

THE BULL

LUNCH MENU

Wednesday - Saturday: 12 - 5 PM

Starters & Small Plates

Parsnip & Celeriac Soup - 7.95/12.95

Maple roasted parsnip & celeriac soup, fried sage, parsnip crisps & sherry vinegar served with sourdough bread (gfa,ve)

Available as a starter or main...

Halloumi Fries - 7.95

Fried halloumi, wild rocket, tomato & chilli chutney (gf,v)

Whipped Cod's Roe - 8.45

Smoked whipped cod's roe, sourdough cruton, pickled cucumber, seaweed dust, dill

Salmon Fillet - 12.95

Caper & brown butter poached salmon fillet, creme fraiche, pickled mustard seeds, cox apple, dill (gf)

The Bull Scotch Egg - 9.95

Fallow deer & Fruit Pig Co* haggis sausage meat, roasted plum ketchup

Ox Cheek Crumpet - 9.95

Slow braised Ox cheek, black garlic & red wine jus, buckwheat crumpet, celeriac remoulade, pickled onions, crispy shallots

Confit Pork Belly - 9.45

Cider glazed confit pork belly, chicory salad, crispy shallots (gf)

Wonky Hummus - 5.45 / 10.95

Wonky hummus, sourdough, olive oil, mixed sesame, garden herbs (gfa,ve)

Available as starter or for sharing...

Sides

Chunky Chips (sm/lrg) - 2.45/3.95 (gf,v)

Fries (sm/lrg) - 2.45/3.95 (gf,v)

Garden /Mushy Peas - 2.45 (gf,ve)

House Salad - 3.95 (gf,ve)

Garlic Butter Broccoli - 3.95 (gf,v)

Garlic Bread - 3.45 (gfa,v) *ADD CHEESE - 50p*

Kids

Chicken & Chips - 9.95

Breaded chicken, fries, peas (gfa)

Fish & Chips - 9.95

Battered hake, fries, peas

Bull Cheese Burger - 9.95

3oz Bull burger, fries, peas

Macaroni - 8.25

Macaroni cheese pasta (v)



Mains

ADD A STARTER OR DESSERT FOR £5... WEDS-FRI: 12-5PM

6oz Bull Burger - 17.95

House pressed 6oz beef patty, streaky bacon, aged cheddar, dill pickles, crispy shallots, brioche bun, julienne fries

ADD GARLIC AIOLI - 95p

Brixham Hake & Chips - 17.95

Beer battered Brixham hake, chunky chips, lettuce, dill tartar sauce, charred lemon, crispy capers

(Friday for £13.50 + 45p Tartar Sauce supplement)

6oz Faux 'Bull' Burger - 16.95

House seitan, aged cheddar/vegan cheese, dill pickles, crispy shallots, julienne fries, brioche/ciabatta (v/ve)

ADD GARLIC AIOLI - 95p

Wild Mushroom Bourguignon - 17.95

Classic wild mushroom bourguignon, confit garlic mash potatoes, parsley oil (gf,ve)

ADD BRAISED BEEF - 4.50

Sandwiches

12 - 5 PM ONLY

ADD A STARTER OR DESSERT FOR £5... WEDS-FRI: 12-5PM

Braised Beef Toastie - 12.95

Slow braised beef rump, tomato chilli chutney, mature cheddar (gfa)

Chicken & Bacon Sandwich - 11.95

Roasted chicken, smoky bacon & stuffing mix with mayonnaise & romaine lettuce

Battered Hake Sandwich - 12.95

Beer battered Brixham hake, dill tartar sauce, romaine lettuce

Tring Rarebit Toastie - 10.95

Local Tring ale rarebit, toasted sourdough, chives (v)

All sandwiches are served in sourdough bread unless gluten free or vegan. Sandwiches also come with a choice of julienne fries, chunky chips or Pipers crisps...

Desserts

Sticky Toffee Pudding - 8.95

Sticky toffee sponge, hot toffee sauce (v)

Apple & Plum Crumble - 8.95

Stewed apples & plum, shortbread crumble topping (gf,ve)

Double Chocolate Brownie - 8.95

Double chocolate brownie (hot/cold) (gf)

Any above with Vanilla Ice Cream/ Creme Anglaise/ Double Cream

Baked Custard Affogato - 8.95

Baked custard, walnut brittle, espresso (gf,v)

ADD A SHOT OF DISSORANO - 4.60

*Lunch offer applies weekdays between 12 - 5pm excluding bank holidays.

