

# THE BULL

## A LA CARTE MENU

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

### Starters & Small Plates

#### Parsnip & Harissa Soup - 6.95/8.95

Maple roasted parsnips, North African harissa, garden herbs, sourdough bread (gfa,ve)

AVAILABLE AS A MAIN...

#### Halloumi Fries - 7.95

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

#### Wild Mushrooms On Toast - 8.95

Sautéed wild mushrooms in cream, sourdough toast, crispy shallots, garden herbs (gfa)

#### Smoked Mackerel Pate - 8.95

Smoked mackerel pate, horseradish, dill oil, micro herbs, sourdough toast (gfa)

#### Haggis Scotch Egg - 9.95

Fruit Pig Co\* Haggis, Cumberland sausage meat scotch egg, whiskey & wholegrain mayonnaise

#### Crispy Chilli Beef - 9.95

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

#### Hot Honey Chicken - 9.45

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

#### Baked Camembert for Two - 14.95

Oven baked camembert, damson vinegar glaze, toasted walnuts, sourdough bread (gfa)

### SIDES

Julienne Fries (gf/v) 2.45/3.95

Chunky Chip (gf/v) 2.45/3.95

Green Beans (gf/v) 3.95

House Salad (gf/ve) 3.95

Garden Peas (gf/ve) 2.95

Mushy Peas (gf/ve) 2.95

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 - 17.45

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, aged cheddar/vegan cheese, dill pickles, crispy shallots, julienne fries,

bruschetta/ciabatta (v/ve)

ADD CONFIT GARLIC AIOLI - 95p

#### Pan Roasted Guinea Fowl Supreme - 25.95

Pan roasted wild guinea fowl supreme, celeriac puree, buttered green beans damson vinegar glaze, micro herbs (gf)

#### Pan Fried Salmon Fillet - 23.95

Pan fried Salmon fillet, pea & leek puree, garlic buttered new potatoes, crispy leeks, dulce dust, chive oil (gf)

#### Fallow Deer & Black Pudding Ragu - 21.95

Slow cooked wild fallow deer & black pudding ragu, fresh egg papardelle pasta, aged parmesan, rosemary oil

#### Wild Mushroom Bourguignon - 15.95

Red wine & wild mushroom French stew, confit garlic creamed potatoes (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)

### Wednesday Steak & Wine Night

8oz Hand cut ribeye steak, fries, garden peas, sautéed mushrooms & confit garlic butter - £24

House vegan steak alternative for £18

30% off all our wines with any meal

### DESSERTS

#### Sticky Toffee Pudding - 8.95

Sticky toffee sponge, hot toffee sauce

#### Apple & Cranberry Crumble - 8.95

Stewed apples & cranberries, 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)

#### Tiramisu - 7.95

Ladies fingers soaked in coffee & brandy, whipped cream & mascarpone, chocolate dust

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

v - Vegetarian / ve - Vegan / gf - Gluten Free / gfa - Gluten Free Available / n - Contains Nuts