

THE BULL

SUNDAY MENU

Sunday: 12:00-17:30

Roasts

Roast Rump of Beef – 19.45

16 Hour Slow Cooked Beef Rump, Roast Potatoes, Braised Red Cabbage, Honey Roasted Parsnip, Peas & Leeks, Yorkshire Pudding, Crispy Sweet Potato, House Gravy, Beetroot Mustard (gfa)

Pair with - Wirra Warra MVCG Cabernet Sauvignon - BTL

Chicken Supreme – 18.95

Roasted Chicken Supreme, Roast Potatoes, Braised Red Cabbage, Honey Roasted Parsnip, Peas & Leeks, Yorkshire Pudding, Crispy Sweet Potato, House Gravy (gfa)

Pair with - Ghost In The Machine Malbec-Viognier - BTL

Faux Roast Beef – 17.95

Hand Pressed Vegan Seitan 'Beef', Roast Potatoes, Braised Red Cabbage, Peas & Leeks, Crispy Sweet Potato, Vegetable Gravy, Beetroot Mustard, Yorkshire Pudding (v/ve)

Confit Pork Belly – 19.95

Pork Belly Confit, Roast Potatoes, Braised Red Cabbage, Honey Roasted Parsnip, Peas & Leeks, Yorkshire Pudding, Crispy Sweet Potato, Red Wine Gravy (gfa)

Pair with - Craggy Range 'Te Muna Road' Pinot, Martinborough - BTL

UPGRADE TO PULLED OX CHEEK FILLED YORKSHIRE FOR 3.50

Roast Stuffed Buns

Roast Rump Beef in Brioche – 16.95

Rump of Beef, Braised Red Cabbage, Beef Dripping Gravy, Roast Potatoes (gfa)

Faux Roast 'Beef' in Ciabatta – 16.45

Seitan Faux Beef, Braised Red Cabbage, Vegetarian Gravy, Roast Potatoes

Roast Chicken in Brioche – 16.95

Sliced Roast Chicken Supreme, Braised Red Cabbage, House Gravy, Roast Potatoes (gfa)

SIDES

Roast Potatoes (ve,gf)	3.95
Cauliflower Cheese (v)	4.45
Peas & Leeks Cheese (v)	4.45
Pigs In Blankets (gf)	4.95
Sage & Onion Stuffing (v)	3.95
Yorkshire Pudding (gfa)	1.95
Gravy	1.00

KIDS

Roast Beef Rump – 9.95
Seasonal veg, roast potatoes, yorkshire pudding, gravy (gfa)
Roast Chicken – 9.95
Half chicken supreme, seasonal veg, roast potatoes, yorkshire pudding, gravy (gfa)
Macaroni – 7.95
Macaroni cheese pasta (v)
Pot of Ice Cream – 3.25
Vanilla - Strawberry - Chocolate

DESSERTS

Sticky Toffee Pudding – 8.45
Sticky toffee sponge, hot toffee & sauce
Spiced Plum & Apple Crumble – 8.45
Stewed spiced plums & apples, crumble topping (gf,ve)
Served with Vanilla Ice Cream - Creme Anglaise - Double Cream
Clementine Trifle – 8.95
Clementine & ginger trifle, Grand Marnier soaked sponge, candied ginger, creme anglaise, whipped cream
Dark Chocolate Tart – 8.45
Dark salted chocolate tart, creme fraiche

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