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

v - Vegetarian / ve - Vegan / gf - Gluten Free / gfa - Gluten Free Available / n - Contains Nuts

THE BULL

A LA CARTE MENU

Wednesday - Friday: 5 - 9 PM, Saturday: 12 - 9 PM

Starters & Small Plates

Parsnip & Celeriac Soup - 7.95/12.95

Maple roasted parsnip & celeriac soup, fried sage, crispy parsnip & sherry vinegar served with sourdough bread (gfa,ve)

Available as a starter or main...

Halloumi Fries - 7.95

Fried halloumi, wild rocket, tomato & chilli chutney (gf,v)

Whipped Cod's Roe - 8.45

Smoked whipped cod's roe, sourdough cruton, pickled cucumber, seaweed dust, dill

Salmon Fillet - 12.95

Caper & brown butter poached salmon fillet, creme fraiche, pickled mustard seeds, cox apple, dill (gf)

The Bull Scotch Egg - 9.95

Fallow deer & Fruit Pig Co* haggis sausage meat, roasted plum ketchup

Ox Cheek Crumpet - 9.95

Slow braised Ox cheek, black garlic & red wine jus, buckwheat crumpet, celeriac remoulade, pickled onions, crispy shallots

Confit Pork Belly - 9.45

Cider glazed confit pork belly, chicory salad, crispy shallots (gf)

Wonky Hummus - 5.45 / 10.95

Wonky hummus, sourdough, olive oil, mixed sesame, garden herbs (gfa,ve)

Available as a starter or for sharing...

Sides

Chunky Chips (sm/lrg) - 2.45/3.95 (gf,v)

Fries (sm/lrg) - 2.45/3.95 (gf,v)

Garden /Mushy Peas - 2.45 (gf,ve)

House Salad - 3.95 (gf,ve)

Garlic Butter Broccoli - 3.95 (gf,ve)

Garlic Bread - 3.45 (gfa,v) **ADD CHEESE - 50p**

Kids

Chicken & Chips - 9.95

Breaded chicken, fries, peas (gfa)

Fish & Chips - 9.95

Battered hake, fries, peas

Bull Cheese Burger - 9.95

3oz Bull burger, fries, peas

Macaroni - 8.25

Macaroni cheese pasta (v)



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

Steak & Wine Night

Join us every 1st & 3rd Wednesday of the month for a Steak & Wine Night Special...

&

30% off all our wines with any meal every Wednesday!

Mains

6oz Bull Burger - 17.95

House pressed 6oz beef patty, streaky bacon, aged cheddar, dill pickles, crispy shallots, brioche bun, julienne fries

ADD GARLIC AIOLI - 95p

6oz Faux 'Bull' Burger - 16.95

House seitan, aged cheddar/vegan cheese, dill pickles, crispy shallots, julienne fries, brioche/ciabatta (v/ve)

ADD GARLIC AIOLI - 95p

Slow Braised Squid Ragu - 19.95

Braised squid & white wine ragu, grilled squid tentacles, lemon & garlic pangrattato, fresh egg paccheri pasta, lemon, garden fennel

Chicken Supreme - 21.95

Pan roasted chicken supreme, maple & cider glaze, potato pave, charred tenderstem broccoli, chicken butter sauce (gf)

Wild Venison Loin - 26.95

Venison loin fillet, roasted cauliflower puree, cauliflower fondant, chicory, black garlic & red wine jus, pickled mustard seeds (gf)

Wild Mushroom Bourguignon - 17.95

Foraged wild mushroom bourguignon, confit garlic mash potatoes, parsley oil (gf,ve)

ADD BRAISED BEEF - 4.50

Brixham Hake & Chips - 17.95

Beer battered Brixham hake, chunky chips, lettuce, dill tartar sauce, lemon, crispy capers

(Friday for £13.50 + 45p Tartar Sauce supplement)

Desserts

Sticky Toffee Pudding - 8.95

Sticky toffee sponge, hot toffee sauce (v)

Apple & Plums Crumble - 8.95

Stewed apples & plums, shortbread crumble topping (gf,ve)

Double Chocolate Brownie - 8.95

Double chocolate brownie (hot/cold) (gf)

Any above with Vanilla Ice Cream/ Creme Anglaise/ Double Cream

Baked Custard Affogato - 9.95

Baked custard, walnut brittle, espresso (gf,v)

ADD A SHOT OF DISSORANO - 4.60

The BULL

SUNDAY MENU

Sunday: 12 – 5:30 PM

Roasts

Roast Rump of Beef – 21.95

16 Hour Slow Cooked Beef Rump, Roast Potatoes, Braised Red Cabbage, Maple Roasted Parsnip, Peas & Leeks, Yorkshire Pudding, Crispy Sweet Potato, Beef Dripping Gravy, Beetroot Mustard (gfa)

Chicken Supreme – 19.95

Chicken Supreme, Roast Potatoes, Braised Red Cabbage, Maple Roasted Parsnip, Peas & Leeks, Yorkshire Pudding, Crispy Sweet Potato, House Gravy (gfa)

