

THE BULL

A LA CARTE MENU

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

Starters & Small Plates

Parsnip & Harissa Soup — 6.95/8.95

Maple roasted parsnips, North African harissa, garden herbs, sourdough bread (gfa,ve)

AVAILABLE AS A MAIN...

Halloumi Fries — 7.95

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

Wild Mushrooms On Toast — 8.95

Sautéed wild mushrooms in cream, sourdough toast, crispy shallots, garden herbs (gfa)

Feta & Spinach Quiche — 7.95

Greek feta cheese, baby spinach, mixed leaf & garden veg salad (v)

Duck Spring Rolls — 8.95

Slow braised whole duck with hoisin, wild rocket

Crispy Chilli Beef — 9.95

Shredded beef rump steak, sweet & sour sauce, spring onions, pickled ginger, mixed sesame (gf)

Cajun Tempura Cauliflower — 6.95

Tempura fried cauliflower, house cajun seasoning, confit garlic aioli (ve)

Bonfire Cracker Prawns — 11.45

Smoked king prawns, n'duja, sourdough bread, micro coriander (gfa)

Hot Honey Chicken — 9.45

Panko coated chicken breast strips, hot honey drizzle, wild rocket (gf)

SIDES

Julienne Fries (gf) 2.45/3.95

Chunky Chips (gf) 2.45/3.95

Tender Stem (gf) 4.25

House Salad (gf) 3.95

Garden Peas (gf) 2.95

Mushy Peas (gf) 2.95

Garlic Bread (gfa) 3.45

ADD CHEESE - 50p

KIDS

Fish & Chips — 9.95

Battered haddock, 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)

Kids Drink for FREE!

Free Kids drink with kids main or adults drink

Available week days 12-6 PM

Mains

6oz Bull Burger — 17.25

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

ADD CONFIT GARLIC AIOLI - 95p

6oz Faux 'Bull' Burger — 16.45

House seitan, vegan cheese, dill pickles, crispy shallots, julienne fries, ciabatta (ve)

ADD CONFIT GARLIC AIOLI - 95p

Corn Fed Chicken Supreme — 18.95

Roasted corn fed chicken supreme, leek & potato croquettes, white wine & sage sauce, crispy sage (gf)

Monkfish Osso Bucco — 24.45

Grilled monkfish tail on the bone, miso peppercorn sauce, BBQ king oyster mushroom, pickled rock samphire, dulce dust, chive oil (gf)

Featherblade of Beef — 21.95

Slow braised blade of beef, roasted squash puree, tender stem broccoli, beef glaze, micro herbs (gf)

Wild Mushroom Tagliatelle — 16.95

Sautéed wild mushrooms in cream, baby spinach, hand cut tagliatelle, squash seeds, parmesan (v)

ADD CHICKEN BREAST - 3.00

Haddock & Chips — 17.95

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

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

Heritage Squash Salad — 14.95

Roasted butternut squash, kale, wild rocket, red onion, feta/vegan feta, toasted squash seeds, maple & miso dressing (gf,v/ve)

Wednesday Steak & Wine Night

8oz Hand cut ribeye steak, fries, garden peas, sautéed mushrooms & confit garlic butter - £24

House vegan steak alternative for £18

30% off all our wines with any meal

DESSERTS

Sticky Toffee Pudding — 8.45

Sticky toffee sponge, hot toffee sauce

Apple & Plum Crumble — 8.45

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

Double Chocolate Brownie — 8.45

Double chocolate brownie (hot or cold), chocolate sauce (gf)

Served with Vanilla Ice Cream -

Creme Anglaise - Double Cream

Baked Custard Affogato — 8.45

Baked custard, almond meringue brittle, espresso (n, gf)

ADD A SHOT OF AMARETTO - 3.50

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

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