

# THE BULL

## A LA CARTE MENU

Thursday - Friday: 17:00-21:00/ Saturday: 12:00-21:00

### Bar Snacks & Starters

#### Olives – 3.95

Greek pitted olives, micro herbs (gf,ve)

#### Bread & Balsamic – 2.95

Artisan sourdough bread, Balsamico di Modena, olive oil (gfa)

#### Halloumi Fries – 7.95

Fried halloumi, wild rocket, sweet chilli (gf,v)

#### Wild Mushrooms on Toast – 7.95

Wild mushrooms in cream, garden herbs, crispy shallots, toasted sourdough (gfa,ve)  
*Pair with - Fonte Do Nico Vinho Tinto (GLS)*

#### Smoked Mackerel Pate – 7.95

Horseradish, crispy capers, garden herbs, sourdough (gfa)  
*Pair with - Ghost In The Machine Savignon Blanc (GLS)*

#### House Loaded Fries – 8.45

Pulled beef, aged cheddar, confit garlic aioli, pickled baby cucumber, spring onions (gf)

#### Haggis Bon Bons – 8.45

Fruit Pig Co\* Haggis in panko, plum ketchup, crispy garden sage  
*Pair with - King Stag Chardonnay (GLS)*

#### Crispy Chilli Beef – 8.95

Shredded beef rump steak, sweet & sour, spring onions, yuzu mayo, mixed sesame (gf)  
*Pair with - Vista Plata Malbec (GLS)*

#### Jumbo Scampi – 7.95

Panko coated monkfish tails, dill tartare sauce, lemon

### Mains

#### 6oz Bull Burger – 16.95

Streaky bacon, aged cheddar, dill pickles, crispy shallots, brioche bun, julienne fries  
**ADD GARLIC AIOLI OR PLUM KETCHUP - 95p**  
*Pair with - Dehesa de Gazania Gran Reservsa Rioja (BTL)*

#### 6oz Faux 'Bull' Burger – 15.95

House seitan, vegan cheese, dill pickles, crispy shallots, julienne fries, ciabatta (ve)  
**ADD GARLIC AIOLI OR PLUM KETCHUP - 95p**

#### Haddock & Chips – 16.95

Beer battered haddock, chunky chips, lettuce, dill tartare sauce, lemon, crispy capers  
**(£12.50 on Fridays)**

#### Asian Beef Salad – 15.45

Crispy shredded beef, lettuce, grated carrot, pickled cucumber, spring onions, crispy shallots, mixed sesame, burnt lime, coriander, yuzu dressing (gf)

#### Confit Pork Belly – 17.95

Slow cooked pork belly, red wine reduction, leek puree, crispy kale, garden herbs (gf)  
*Pair with - Craggy Range 'Te Muna Road' Pinot, Martinborough - BTL*

#### Honey Soy Glazed Mackerel – 16.45

Glazed mackerel in honey & soy, spring onion & coriander new potatoes, chilli & lime dressing, pickled cucumber ribbons (gf)  
*Pair with - Nicolas Rouzet Provence Rose (GLS)*

#### Squash Kiev – 14.95

Butternut squash kiev with a garlic butter centre, new potatoes, crispy kale (ve)  
*Pair with - King Stag Chardonnay (BTL)*

#### Wild Mushroom Linguine – 15.45

Wild mushrooms, white wine cream, parmesan, fresh egg pasta, crispy sage (v)  
**ADD SMOKED BACON - 1.50**

### SIDES

**Julienne Fries (ve,gf) 3.95**

**Chunky Chips (ve,gf) 3.95**

**House Salad (ve,gf) 3.95**

**Garden Peas (ve) 2.95**

**Mushy Peas (ve) 2.95**

**Garlic Bread (v) 4.95**  
ADD CHEESE - 50p

### KIDS

**Fish & Chips – 8.95**  
Battered haddock, fries, peas

**Chicken & Chips – 8.95**  
Breaded chicken, fries, peas

**Bull Cheese Burger – 8.95**  
3oz bull burger, fries, peas

**Macaroni – 7.95**  
Macaroni cheese pasta (v)

**Kids Drink for FREE!**  
Get a free drink with any kids main or adult drink!  
Available midweek from 12:00 until 18:00...

### DESSERTS

**Sticky Toffee Pudding – 8.45**  
Sticky toffee sponge, hot toffee sauce (v)

**Spiced Plum & Apple Crumble – 8.45**  
Stewed spiced plums & apples, crumble topping (gf,ve)

Served with Vanilla Ice Cream -  
Creme Anglaise - Double Cream

**Banoffee Tart – 7.45**  
Short pastry, toffee, brûlée banana (v)

**Chocolate Orange Mousse – 7.95**  
Chocolate orange, almonds meringue (gf, v, n)

A discretionary service charge of 10% is applied for dining customers.