

.THE.
BULL HOTEL



NIBBLES	Chimichurri Pork Belly Bites , slow-cooked burnt ends, fresh chimichurri sauce [gf]	5
	Marinated Olives , home marinated mixed pitted olives [pb] [gf]	3.5
	Bread & Oils , artisan bread medley, extra virgin olive oil & balsamic vinegar [pb]	4.5
	Stuffed Cherry Peppers , succulent baby red peppers stuffed with cream cheese [v] [gf]	4
STARTERS	Duck Bonbons , confit Gressingham duck herb crusted bonbons, roasted plum purée, bok choy	7.5
	Tempura Grilled Asparagus , tempura asparagus spears with a rich, buttery hollandaise sauce & a poached free-range egg [v]	6.5
	Soup of the Day , freshly homemade soup, artisan bread & salted butter [v] [pbo] [gfo]	5.5
	Mediterranean Meze , chargrilled artichoke hearts, sun-kissed cherry tomatoes, roasted red peppers, sweet-pickled cucumber, harissa houmous & sourdough pitta [pb] [gfo]	6.5
	Chicken & Pancetta Terrine , pressed terrine of chicken thighs & pancetta, apricot, parsley, tarragon & capers. Served with a green tomato chutney & toasted sourdough [gfo]	7
MAINS	10oz Ribeye Steak , 28-day aged beef ribeye, cooked your way. Served with roasted beef tomato, portobello mushroom, skin-on fries & a choice of peppercorn or bearnaise sauce [gf]	26
	Fish & Chips , Brewpoint beer battered cod, chunky chips, mushy peas, homemade tartare sauce & grilled lemon	14.5
	Chicken & Ham Pie , a shortcrust 'proper' pie filled with chicken, ham hock & leek in a cream sauce. Served with wholegrain mustard mash, gravy & sautéed spring greens, spinach & garden peas	15
	Roasted Tahini Cauliflower , spiced chunky cauliflower pieces with a butterbean & pea crush, lightly pickled fennel, harissa houmous & sweet potato fries [pb] [gf]	13.5
	Chimichurri Pork Belly , slow-cooked marinated pork belly, warm potato & spring onion salad, grilled asparagus & fresh chimichurri sauce [gf]	16
	BBQ Baby Back Ribs , fall-off-the-bone marinated pork ribs in a super sticky BBQ sauce, skin-on fries, red cabbage slaw & chargrilled corn-on-the-cob 'riblets' [gf]	18
BURGERS	Wagyu Steak Burger , 6oz Wagyu beef patty, seeded brioche bun, tomato relish, vintage cheddar & streaky bacon served with red cabbage slaw [gfo]	15
	Buttermilk Chicken Burger , southern-fried corn-fed chicken, seeded brioche bun, chipotle mayo & streaky bacon served with red cabbage slaw	15
	Plant-based Burger , 6oz patty, brioche style bun, beef tomato, baby gem, portobello mushroom & lightly pickled fennel served with green tomato relish [pb]	14
	<i>Add vintage cheddar [v]</i>	1.5
	<i>All burgers served with a choice of skinny, chunky or sweet potato fries</i>	
SALADS	Caesar Salad , romaine lettuce, Caesar dressing, anchovies, streaky bacon, sun-kissed cherry tomatoes, parmesan & garlic croutons	9.5
	Artichoke Salad , marinated chargrilled artichoke hearts, roasted red peppers, a medley of mixed tomatoes, spring onions, steamed baby potatoes, olives, baby salad leaves & lemon dressing [pb] [gf]	9
	<i>Add corn-fed chicken [gf], halloumi [v] [gf] or king prawns [gf] to any salad</i>	4
SIDES	Halloumi Fries , tempura Cypriot halloumi, sweet chilli dip [v]	4.5
	Chunky Chips [pb], Skin-on fries [pb], or Sweet Potato Fries [pb]	3.5
	Vintage Mac & Cheese , macaroni pasta in a rich cheese sauce [v]	3.5
	Side Salad , baby gem, sun-kissed vine tomatoes & lemon dressing [pb] [gf]	3.5
	Onion Rings , tempura battered crispy onion rings [pb]	3.5
	Summer Greens , scorched buttery asparagus, spring green cabbage & garden peas [v] [gf]	4.5
DESSERTS	Rum Chocolate Brownie , a gooey, warm dark chocolate brownie, infused with Caribbean Rum. Served with vanilla ice cream [v]	7
	Eton Mess , Morello cherry & lemon Eton mess, handcrafted meringues & whipped clotted cream [v] [gf]	6.5
	Crème Brûlée , silky smooth set vanilla custard topped with a layer of caramelised sugar. Served with a lemon & ginger shortbread sponge [v] [gfo] [n]	6.5
	Clementine Sponge Pudding , a clementine & orange sponge filled with a pomegranate sauce. Served with clotted crème anglaise [v]	6.5
	Passionfruit Tart , sweet pastry filled with a tangy passionfruit curd, served with raspberry sorbet and a dark chocolate ganache [v]	7
	Ice Cream ; vanilla [pb] [gf], chocolate [pb] [gf], salted caramel [pb] [gf], coconut [pb] [gf]	
	Sorbet ; blood orange [pb] [gf], elderflower [pb] [gf], lemon [pb] [gf], raspberry [pb] [gf]	All 1.5 per scoop

Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate.
[pb] plant based | [v] vegetarian | [gf] gluten free | [n] contains nuts