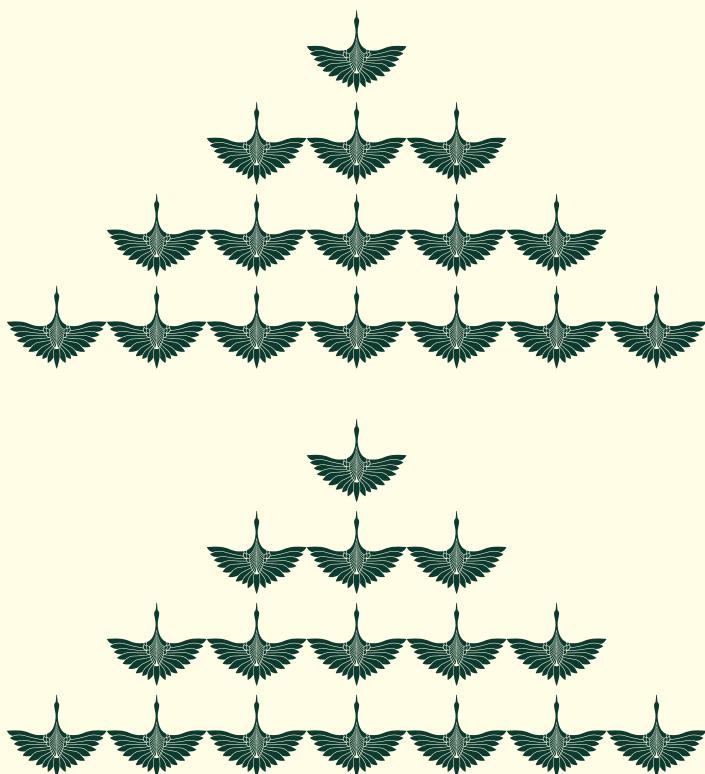


A BRITISH BRASSERIE





## BREAKFAST

MONDAY - FRIDAY 6.30 - 10AM  
7.30 - 10.30AM SATURDAY  
SUNDAY & BANK HOLIDAYS

All you can eat breakfast buffet

11

## 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

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

## TEA AND CAKE

Cake of the day

3.5

Toasted Teacake

2.5

Coffee and Cake

5.5

A slice of our cake of the day or a toasted teacake with a hot drink of your choice (excludes alcohol)

Cream Tea

8

Homemade fruit and plain scones, clotted cream, raspberry jam and a hot drink of your choice (excludes alcohol)

## AFTERNOON TEA

Treat yourself and book an afternoon tea in our tearoom, Anna's!



TEA AT  
*Anna's*

THE BEDFORD SWAN HOTEL



WHY NOT JOIN US FOR AN  
ELEGANT AFTERNOON TEA  
EXPERIENCE IN OUR ELEGANT  
TEAROOM, ANNA'S

OPEN: MONDAY-SUNDAY 10AM-5PM

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*Fizz Friday*

BEL CANTO PROSECCO BOTTLE (750ML)

20

ALL DAY FRIDAY

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## NIBBLES

Sweet chilli falafel, hummus vve	5
Chip shop croquettes, caper dip v	4.5
Marinated mixed olives vve	4
Coated whitebait, lemon mayo	4.5
Mac n' cheese croquettes, tomato salsa v	5.5

## SHARING

Ploughman's, caramelised onion sausage roll, glazed gammon, Godminster cheddar, Oxford blue, pickled red onions, mini tin loaf, onion butter	24
Honey and sesame baked feta, stone baked ciabatta, sun dried tomatoes, black olive tapenade v	15.5

## 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 vve	8.5
Add halloumi v	2
Salmon bagel, seeded bagel, black pepper cream cheese, watercress, house smoked salmon flakes	9.5

## 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 vve	7
Whipped goats' cheese, walnut crumb, pickled beetroot, focaccia crisp breads v	8.5
<small>new</small> Gin cured seatrout, celeriac & dill remoulade, grilled ciabatta, micro fennel	8
<small>new</small> Pulled ham & mustard croquette, poached egg, tarragon butter sauce	8
<small>new</small> Bocconcini & balsamic marinated heritage tomatoes, toasted focaccia croutes v	7
<small>new</small> Seabass ginger & lime fishcake, pickled slaw, sweet chilli mayo	7





## SALADS

Smoked chicken Caesar salad, 8.5 starter / 15.5 main  
baby gem lettuce, garlic croutons, bacon lardons, anchovies,  
soft boiled egg, Caesar dressing, Parmesan crisp

Oak smoked salmon niçoise, green beans, 9.5 starter / 18.5 main  
olives, new potatoes, soft boiled egg, cherry tomatoes,  
rocket, olive oil

## MAINS

Garlic & herb half roast chicken, fries, wilted spinach, 17  
chicken gravy, coleslaw

Slow braised shin of beef, pancetta, baby onion & 17  
chestnut mushroom sauce, saute cabbage, celeriac mash

Beer battered haddock, fries, minted peas, tartare sauce, 15  
crispy capers (also available without batter)

