

PIE & BREW

OLD SWAN NR. OXFORD

NIBBLES

Mixed Olives

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Black Pudding Balls & Piccalilli

£4

CAMEMBERT

for TWO

Baked English Camembert served
with White Fig Confit & Sourdough

£14

PIES

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

Aged Longhorn Beef &
IPA Pie with Gravy

Beer Pairing: First Chop SUP Session IPA(GF)

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Smoked Haddock & Spinach Pie
with Mustard Cream Sauce

Beer Pairing: Oxford Gold Beer

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Lamb Shoulder Shepherd's Pie
with Gravy

Beer Pairing: Hobgoblin Ale

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Spinach, Almond & Roasted Vegetable
Pie with Roasted Red Pepper Sauce

Beer Pairing: Windrush Ale

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Chicken & Ham Hock Pie with Gravy

Beer Pairing: Aspalls Suffolk Cider

All served with creamed mash
& a jug of sauce

£15

SIDES

Pease Pudding

Sweet Potato Fries

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Seasonal Vegetables

Thick Cut Chips

£4

PUDDINGS

Lemon Meringue Pie

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Banoffee Pie, Salted Caramel

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Hot Chocolate Brownie,
Vanilla Ice-cream Sundae

£6

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Oxford Blue, Double Gloucester,
White Fig Confit, Apple

£8

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AFTERNOON TEA

Warm fruit & plain scones,
raspberry jam, clotted cream,
selection of finger sandwiches
& sweet treats

Served with a selection
of teas & coffees

£18

All teas, coffees
& hot chocolate

£3.95

A selection of decaffeinated
tea & coffee is available

DRAUGHT

	Pint	BOTTLE	500ml
Estrella Lager 4.6%	£5	Menabrea 1846 Pale Lager 4.8%	£5
Revisionist Craft Lager 4.5%	£4.50	Cotswold Lager 5%	£5
Shipyard Pale Ale 4.5%	£4.50	Rekorderlig Wild Berries Cider 4%	£4.50
Pearl Jet Stout 4.1%	£5	First Chop SUP Session IPA 4.1% (GF)	£4.50
Hobgoblin Ale 4.5%	£4.40	Pearl Jet Stout 4.1%	£5
Oxford Gold Beer 4.1%	£4.30	Bristol Hefe 4.8%	£6
Windrush Ale 3.6%	£4.60		
Aspall Suffolk Cider 5.5%	£4.60		

A flight of **THREE**
draught ales & beers **£4.80**

SPARKLING & CHAMPAGNE

	125ml	Bottle
Prosecco Extra Dry Fili, Sacchetto, Italy 11.5%	£6.75	£38
Bolney Bubbly, Bolney Estate, England 12.5%	£11	£56
Champagne Collet, Brut, France 12.5%	£11	£56
Bolney Cuvée Rosé, Bolney Estate, England		£56
Champagne Laurent-Perrier, Brut La Cuvée, France 12%		£72
Nyetimber, Classic Cuvée NV, England		£78

WHITE

	175ml	250ml	Bottle
Semillon Chardonnay, Saddle Creek, Australia 12%	£6.95	£9.35	£27
Pinot Grigio 'Foundstone', Berton Vineyard, Australia 12%	£7.25	£9.55	£28
Picpoul De Pinet, Tournée Du Sud, France 13%	£8.25	£10.50	£32
Chardonnay 'Naturalys', Gérard Bertrand, France 13%	£8.75	£10.75	£33
Sauvignon Blanc, 'Tuatara Bay', Saint Clair, New Zealand 12.5%	£8.95	£10.95	£34
Gavi del Comune di Gavi 'Fossili', San Silvestro, Italy 12.5%	£9.25	£12	£36
Bacchus, Bolney Estate, England			£36
Lychgate Bacchus, Bolney Estate, England			£38
Chardonnay, 'Ad Hoc Hen and Chicken', Larry Cherubino, W. Australia			£42
Chablis, Domaine Grand Roche, France			£46

ROSÉ

	175ml	250ml	Bottle
Pinot Grigio Blush Di Venezia, Sacchetto, Italy 12%	£6.75	£7.95	£ 26
Gris Blanc, Gérard Bertrand, France 13%	£7.50	£9.75	£ 29

RED

	175ml	250ml	Bottle
Shiraz Cabernet, Saddle Creek, Australia 13.5%	£6.95	£9.35	£ 27
Merlot Reserva, Viña Echeverria, Chile 13.5%	£7.25	£9.55	£ 28
Malbec 'Paula', Doña Paula, Argentina 13.5%	£8.75	£10.75	£ 33
Rioja Crianza, Hugonell, Rioja, Spain 13.5%	£8.25	£10.50	£ 32
Côtes du Rhône 'Est-Ouest', Dom. André Brunel, France 13.5%	£8.95	£10.95	£ 34
Primitivo 'Il Pumo', Salento, San Marzano, Italy 13.5%	£9.25	£12	£ 36
Château Lestrille, Bordeaux Supérieur, France			£ 36
Pinot Noir 'Origin', Marlborough, Saint Clair, New Zealand			£ 42
Cabernet Sauvignon 'R Collection', California, Raymond Vineyards, USA			£ 47

DESSERT

	100ml	1/2 Bottle
Château Suduiraut, Castelnau de Suduiraut, Sauternes, France 13.5%	£9	£ 36

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