



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 2

Vegan breakfast 11.5

Vegan sausage, baked beans, grilled tomato, mushroom, hash brown, white or brown bloomer toast **VVE**

ON TOAST SELECTION (sourdough or gluten free seeded bread)

Butter & selection of Tiptree jams **v** 4.5

Two eggs your way **v** 6.5

Sliced avocado, two poached eggs **v** 8

Bacon, scrambled eggs 8

Smoked salmon, scrambled eggs 10.5

LIGHTER OPTIONS

Vegan coconut yoghurt, berry compote, granola **VVE** 7

4oz steak, two fried eggs, fries 10.5

Halloumi, mushroom, spinach & potato hash, poached egg **v** 9

Buttermilk pancakes, bacon & maple syrup or spiced winter berries & Chantilly cream 8

Breakfast bap, bacon or sausage and fried egg, brioche bap 6

SANDWICHES

MONDAY – FRIDAY 12-5PM

All served with chips and coleslaw

Add mug of soup 1.5

Garlic & herb grilled chicken, warm flat bread, shredded iceberg lettuce, curried mango mayonnaise 9.5

Chargrilled steak sandwich, caramelised onion, Dijonnaise, watercress, stone baked ciabatta 14

Mediterranean vegetable ciabatta, rocket salad, basil & cashew pesto **v** 7

Add Halloumi **v** 2.5

Tuna & red onion crunch sourdough toastie, melted Cheddar cheese 7.5



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
House terrine (please ask your server), red onion chutney, mini tin loaf, watercress	7.5
Maldon sea salt & black pepper squid, sweet chilli jam, rocket	7.5
Mushroom parfait, toasted sourdough, caramelised onion chutney vve	7.5

SALADS

Smoked chicken Caesar salad, baby gem lettuce, garlic croutons, bacon lardons, anchovies, soft boiled egg, Caesar dressing, Parmesan crisp	8.5 starter / 15.5 main
Crispy pork, pancetta & black pudding winter salad roast apple, chicory, shredded carrot, honey mustard dressing	10 starter / 17 main

MAINS

Garlic & herb half roast chicken, Parmesan crushed new potatoes, mixed greens, chicken gravy	17
Slow braised shin of beef, pancetta & rosemary pie, creamed potatoes, sauté cabbage & onions, gravy	17
Beer battered haddock, fries, minted peas, tartare sauce, lemon wedge, crispy capers	15
Pan fried seabass, braised baby gem lettuce hearts, pancetta & petit pois fricassee, herb roast new potatoes	22.5
Vegan noodle bowl, mushrooms, shredded carrots, edamame beans, lime, chili, coriander, fragrant coconut broth vve	12

BURGERS

(all served in toasted bun with baby gem lettuce, tomato, gherkin, fries
& coleslaw)

Crispy fried buttermilk chicken burger, curried mango mayonnaise	15
6oz chargrilled beef burger, Monterey Jack cheese, chorizo relish, smoked streaky bacon, burger sauce	15
Vegan Moving Mountains burger, vegan cheese, onion jam, no butter brioche bun vve	14

SHARING

Burrata sharer, marinated tomatoes, shallots, grilled focaccia, olives, pickles, basil & pine nut pesto, sweet roast shallots v	23
Farmers Board, house terrine, Parma ham, Milano salami, honey & mustard sausages, grilled focaccia, pickles, chutney	22.5





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GRILL

28oz Tomahawk sharing steak, grilled tomato & mushroom, fries, 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
10oz Honey glazed pork loin chop, fries, grilled mushroom & tomato	19
Add peppercorn sauce or garlic & herb butter	2

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	14
Goats cheese, beetroot, walnut, rocket, Italian tomato sauce, mozzarella V	13
Sundried tomato, Italian tomato sauce, basil, mozzarella V	13
Parma ham, Italian tomato sauce, rocket salad, balsamic reduction, mozzarella, Parmesan	16

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DESSERTS

- Cinnamon spiced apple, pear & sultana 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
- Spiced winter berry cranachan, layered with cream, fruit compote, toasted oats & nuts v 7.5

ICE CREAMS & SORBETS

Selection of Marshfield ice creams and sorbets 2 PER SCOOP
Multi award winning ice creams from Wiltshire

Ice Cream: Vanilla, strawberry and clotted cream, chocolate, salted caramel, mint chocolate v
Sorbet: Raspberry, mango, lemon v ve

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**