Pan fried seabass, braised gem hearts, pancetta & petit pois 22.5  
fricassee, herb roasted new potatoes

Broccoli, pea & broad bean linguine, toasted almonds, 15  
fresh mint & sundried tomato dressing **VVE**

**new** House smoked chicken, chilli & chorizo linguine, 12.5  
white wine sauce

**new** Vegan Thai green curry, lime rice, toasted sesame **VVE** 12.5

**new** Chargrilled pork belly, green chilli slaw, sweet & spicy 16  
dressing, mac n cheese

**new** Pan fried cod loin, herb gnocchi, spinach, whole clams, 17.5  
white wine & roasted garlic cream

## BURGERS

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

Spiced double crispy buttermilk chicken burger, 15  
lemon mayonnaise

6oz chargrilled beef burger, Monterey jack cheese, 15  
chorizo relish, crispy black pepper onions, burger sauce

Broad bean, pea & spinach burger, pickled red onions, 14  
tomato salsa **VVE**





## GRILL

28oz Tomahawk sharing steak, fries, grilled tomato & mushroom, seasonal greens, peppercorn sauce, garlic butter Cooked on the bone, the tomahawk steak is an incredibly tender steak with a buttery, rich flavour	65
8oz Irish 40-day aged ribeye, fries, grilled mushroom & tomato Signature Clonard grass fed Irish ribeye of beef is heavily marbled, rich in flavour Add peppercorn sauce or garlic & herb butter	35 2
8oz sirloin steak, fries, grilled mushroom & tomato Top sirloin steak is lightly marbled, juicy, and described as moderately tender, with a medium strength beef flavour Add peppercorn sauce or garlic & herb butter	25 2
8oz Bavette, fries, grilled mushroom & tomato Also known as skirt steak or flank steak, a favourite cut of meat lovers. Juicy and slightly marbled Add peppercorn sauce or garlic & herb butter	17.5 2
Cherry BBQ glazed ribs ½ or full rack, grilled corn on the cob, coleslaw, sweet potato wedges	15.5 / 24.5

## 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

## SIDES

Fries v	4
Side salad, shredded lettuce, tomato, olives, house dressing vve	4
Mac n’ cheese, bacon crumb	5
Beer battered onion rings v	4
Minted crushed peas vve	4
Sweet potato wedges v	5
Seasonal greens vve	4





# SUNDAY ROASTS



## SUNDAY LUNCH

All meat roasts are served with glazed parsnips and carrots, buttered savoy cabbage, garlic and rosemary roasted potatoes, homemade Yorkshire pudding and gravy.

Topside of beef	15.5
Loin of pork with crackling	15.5
Half roast chicken	15.5
Butternut squash and caramelised onion tart, beetroot pastry, glazed parsnips and carrots, savoy cabbage, garlic and rosemary roasted potatoes, gravy <b>VVE</b>	13.5

## SUNDAY SIDES

Cauliflower cheese <b>V</b>	4
Roast potatoes <b>VVE</b>	4
Yorkshire puddings <b>V</b>	1



## 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
new	Classic Pimm's trifle, layered with fruits, crème anglaise, Chantilly cream	8
new	Triple chocolate & cherry sundae, brownie, chocolate ice cream & chocolate sauce	7.5
new	Frozen Biscoff profiteroles, vanilla cream, Biscoff sauce	7.5
	Selection of British cheeses, onion chutney, grapes, crackers v	12.5

## ICE CREAMS & SORBETS

2 PER SCOOP

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

Ice Cream: Vanilla, strawberry and clotted cream, chocolate, salted caramel, mint chocolate

Sorbet: Raspberry, mango, lemon

## DESSERT WINE

	75ml glass	500ml Btl
Royal Tokaji Late Harvest	4.5	29
Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift. Hungary		
	75ml glass	375ml Btl
Elysium Black Muscat	7.5	37
Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings. Or try it poured over ice cream for the ultimate after-dinner treat! USA		







ENJOY A HOT DRINK AND A SMALLER DESSERT FOR 7

## MINI DESSERTS

Choose any hot drink (excludes alcohol) and one of the following desserts

Chocolate fudge brownie v

Eton mess sundae, berry compote, Chantilly cream, crushed meringue, vanilla ice cream v

**Special** – ask your server for today's option

## DON'T FANCY A DESSERT?

TRY OUR DELICIOUS ESPRESSO MARTINI 9.95

DELICIOUS DESSERT WINES AVAILABLE BY THE GLASS  
OR BOTTLE – SEE OUR WINE LIST!

