

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