

NIBBLES

Garlic Bread (V) | 4.95

Add cheese + 1.00

Fried Halloumi (V)

Chilli jam mayo, pomegranate, mint | 6.95

Marinated Olives (VE)

Pitted Kalamata and Khalkidhiki olives marinated in garlic and herbs | 4.00

Dip & Pitta (V)

A choice of tzatziki, hummus, or creamy whipped feta | 6.95

Soup of the Day (V/VE)

Served with bread & butter
Please ask our team for today's flavour | 8.25

Classic Bruschetta (VE)

Sourdough bread topped with a mix of tomatoes, basil, garlic, olive oil & balsamic glaze | 7.95
Add Feta 0.50

Creamy Cheese Mushrooms (V)

Oven-baked in a cheese and spinach sauce, served with toasted bread | 8.75

Garlic King Prawns

Creamy white wine & chilli sauce served with toasted bread | 13.50

Salt & Pepper Squid

Crispy fried squid served with garlic aioli dip | 9.50

Bon Bons

Filled with tender chicken, smoky chorizo and cheese. Served with chilli jam mayo | 8.75

Chicken Wings

A choice of BBQ or Hot sauce | 8.75

TO SHARE

Bread & Olives (V)

Toasted bread, olives, olive oil, balsamic vinegar, butter | 8.95

Greek Trio of dips (V)

Tzatziki, creamy feta & hummus with warm pitta bread | 15.50

Loaded Nachos (V)

Tortilla chips, nacho cheese sauce, sour cream, guacamole, salsa & jalapenos | 13.25

Add beef barbacoa +3.00

Baked Camembert (V)

Honey & chilli baked camembert, chutney & bread | 14.95

OUR STEAKS

All our steaks are served with tomato, flavoured butter, your choice of a side & your choice of sauce.

How would you like your steak cooked

Blue	Red throughout
Rare	Mostly red with a touch of pink
Medium Rare	Mostly pink with a touch of red
Medium	Pink in the centre
Medium Well	A touch of pink
Well Done	Firm texture with no pink

Choose your sauce

Beef dripping & red wine
Peppercorn
Bearnaise
Blue Cheese
Chimichurri

Choose your side or Upgrade

Fries
Mix salad
Sweet potato fries +£1.95
Thick cut chips +£1.95
Mixed greens +£1.95
Garlic Mushrooms +£1.95

CLASSIC STEAKS

50 days aged Sirloin Steak

A delicate flavour balanced with a firmer texture
Recommended Medium Rare
| 6oz 27.00 | 8oz 32.75 | 12oz 39.95

Black Angus 50 days aged Ribeye Steak

A finely marbled and flavoursome steak
Recommended Medium
| 8oz 34.50 | 14oz 42.95

Flat Iron Steak

Full-bodied flavour with a surprisingly tender texture. Recommended Medium Rare
| 6oz 25.25 Sliced

Fillet Steak

The most tender and lean steak
Recommended Rare | 8oz 38.95

T-Bone Steak

One side a tender fillet, the other a flavoursome well marbled sirloin. Recommended Medium Rare
| 16oz 43.95

Premium Wagyu Cuts

A rotating selection of Japanese, Australian & British Wagyu

World-renowned for intense marbling & buttery texture

*Subject to availability
Market Price

STEAKS TO SHARE

Tomahawk Steak

Aged on the bone, highly marbled and flavoursome.
Recommended Medium for maximum flavour and tenderness
| Serves 2 | 35oz-40oz | Starting from 44.00 per person

Porterhouse T-Bone Steak

The King of steaks, one side a tender fillet, the other side a tendersome and well marbled sirloin. Recommended Medium Rare
Please allow at least 30 minutes cooking time
| Serves 2 | Approx 950gr | 46.00 per person

Chateaubriand Steak 50 days aged

Hand cut from the fillet primal, making it one of the most tender and delicate cuts
Recommended Medium Rare
| Serves 2 | 16oz | 40.00 per person

GOLDEN EXPERIENCE

Savour the diverse flavours and textures of these four main steak cuts.

8oz Fillet

8oz Ribeye

8oz Sirloin

6oz Flat Iron (Sliced)

Served with salt & pepper bone marrow, home-made onion rings, your choice of 2 sides & 2 sauces

| Serves 2-3 | 30oz | 129.00

OUR FAVOURITE SIDES

Lobster Mac & Cheese | 10.95

Salt & Pepper Bone Marrow | 9.00

Served with toasted bread

Home-made Onion Rings | 6.50

Macaroni cheese | 6.50

Halloumi fries | 6.95

Garlic mushrooms | 6.50

OTHER SIDES

ANY 3 FOR 16.00

Mixed salad | 5.75

Greek salad | 6.25

Mixed seasonal greens | 6.25

Fries | 5.50

Triple cooked chips | 6.25

Sweet potato fries | 6.25

Mashed potato | 5.50

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients. If you do have any questions, allergies, or intolerances, or you require allergen information please let us know before ordering. While we take great care in preparation, we cannot guarantee that any dish is completely free from allergens. Weights stated are approximate uncooked weights. VE-Vegan, V-Vegetarian