Confit Pork Belly – 20.95

Slow Cooked Pork Belly, Roast Potatoes, Braised Red Cabbage, Maple Roasted Parsnip, Peas & Leeks, Yorkshire Pudding, Crispy Sweet Potato, House Gravy (gfa)

Faux Roast Beef – 17.95

Hand Pressed Vegan Seitan 'Beef', Roast Potatoes, Braised Red Cabbage, Maple Roasted Parsnip, Peas & Leeks, Crispy Sweet Potato, Vegetable Gravy, Beetroot Mustard, Yorkshire Pudding (v/ve)

UPGRADE TO PULLED OX CHEEK FILLED YORKSHIRE FOR 4.50 (GF)

Roast Stuffed Buns

Roast Rump Beef in Brioche – 15.95

Rump of Beef, Braised Red Cabbage, Beef Dripping Gravy, Roast Potatoes (gfa)

Faux Roast 'Beef' in Ciabatta – 15.45

Seitan Faux Beef, Braised Red Cabbage, Vegetable Gravy, Roast Potatoes (ve)

Roast Chicken in Brioche – 15.95

Sliced Roast Chicken, Braised Red Cabbage, House Gravy, Roast Potatoes (gfa)

Kids

Roast Beef Rump – 11.45

Seasonal veg, roast potatoes, yorkshire pudding, gravy (gfa)

Roast Chicken – 11.45

Half roast chicken breast, seasonal veg, roast potatoes, yorkshire pudding, gravy (gfa)

Macaroni – 8.25

Macaroni cheese pasta (v)

Pot of Ice Cream – 3.25

Vanilla - Strawberry - Chocolate - Vegan Vanilla

Sides

Roast Potatoes (gf,ve) - 3.95

Cauliflower Cheese (v) - 4.45

Peas & Leeks Cheese (v) - 4.45

Sage & Onion Stuffing (v) - 3.95

Yorkshire Pudding (gfa) - 1.95

Gravy (gf,va) - 1.00

Desserts

Sticky Toffee Pudding – 8.95

Sticky toffee sponge, hot toffee sauce (v)

Apple & Plum Crumble – 8.95

Stewed apples & plums, shortbread crumble topping (gf,ve)

Double Chocolate Brownie – 8.95

Double chocolate brownie (hot or cold) (gf)

With Vanilla Ice Cream - Creme Anglaise - Double Cream (gf)

Baked Custard Affogato – 9.95

Baked custard, walnut brittle, espresso (gf,v)

ADD A SHOT OF DISSORANO - 4.60

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

THE BULL

SUNDAY MENU

Sunday: 12 - 5:30 PM

Starters & Small Plates

4 FOR 3 DEAL ON ALL SIDES AND STARTERS...

Halloumi Fries - 7.95

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

Red Onion Quiche - 5.95

Red onion & mature cheddar quiche, red cabbage slaw, pickles (v)

The Bull Scotch Egg - 9.95

Parsley & chive seasoned sausage meat, honey mustard mayonnaise (gf)

Confit Pork Belly - 9.95

Gochujang glazed confit pork belly, red cabbage salad, crispy shallots, mixed sesame (gf)

Wonky Hummus - 5.45 / 10.95

Wonky hummus, soy yoghurt flatbread OR sourdough, olive oil, mixed sesame, garden herbs (gfa,ve)

Available as starter or for sharing...

Beetroot Cured Trout - 11.45

Sliced beetroot cured trout, strawberry & cranberry purée, cucumber, crème fraîche, pea shoots (gf)

Sides

Fries (sm/lrg) - 2.45/3.95 (gf,v) ADD CAJUN SPICE- 25p

Chunky Chips (sm/lrg) - 2.45/3.95 (gf,v) ADD CAJUN SPICE- 25p

Garlic Bread - 3.45 (gfa,v) ADD CHEESE - 50p

Garden Peas/Mushy Peas - 2.45 (gf,ve)

Soy Yoghurt Flatbread - 1.45 (gf,ve)

House Salad - 3.95 (gf,ve)

Roast Potatoes - 3.95 (gf,ve) Yorkshire Pudding - 1.95 (gfa,v)

Gravy - 1.00 (gfa,ve) Cauliflower Cheese - 4.45 (v)

Kids

Fish & Chips - 9.95

Battered pollock, fries, peas

Chicken & Chips - 9.95

Breaded chicken, fries, peas (gfa)

Bull Cheese Burger - 9.95

3oz bull burger, fries, peas

Macaroni - 8.25

Macaroni Cheese Pasta(v)

