Sunday Roast

While you wait...

Selection of homemade breads with flavoured butter £3.95  Selection of olives £2.95  Mixed nuts £2.95

STARTERS

Soup of the day  homemade bread & flavoured butter £6.25
Pigeon breast and confit leg bon bon  pickled shimejis, apple & autumn squash velouté £8.25
Beetroot cured salmon  textures of beetroot, cucumber & horseradish £7.55
The Bull winter vegetable garden  homemade hummus & mushroom soil £6.50
Black pudding scotch egg  homemade piccalilli £5.25
Pumpkin, goat’s cheese & fig tart  lemon & thyme dressed leaves £6.25/£11.25

SHARING PLATTERS (ideal for two to share as a starter or one as a main)

Walk the Plank (GF) option
Beetroot salmon, tempura baby squid, chilli king prawns, scorched mackerel, served on a bed of sea herbs, tartare hollandaise, homemade bread & flavoured butters £13.50

Countrywide Charcuterie (GF) option
Selection of British & European cured meats, chicken & black pudding ballotine, sausage roll, cornichons, homemade bread, flavoured butters, lovage mayonnaise & house piccalilli £12.95

Vegetable Patch (V) (VG) option
Selection of tempura vegetables, baked camembert, hummus, East Anglian halloumi chips, homemade bread, flavoured butter & grape chutney £11.50

MAINS

Choose from one of the ‘Bull’ roasts (half sized portions available for under 12s)
seasonal vegetables, roast potatoes, Yorkshire pudding, homemade gravy

35-day aged sirloin of roast beef £16.95
Roast corn-fed chicken cooked on the crown £14.75
Rare breed 24-hour slow-roasted pork belly £16.75
The Bull vegetarian roast £13.95

Gabriella’s ‘Baccolo’ Hungarian goulash
Horseradish nokedli, sour cream & chives £6.50/13.25

South coast plaice (GF)
Charred sweetcorn, ratte potatoes, crispy baby squid, sea herbs & warm tartare sauce £15.75

Charred cauliflower steak (V) (VG) option (GF) option
Barrel aged feta, caper puree, toasted almonds and spiced butter sauce £12.95

The Bull burger
Homemade prime beef burger, braised sticky beef brisket, triple cooked chips & homemade slaw £14.95

Sides £4
Beef dripping roast potatoes or chips (veg option available) - Creamed savoy cabbage & pancetta - Rustic ratatouille - Garlic bread (with or without cheese) - Macaroni cheese with bacon – Charred tenderstem broccoli with almonds

(GF) = gluten free  (V) = vegetarian  (VG) = vegan