

THE BULL

A LA CARTE MENU

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

Starters

Honey Roasted Parsnip Soup – 5.95/9.95

Honey roasted parsnips & harissa soup, shallot oil, garden oregano, sourdough bread (ve)
Available as a main...

Halloumi Fries – 7.95

Fried halloumi, wild rocket, Plum Ketchup (gf,v)

Wild Mushrooms on Toast – 7.95

Wild mushrooms in cream, garden herbs, crispy shallots, toasted sourdough (gfa, ve)
Pair with - Fonte Do Nico Vinho Tinto (GLS)

Smoked Mackerel Pate – 7.95

Horseradish, crispy capers, garden herbs, sourdough (gfa)

Pair with - Ghost In The Machine Savignon Blanc (GLS)

Haggis Bon Bons – 8.45

Fruit Pig Co* Haggis in panko, plum ketchup, crispy garden sage

Pair with - King Stag Chardonnay (GLS)

Crispy Chilli Beef – 8.95

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

Pair with - Vista Plata Malbec (GLS)

Filo Prawns – 8.45

Filo wrapped tiger prawns, Marie Rose sauce, garden herbs

Baked Camembert – 13.95 (For 2)

Baked camembert, hot chilli honey, garlic, garden thyme, sourdough bread (gfa)

Pair with - Sainchagny Cremant de Bourgogne (BTL)

SIDES

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) 4.95
ADD CHEESE - 50p

KIDS

Fish & Chips – 8.95
Battered haddock, fries, peas

Chicken & Chips – 8.95
Breaded chicken, fries, peas

Bull Cheese Burger – 8.95
3oz bull burger, fries, peas

Macaroni – 7.95
Macaroni cheese pasta (v)

Kids Drink for FREE!
Get a free drink with any kids main or adult drink!
Available week days from 12:00 until 18:00...

Mains

6oz Bull Burger – 16.95

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

ADD GARLIC AIOLI OR PLUM KETCHUP - 95p

Pair with - Dehesa de Gazania Gran Reservsa Rioja (BTL)

6oz Faux 'Bull' Burger – 15.95

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

ADD GARLIC AIOLI OR PLUM KETCHUP - 95p

Gnocchi Alla Norano – 14.95

Fried English courgettes, maple, wild rocket, herb oil (v)

Featherblade of Beef – 20.95

Slow braised featherblade of beef, fondant potato, roasted tenderstem broccoli, red wine reduction (gf)

Pair with - Wirra Wirra MCVG 'Cabernet Sauvignon' (BTL)

Smoked Haddock Fish Cake – 14.95

Smoked haddock & dill fish cake, pickled rock samphire, mornay sauce, crispy capers

Pair with - Saverio Faro "Grillo" (GLS)

Chicken Supreme – 18.95

Pan roasted chicken supreme, fondant potatoes, wild mushrooms in cream, garden sage (gf)

Pair with - King Stag Chardonnay (GLS)

Haddock & Chips – 16.95

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

(£12.50 on Fridays)

Squash Kiev – 14.95

Butternut squash Kiev with a garlic butter centre, roasted tender stem broccoli (ve)

Pair with - King Stag Chardonnay (GLS)

Wednesday Steak Night

8oz Hand cut ribeye steak, fries, garden peas, sautéed mushrooms, garlic butter & aioli... £20 with

50% off all our wines

House vegan steak available for £17

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.