Roast Beef / Roast Chicken - 11.45

Seasonal veg, roast potatoes, yorkshire pudding, gravy (gfa)

Pub Only Mains

Roast Rump of Beef - 21.95

16hr slow cooked beef rump, beetroot mustard (gfa)

Chicken Supreme - 19.95

Thyme roasted free range supreme (gfa)

Faux Roast 'Beef' - 17.95

Hand pressed seitan 'beef', beetroot mustard (ve)

All Sunday roasts are served with; roast potatoes, braised red cabbage, maple roasted carrot, peas & leeks, Yorkshire pudding, house gravy & crispy sweet potato

Sea Bass en Papillote - 17.95

Sea bass fillet, puttanesca, crushed new potatoes, lemon butter, garden fennel (gf)

Canalside & Pub Mains

6oz Bull Burger - 17.95

Streaky bacon, aged cheddar, dill pickles, crispy shallots, brioche bun, julienne fries

ADD GARLIC AIOLI - 95p

6oz Faux 'Bull' Burger - 16.95

House seitan, aged cheddar/vegan cheese, dill pickles, crispy shallots, julienne fries, brioche/ciabatta (v/ve)

ADD GARLIC AIOLI - 95p

Roast Chicken in Brioche - 15.95

Sliced roast chicken, braised red cabbage, house gravy, roast potatoes (gfa)

Roast Rump Beef in Brioche - 15.95

Rump of beef, braised red cabbage, beef dripping gravy, roast potatoes (gfa)

Pulled Aubergine Taco - 15.95

Pulled BBQ aubergine, pickled pink onions, soy yoghurt flatbread, Cajun seasoned fries, burnt lime, mixed leaf salad (gf,v)

ADD BRAISED BEEF - 4.50

Pollock & Chips - 17.95

Beer battered pollock, chunky chips, lettuce, dill tartar sauce, lemon, crispy capers

Desserts

Sticky Toffee Pudding - 8.95

Sticky toffee sponge, hot toffee sauce

Apple & Pear Crumble - 8.95

Stewed apples & pears, shortbread crumble topping (gf,ve)

Double Chocolate Brownie - 8.95

Double chocolate brownie (hot/cold) (gf)

Any above with Vanilla Ice Cream/ Creme Anglaise/ Double Cream

Baked Custard Affogato - 9.95

Baked custard, walnut brittle, espresso (v)

ADD A SHOT OF DISSORANO - 4.60

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

v - Vegetarian / ve - Vegan / va - Vegan Available / gf - Gluten Free / gfa - Gluten Free Available / n - Contains Nuts

The BULL

SUNDAY MENU

Sunday: 12:00-17:30

ROASTS

Roast Rump of Beef & Beetroot Mustard (GFA)– 19.45

Sage Roasted Chicken Breast (GFA) – 18.95

Faux Roast Beef & Beetroot Mustard (V/Ve) – 17.95

(Hand Pressed Vegan Seitan 'Beef')

All served with Roast Potatoes, Cider Braised Savoy Cabbage, Garden Peas, Crispy Sweet Potato, Vegetable Gravy, Beetroot Mustard & Yorkshire Pudding

***UPGRADE TO PULLED OX CHEEK
FILLED YORKSHIRE FOR 3.50***

ROAST STUFFED BUNS

Roast Rump Beef in Brioche (GFA)– 16.95

Roast Chicken in Brioche (GFA)– 16.95

Faux Roast 'Beef' in Ciabatta (V/Ve) – 16.45

All served with Cider Braised Savoy Cabbage,
Regular/Vegan Gravy & Roast Potatoes

SIDES

Roast Potatoes (ve,gf) 3.95

Cauliflower Cheese (v)) 4.45

Sage & Onion Stuffing (v) 3.95

Yorkshire Pudding (gfa) 1.95

Gravy 1.00

KIDS

Roast Rump of Beef– 9.95

Roast Chicken – 9.95

With seasonal veg, roast potatoes, yorkshire pudding & gravy (gfa)

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

V – Vegetarian / Ve – Vegan / Vf – Vegan / Gf – Gluten Free / Gfa – Gluten Free Available

The BULL

STEAK MENU

Sunday: 17:00 - 21:00

STEAKS

6oz Sirloin Steak -

6oz Ribeye Steak -

6oz Fillet Steak -

All steaks are 28 day Dry Aged & Hand cut by our kitchen

STEAK SIDES

Julienne Fries -

Chunky Chips -

Tender Stem Broccoli -

House Salad -

Garden Peas -

STEAK SAUCES

Garlic Butter -

Peppercorn Sauce -

Blue Cheese Sauce -

Beef Dripping Gravy -

V - Vegetarian / Ve - Vegan / Gf - Gluten Free / Gfa - Gluten Free Available

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