

Nibbles

Selection of Olives 3.50 Bull Made Bread & Butter 3.50 Mixed Nuts 3.50

Starters

Starters	
Soup of The Day with Bull Made Bread & Flavoured Butter √	6.25
Pork, Sage & Apple Scotch Egg, served with Bull Made Piccalilli	7.50
Chicken Liver Parfait with Red Onion Marmalade & Bull Made Bread	7.25
House Spiced Squid, Chilli, Spring Onion, served with Aioli	6.95
Roasted Beetroot & Goat's Cheese Arancini Balls, served with Rocket Salad	7.50
Salads	
Roasted Winter Vegetable Rocket Salad, New Potatoes tossed in Garlic & Sage Vinaigrette	6.00
Waldorf Salad, British Blue Cheese, Grapes, Walnuts, Apple & Celery bound with Yoghurt	11.50 / 6.50
Mains	
Slow Braised Pork Belly, Black Pudding Mashed Potato, Sauteed Sprouts with Bacon, Apple & Calvados Sauce	16.50
Roasted Hake Fillet, Garlic Kale with Clam & Potato Chowder Sauce	15.95
Roasted Butternut Squash & Sage Risotto with Pumpkin Seeds, Oil & Rocket Salad \lor	13.50
Line Caught 'Helles Belles' Battered Fish with Coarse Minted Peas, Tartare Sauce & Triple Cooked Chips (GF option available)	12.50
The Bull Made Prime Beef Burger, Smoked Bacon, Cheddar Cheese, Bull Burger Relish, Triple Cooked Chips & Bull Made Coleslaw	13.95
The Bull's Buttermilk Chicken Thigh Burger served with Triple Cooked Chips & Bull Made Coleslaw **Add Smoked Bacon Cheddar Cheese**	13.95 1.00

The Bull's Sticky Baby Back Ribs, Triple Cooked Chips, Bull Made Coleslaw & Rocket Salad

British Beef & Real Ale Hot Pot, topped with Crispy Potatoes

½ Roast Chicken with Dauphinoise Potatoes, Seasonal Vegetables & Creamy Chicken Sauce

Whole Rack / ½ Rack 15.00 / 7.50

14.95

12.75

Sides (4.00 each)

Bull Made Coleslaw V (2.50) Triple Cooked Chips Mixed House Salad Seasonal Mixed Veg V New Potatoes Dauphinoise Potatoes Creamy Mash

Desserts

Bull Made Sticky Toffee Pudding with Caramelised Banana, Rich Toffee Sauce & Vanilla Ice Cream	6.00
Milk Chocolate Crème Brûlée & Cranberry Shortbread	6.25
Vanilla Cheesecake, Clementine & Ginger	6.00
Selection of 3 Cheeses, Chutney, Grapes, Celery & Crackers	8.00