

NIBBLES

Garlic Bread (V)

Toasted Ciabatta bread with garlic & herb butter | 4.95 Add cheese + 1.00

Fried Halloumi (V)

Chipotle mayonnaise, mint, pomegranate | 6.75

Marinated Olives (VE)

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

Dip & Pitta (V)

Tzatziki, hummus, creamy whipped feta | 6.75

Classic Bruschetta (VE)

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

Tomato & Basil Burrata (V)

Creamy Burrata cheese with garlic tomatoes, basil pesto, rocket, olive oil and balsamic glaze | 8.75

Creamy Cheese Mushrooms (V)

Oven-baked in a cheese and spinach sauce, served with toasted bread | 8.25

Chicken & Chorizo Bon Bons

Filled with tender chicken, smoky chorizo and cheese. Served with chipotle mayo | 8.50

Garlic King Prawns

King prawns cooked in a garlic, wine & chilli sauce, served on toasted bread | 12.95

Salt & Pepper Squid

Crispy fried squid served with garlic aioli dip | 9.25

Prawn cocktail

Severn & Wye salmon, prawns & baby gem lettuce in a Marie Rose sauce. Served with toasted bread | 9.75

BBQ Chicken Wings

Coated in a classic BBQ sauce, served with blue cheese dip | 8.75

TO SHARE

Bread & Olives (V)

Toasted bread, olives, olive oil, balsamic vinegar, butter | 8.75

Trio of dips (V)

Tzatziki, whipped feta & hummus. Served with warm pitta bread | 14.95

Loaded Nachos (V)

Tortilla chips, nacho cheese sauce, sour cream, guacamole, salsa & jalapenos | 12.95 Add beef barbacoa +2.50

Baked Camembert (V)

Honey & chilli baked camembert, served with 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

Fries
Mix salad
Sweet potato fries +£1.50
Thick cut chips +£1.50
Mixed greens +£1.75
Garlic Mushrooms +£1.75

CLASSIC STEAKS

Black Angus 50 days aged Sirloin

A delicate flavour balanced with a firmer texture. Recommended Medium Rare | 8oz 30.50 | 10oz 33.95

Black Angus 50 days aged Ribeye

A finely marbled and flavoursome steak. Recommended Medium | 8oz 31.95 | 14oz 39.50

Flat Iron Steak

Full-bodied flavour with a surprisingly tender texture. Recommended Medium Rare | 6oz 22.25 Sliced

Fillet Steak 30 days aged

The most tender and lean steak. Recommended Rare | 8oz 36.95

T-Bone Steak 30 days aged

One side a tender fillet, the other a flavoursome well marbled sirloin. Recommended Medium Rare | 16oz 39.95

Wagyu steak options are available. Please ask a team member for more information

STEAKS TO SHARE

Tomahawk 30 days aged

Aged on the bone, highly marbled and flavoursome. Recommended Medium for maximum flavour and tenderness. | Serves 2 | Approx 40oz | 41.00 per person

Black Angus Chateaubriand 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 | 37.00 per person

Porterhouse T-Bone 30 days aged

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 36oz | 43.00 per person

GOLDEN EXPERIENCE

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

8oz Fillet

8oz Sirloin

8oz Ribeye

6oz Flat Iron

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

| Serves 2-3 | 30oz | 115.00

OUR FAVOURITES SIDES

Lobster Mac & Cheese | 10.00

Bone Marrow | 9.00

Stuffed with beef barbacoa

Home-made Onion Rings | 5.95

Macaroni cheese | 5.95

Halloumi fries | 6.75

Garlic Mushrooms | 5.95

OTHER SIDES

ANY 3 FOR 15.00

Mixed garden salad | 5.50

Greek Salad | 5.95

Mixed seasonal greens | 5.95

Fries | 4.95

Thick cut chips | 5.25

Sweet Potato Fries | 5.25

Mashed Potato | 5.25

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
| 18.50

Ultimate Dirty Burger

Beef patty, smoked cheddar, bacon, mac & cheese, beef barbacoa, onion rings, nacho cheese sauce, beef dripping & red wine sauce | 24.50

Chicken Burger

Chargrilled chicken breast, topped with smashed avocado.
Add smoked cheddar cheese + 1.75
Add bacon +1.75 | 18.50

Beyond Meat Burger (VE)

Beyond meat burger patty, vegan mayo, vegan cheese
| 16.95

MAINS

The Golden Bull Mixed Grill

A hearty mixed grill of 6oz pork loin, juicy chicken skewer, 6oz flat iron steak, Hampshire sausage, fried egg & onion rings. Served with fries or mixed salad | 39.95

BBQ Rack of Ribs

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

Apple & Cider Pork Belly

Served with mixed greens, baby potatoes and an apple cider & carrot sauce | 24.00

Greek Style Chicken Skewers

Chargrilled chicken skewers served with Greek salad, whipped feta, pitta bread and fries
| 22.95

Slow Cooked Lamb Shank

Served with mashed potato, tender stem broccoli, carrots and mint gravy | 28.50

Two Seabass Fillets

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

Beer Battered Cod & Chips

Served with thick cut chips, peas & tartar sauce
| 19.95

Butternut & Lentil Wellington (VE)

Served with braised red cabbage, mixed greens crushed new potatoes & topped with caramelised onion chutney | 20.95

Classic Caesar Salad

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

Mediterranean Salad (V)

Crisp mixed leaves, feta, pomegranate, red onion, raisins, pesto olive oil and balsamic glaze | 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 + 8.00	Chicken breast +6.00
Halloumi +6.00	Pork Loin +7.00

DESSERTS

Eton Mess (V, GF)

A classic dessert with whipped cream, seasonal berries, red berry coulis & meringue | 8.25

Cheesecake (V)

Ask our team for today's choice
| 8.95

Pistachio Crème Brûlé (V,GF)

A classic dessert with a thin layer of caramelised sugar | 8.00

Sticky Toffee Pudding (V,GF)

Served with vanilla ice cream & toffee sauce.
| 8.75

Banoffee Pie (V)

Served with caramelised banana & drizzled with toffee sauce | 8.50

Deluxe Apple Pie (V)

With vanilla ice cream
| 9.75

Greek Baklava (V)

Layered filo pastry with walnuts and honey syrup. Served with vanilla ice cream 8.50

Tiramisu (V)

A classic elegant and rich layered Italian dessert | 8.95

Warm Chocolate Souffle (V)

Served with vanilla ice cream
| 8.95

Italian Ice Cream (V)

3 scoops of your choice.
Vanilla, Chocolate, Strawberry, Pistachio | 7.25

Sorbet (VE, GF)

3 scoops of your choice.
Mango, Raspberry, Champagne
| 7.25

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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