

THE BULL

A LA CARTE MENU

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

Starters & Small Plates

Tomato & Red Pepper Soup - 6.95 / 8.95

Roasted heirloom tomatoes & red bell pepper soup, garden herbs, sourdough bread (gfa,ve)

AVAILABLE AS A MAIN...

Halloumi Fries - 7.95

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

Roasted Asparagus - 8.45

Roasted Wye Valley asparagus, lemon butter, sauce mouseline (gf)

Arbroath Smokies - 9.95

Arbroath Smokie croquettes, Tartar sauce, katsuobushi, mixed sesame, chives

Wild Boar Scotch Egg - 9.95 🐷

Wild boar & 'nduja scotch egg, wild garlic mayonnaise (gf)

Crispy Chilli Beef - 9.95

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

Confit Pork Belly - 9.95 🐷

Gochujang glazed confit pork belly, Asian styled slaw, 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...

SIDES

Julienne Fries (gf/v) 2.45/3.95

Chunky Chip (gf/v) 2.45/3.95
ADD CAJUN SEASONING - 25p

Tenderstem Broccoli@ (gf/v) 5.95

House Salad (gf/ve) 3.95

Garden/Mushy Peas (gf/ve) 2.45

Flatbread (gf/ve) 1.45

Garlic Bread (gfa/v) 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 - 17.95

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

ADD WILD 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 WILD GARLIC AIOLI - 95p

Sea Bass en Papillote - 19.95

Sea bass fillet, asparagus, samphire & caper salsa, pommes cocotte, dill emulsion, grilled lemon, oil, seaweed dust (gf)

Rolled Lamb Shoulder - 24.95

Slow braised lamb shoulder, potato rosti, tenderstem broccoli@, wild garlic & pea puree, red wine glaze (gf)

Wild Boar Ragu - 21.95

Slow-cooked wild boar ragu, juniper, fresh egg pappardelle pasta, aged parmesan, rosemary oil

Pulled Aubergine Taco - 15.45

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

ADD BRAISED BEEF - 4.50

Haddock & Chips - 17.95

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

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

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!

DESSERTS

Sticky Toffee Pudding - 8.95

Sticky toffee sponge, hot toffee sauce

Apple & Rhubarb Crumble - 8.95

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

Double Chocolate Brownie - 8.95

Double chocolate brownie (hot or cold) (gf)

Served with Vanilla Ice Cream - Creme Anglaise - Double Cream (gf)

Lemon Posset - 8.95

Lemon posset, boozy orange segments, Italian meringue kisses (gf)

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