorangie	5.1	7.6

VODKA

	25ml	50ml
Absolut	4	6
Absolut Citron	4	6
Absolut Raspberri	4	6
Absolut Passionfruit	4	6
Grey Goose	5	7.5
Belvedere	4.6	7.1
Ciroc	4.6	7.1

BOTTLED BEER AND CIDER

Estrella Damm 330ml	4.5
Peroni 330ml	4.65
Corona 330ml	4.5
Daura Damn Gluten Free 330ml	4.75
Hobgoblin IPA 500ml	5.95
Cranes Apple Cider 500ml	5.95
Cranes Blueberry & Apple Cider 500ml	5.95
Cranes Raspberry & Pomegranate Cider 500ml	5.95





WHITE WINE

125ml 175ml 250ml Bottle

Zesty

Castaway Bay Sauvignon Blanc **VE** 5 7 10 29

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** 3.95 5.5 7.8 22.5

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** 4.55 6.3 9 26

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**) 4.65 6.45 9.15 26.5

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** 3.95 5.5 7.8 22.5

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 4.3 6 8.5 24.5

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 4.55 6.3 9 26

Silky smooth with lashings of blackcurrant, bramble and white pepper. **Australia**

Conde De Castile Reserva, Rioja **VE** 5.65 7.85 11.2 32.5

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** 5.9 8.2 11.65 34

Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate. **Argentina**

