

.THE.
BULL HOTEL



NIBBLES	Artisan Breads & Mixed Pitted Olives , balsamic & olive oil	5.5
	Honey Mustard Glazed Pigs in Blankets	4.5
STARTERS	Our Kitchen Soup , warm & crusty artisan bread [ve]	4.5
	Piri Piri Squid , chilli, lime & coriander sauce	6.5
	Spiced Squash & Walnut Bruschetta , caramelised red onion & balsamic glaze [ve] [n]	5.5
	Sticky Harissa Pork Belly Bites , crispy crackling	6.5
	Chickpea & Lemon Hummus , vegetable cruditiés & crisp tortilla chips [ve]	6.5
	Herb Crusted Baked Camembert , cranberries, sourdough thins & chilli jam	14.5
MAINS	'Bull Pie' , pulled beef brisket, creamy mash, kale & gravy	14.5
	Beer Battered Cod , chunky chips, minted mushy peas & tartare sauce	14
	Sweet Potato, Cashew & Apricot Pie , creamy mash, kale & curry sauce [v] [n]	13.5
	New Potato, Pak Choi & Cucumber Malaysian Curry , pea & coconut rice [ve] [gf] <i>[add chicken, prawns or halloumi]</i>	13.5 4
	Pan-fried Seabass Fillets , braised sweetheart cabbage, bacon & lentils [gf]	15
BURGERS	Wagyu & Brisket Burger , brioche bun, cheddar, bacon & chilli jam	14
	Vegan Plant-Based Burger , gluten-free bun, vegan mayo & cabbage slaw [ve]	14
	Grilled Chicken Burger , brioche bun, streaky bacon & cheddar	14
	<i>All burgers served with a choice of skinny, chunky or sweet potato fries</i>	
STEAKS 28 day aged	10oz Ribeye <i>Steaks served with a roasted field mushroom, vine tomatoes, seasoned fries & a choice of béarnaise or peppercorn sauce</i>	26
ROASTS	Topside of Beef	17
	Roasted Pork Belly	15
	Roasted Boneless Half Chicken	15
	Vegan Wellington [n]	15
	<i>All served with roasties, celeriac purée, whole glazed carrots, broccoli, giant Yorkshire pudding & gravy</i>	
SIDES	Buttered Hispi Cabagge [v]	4
	Baked Cauliflower Cheese [v]	4
	Lemon & Thyme Stuffing [v]	3.5
	Seasonal Greens [v] [gf]	3.5
	Chunky, Skinny or Sweet Potato Fries	3.5
DESSERTS	Chocolate Brownie Sundae , butterscotch popcorn [v]	6.5
	Spiced Coconut Rice Pudding , ginger dunkers [ve]	6.5
	Salted Caramel Profiteroles , chocolate sauce, hazelnut brittle [v] [n]	6.5
	Crème Brûlée , shortbread & mulled wine syrup [v]	6.5
	White Chocolate & Cranberry Bread & Butter Pudding , caramelised oranges & custard [v]	6.5
	Selection of Ice Cream & Sorbet	1.50
	Selection of Four Cheeses , mulled apple chutney, celery, grapes, quince jelly & sourdough crackers [v]	per scoop 8

Please ask a member of the team for additional gluten free options.
Allergies? For the ingredients in each one of our dishes, please ask to see our Allergen Matrix. Wheat & nuts are used daily in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food or drinks.
[ve] vegan | [v] vegetarian | [gf] gluten free | [n] contains nuts