

THE BULL

A LA CARTE MENU

Wednesday - Friday: 17:00-21:00 / Saturday: 12:00-21:00 /
Sunday 12:00-17:30

Starters & Small Plates

BUY 3 SMALL PLATES OR SIDES & GET A 4TH FOR FREE

Carrot & Coriander Soup – 6.95/9.95

Maple roasted carrots, coriander, garden herbs,
sourdough bread (gfa,ve)
AVAILABLE AS A MAIN...

Halloumi Fries – 7.95

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

Pork Belly Bites – 9.45

Confit pork belly, plum & hoisin sauce, sweet
pickled ginger(gf)

Grilled Shallot & Cheddar Quiche – 7.95

Grilled shallots with aged cheddar quiche, mixed
leaf & garden veg salad (v)

Duck Spring Rolls – 8.95

Slow braised whole duck with hoisin & watercress

Crispy Chilli Beef – 9.45

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

Cajun Tempura Cauliflower – 6.95

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

King Prawn Cocktail – 9.45

King prawns, Marie Rose sauce, romaine lettuce,
lemon, sourdough & micro herbs (gfa)

Hot Honey Chicken – 9.45

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

Crab Claw & Citrus Salad – 10.45

White claw crab meat, grapefruit, wild rocket,
brown crab mayonnaise, lavash crispbread

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

Butterflied Chicken Satay – 15.95

Satay marinated chicken breast, egg noodles, grilled
pak choi, satay peanut sauce, burnt lime (n)
(Not available on Sunday)

Cider Cured ChalkStream® Trout – 23.95

Pan roasted ChalkStream® trout fillet cured in
Westons Vintage cider, tenderstem broccoli, crab
shell sauce, sea kelp dust (gf)
(Not available on Sunday)

Oyster Mushroom & Red Onion Tart – 14.95

Oyster mushroom & red onion jam puff pastry tart
with garden thyme, red veined sorrel & watercress
salad (v)

Yucatan Braised Beef – 19.45

Slow braised beef rump, Yucatan style abode pepper
sauce, house cajun 16hr potato pave, pico de gallo,
coriander, burnt lime (gf)

Haddock & Chips – 17.45

Beer battered haddock, chunky chips, lettuce, dill
tartar sauce, lemon, crispy capers
(£13.50 on Fridays)

Tuscan Panzanella – 14.45

Heirloom tomatoes, soaked sourdough croutons,
basil, shallot vinegarette (v)
ADD ANCHOVIES - 1.75

Wednesday Steak & Wine Night

8oz Hand cut ribeye steak, fries, garden peas,
sautéed mushrooms & confit garlic butter... £22

House vegan steak alternative for £18

30% off all our wines with any meal

SIDES

**BUY 3 SMALL PLATES OR SIDE
& GET A 4TH FOR FREE**

Julienne Fries (gf) 3.95

Chunky Chips (gf) 3.95

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 – 9.45

Battered haddock, fries, peas

Chicken & Chips – 9.45

Breaded chicken, fries, peas

Bull Cheese Burger – 9.95

3oz bull burger, fries, peas

Macaroni – 7.95

Macaroni cheese pasta (v)

Kids Drink for FREE!

Free Kids drink with kids main or adults drink
Available week days from 12:00 until 18:00...

DESSERTS

Sticky Toffee Pudding – 8.45

Sticky toffee sponge, hot toffee sauce

Summer Berry Crumble – 8.45

Stewed strawberries, blackberries & currents,
shortbread crumble topping (gf,ve)

Served with Vanilla Ice Cream -
Creme Anglaise - Double Cream

Double Chocolate Semifreddo – 8.45

Milk chocolate semifreddo with a coconut &
white chocolate shell, strawberry compote
(gf)

Baked Custard Affogato – 8.45

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

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