

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)

Courgette Bhaji – 7.45

Tikka courgette Bhaji, crème fraiche, pickled ginger, micro coriander (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 fraiche, 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 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)

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, pea shoots (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

Haddock & Chips – 17.95

Beer battered haddock, 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

Lemon Meringue Cheesecake – 6.95

Lemon cheesecake, biscuit base, toasted Italian meringue, lemon zest (v)

Cucumber & Strawberry Fresher – 6.45

Cucumber sorbet, strawberry set jelly, fresh mint (gf,v)

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