BURGERS

All our burgers are served in a brioche style bun with lettuce, tomato, red onion, gherkins, burger sauce and fries. Upgrade for Sweet Potato Fries or Thick Cut Chips for +1.50

Beef Burger

Add smoked cheddar cheese + 1.75
Add bacon +1.75,
Add extra beef patty +5.00
| 19.00

Ultimate Dirty Burger

Beef patty, smoked cheddar, bacon, mac
& cheese, beef barbacoa, onion rings,
nacho cheese sauce, beef dripping &
red wine sauce | 25.25

Chicken Burger

Chargrilled chicken breast, topped
with smashed avocado.
Add smoked cheddar cheese + 1.75
Add bacon +1.75 | 19.00

Beyond Meat Burger (VE)

Beyond meat burger patty,
vegan mayo, vegan cheese
| 17.25

MAINS

BBQ Baby Rack of Ribs

Slow-cooked baby rack of pork ribs in a barbecue
glaze Served with coleslaw and fries
Half Rack | 19.50 Full Rack | 24.50

Grilled Salt & Pepper Pork Tomahawk

Succulent and flavourful, served with a side and
your choice of sauce | 11oz 25.50

Greek Style Chicken Skewers

Chargrilled chicken skewers served with Greek
salad, whipped feta, pitta bread and fries
| 25.50

Slow Cooked Beef Cheeks

Succulent beef cheeks in a rich red wine sauce
Served with horseradish mash, crispy onion,
tenderstem broccoli and carrots | 26.50

Slow Cooked Lamb Shank

Served with mashed potato, tenderstem broccoli,
carrots and mint gravy
| 28.75

Two Seabass Fillets

Served with mixed greens, sauteed baby potatoes
and a white wine garlic sauce | 27.50

Beer Battered Cod & Chips

Served with thick cut chips, peas & tartar sauce
| 20.95

Butternut & Lentil Wellington (VE)

Served with braised red cabbage, mixed greens
crushed new potatoes & topped with caramelised
onion chutney | 21.95

Classic Caesar Salad

Baby gem lettuce, crispy bacon pieces,
croutons, Caesar sauce topped with Italian
hard cheese | 14.95

Greek Salad (V)

Tomatoes, cucumber, bell peppers, olives,
red onion, oregano, olive oil and feta cheese
| 15.50

Add your protein

6oz Flat Iron +10.00 Fillet Tails +12.00
6oz Sirloin +10.00 Halloumi +6.50
Chicken Breast +7.50

DESSERTS

Greek Portokalopita (V)

Traditional Greek orange cake in
syrup. Served with vanilla ice cream
and Belgian chocolate sauce | 8.50

Cheesecake (V)

New York style cheesecake with
mango & passionfruit coulis | 8.95

Pistachio Crème Brûlée (V,GF)

A classic dessert with a thin layer
of caramelised sugar | 8.25

Sticky Toffee Pudding (V,GF)

Served with vanilla ice cream &
toffee sauce
| 8.95

Banoffee Pie (V)

Served with caramelised banana
& drizzled with toffee sauce | 8.95

Apple Pie (V)

With vanilla ice cream
| 8.95

Greek Baklava (V)

Layered filo pastry with walnuts and
honey syrup. Served with vanilla ice
cream | 8.95

Tiramisu (V)

A classic elegant and rich layered
Italian dessert | 8.95

Warm Chocolate Souffle (V)

Served with vanilla ice cream
| 9.25

Italian Ice Cream (V)

3 scoops of your choice.
Vanilla, Chocolate, Strawberry | 7.50

Sorbet (VE, GF)

3 scoops of your choice.
Mango, Raspberry, Champagne
| 7.50

HOT DRINKS

COFFEE

Espresso | 3.65 | 3.85

Macchiato | 3.75 | 3.95

Cappuccino | 3.95

Flat White | 3.95

Latte | 3.95

Americano | 3.65

Mocha | 3.95

Floater Coffee | 3.85

Baileys Coffee | 6.50

Calypso Coffee | 6.50

Irish Coffee | 6.50

Brandy Coffee | 6.50

Cointreau Coffee | 6.50

Hot Chocolate | 3.95

TEA

Pot of Tea | 2.95

English Breakfast, Decaf, Earl Grey,
Green Tea, Peppermint, Chamomile

Syrups | 0.80

Vanilla, Caramel, Hazelnut

ALLERGENS

Please scan the QR code or visit:
goldenbull.uk/menus



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