## HOT DRINKS

Americano	2.6
Espresso	2.4
Double Espresso	2.6
Cappuccino	3.1
Latte	3.1
Mocha	3.1
Macchiato	2.6
Flat White	3.1
Hot Chocolate	3.1
Liqueur Coffee / Boozy Hot Chocolate	6.9
(Jamesons, Tia Maria, Baileys, Martell, Cointreau, Pineapple and Pink Grapefruit Rum, Coconut and Lychee Rum, Twin Fin Golden Spiced)	
Hope & Glory Loose Leaf Tea	
English Breakfast, Earl Grey, Jamine Pearls, Rooibos, Peppermint, Assam	2.7
Darjeeling, Chacquoing Green, Relax Tea, Masala Chai, Red Velvet Fruits, Chamomile	3





## KIDS MENU

2 COURSES 7 / 3 COURSES 9

### STARTERS

ALL 3.5

Squid with lemon mayo

Melon and berries **vve**

Carrot sticks and hummus **vve**

### MAINS

ALL 6

Cumberland sausage, mashed potato, peas, gravy

Fish fingers, chips, **peas**

Pasta with tomato sauce, **salad v**

Cheese and tomato pizza **v**

### DESSERTS

ALL 3.5

2 scoops Marshfield ice cream **v**

Fruit salad with sorbet **v**

Chocolate brownie, **vanilla ice cream v**

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## MAINS FOR THE BIGGER KIDS

Fried chicken, **fries, peas** 7.5

Broad bean, pea & spinach burger, toasted burger bun, 7.5  
lettuce, tomato, pickled red onions, tomato salsa, fries,  
**coleslaw vve**

BBQ ribs, **grilled corn on the cob**, coleslaw, fries 12.5

4oz sirloin, fries, grilled tomato, mushroom 14.5  
Add peppercorn sauce or garlic & herb butter 2

Steak burger, Monterey Jack cheese, toasted burger bun, 11  
lettuce, tomato, fries, coleslaw

Beer battered haddock, sea salt chips, minted peas, 10  
tartare sauce, **crispy capers**  
(also available without batter)

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## KIDS BRUNCH ALL 4

MONDAY – SATURDAY 10-3PM  
SUNDAY 10 –12PM

Egg and soldiers **v**

Egg (how you like) on toast **v**

Beans on toast **v**

Mini bacon bap

Fruit salad **vve**

Cereal and toast **v**

Mini breakfast (**sausage, hash brown & beans**)





## BOTTOMLESS BRUNCH

SATURDAY 10 – 3PM

Choose one dish from our brunch menu and enjoy bottomless hot drinks and toast with unlimited prosecco (125ml), draught beer/cider (pint), Buck's Fizz, Bloody Mary, non-alcoholic Savyll's cocktails or fresh Eager juices

30 per person

Or why not upgrade to our Bottomless Gin Brunch and enjoy bottomless single measures of any of our gins (excluding Monkey 47) mixed with our delicious tonics

40 per person

Please choose 1 option:

English breakfast

Cumberland sausage, bacon, egg your way, baked beans, grilled tomato, mushroom, hash brown, black pudding, white or brown bloomer toast

Vegetarian breakfast

Grilled halloumi, avocado, egg your way, baked beans, grilled tomato, mushroom & white or brown bloomer toast **V**

Chorizo, onion & potato cake topped with a fried egg

Halloumi and mushroom hash, wilted spinach, soft poached egg **V**

Eggs your way, white or brown bloomer toast **V**

Granola bowl, yoghurt, cherry compote, pistachio granola **V**

Eggs Royale, oak smoked salmon flakes, poached eggs, hollandaise sauce, English muffin

Eggs Benedict, honey roast ham, poached eggs, hollandaise sauce, English muffin

French toast, peach & berry compote, whipped cream **V**

Breakfast bap, Cumberland sausage or smoked back bacon, fried egg

Don't forget we have private rooms available for large brunch, lunch and dinner bookings!

T&C's: Bottomless brunch is available for a 2 hour table sitting which starts at the time of your booking. Bottomless options available for the 2 hour duration and will be provided when your drink is finished. Price is per person and cannot be shared. Drinking to excess will not be permitted and guests are encouraged to drink responsibly at all times. The Pen & Cob team reserve the right to refuse service to any participant at any time without notice.

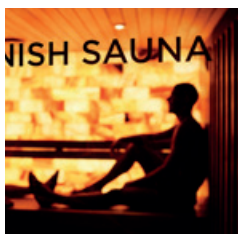
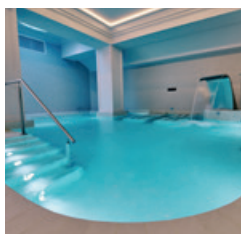
A discretionary service charge of 10% will be added to all bills where service has been given.

**V** Vegetarian **VE** Vegan

Before you order your food and drinks, please speak to our staff if you have a food allergy or intolerance. Allergenic ingredients are used in our kitchen, please ask or see our website for more details. A discretionary service charge of 10% will be added to all bills where service has been given. Service charge and tips all go to the team.



# HAVE YOU BOOKED YOUR THERMAL SPA SESSION YET?



## *Spa* FACILITIES

Vitality Pool

Steam Lounge

Finnish Sauna

Experience Showers

Traditional Steam Room

Relaxation Space

Afternoon tea and restaurant spa packages available from 44



**OPEN**

Monday to Thursday 10.30am to 8pm

Friday to Sunday 8am to 8pm

(Some Bank Holidays will differ – please check with reception)

Thermal spa sessions start from 25

**PRE BOOKING IS ESSENTIAL - BOOK NOW**

