

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
Sole, crème fraîche lemon & dill terrine cucumber & apple textures	£6.25
<i>Novas Gran Reserva Riesling</i>	
Chicken leg & leek ballotine raisin, coconut shavings & coronation dressing, sour dough crisp	£6.95
<i>Novas Gran Reserva Riesling</i>	
Grape jelly & salted granola V VG celery, apple & yoghurt sorbet	£7.95
Pork & chorizo scotch egg homemade piccalilli	£6.50
<i>Nostros Chardonnay</i>	
Grilled asparagus poached duck egg, black olive biscuit, parmesan snow & hollandaise	£7.95
<i>Sancerre la Guiberte</i>	

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

Walk the Plank sole terrine, mussel pot, rollmops & potted brown shrimp served on a bed of sea herbs, tartare hollandaise, homemade bread & flavoured butters	£13.50
<i>Albarino Luzada</i>	
Countryside Charcuterie selection of British & European cured meats, pork & chorizo scotch egg, chicken & leek ballotine, & lamb kofte, cornichons, homemade bread, flavoured butters, raita dressing & homemade piccalilli	£12.95
<i>Coyam by Emiliana</i>	
Vegetable Patch V homemade broccoli falafel, roast red pepper hummus, tofu whipped charcoal cone, spiced cauliflower lollipop, homemade bread, flavoured butter & nettle pesto	£12.95
<i>Picpoul de Pinet Prestige</i>	
Selection of 6 British & French cheeses artisan biscuits, truffle honey, grape chutney, celery & apple	£11.50
<i>The Truffler, Barkham Blue, Cherrywood, Ovale, Langres la Cave & Comté Grande Reserve</i>	

MAINS

Rack of lamb spring peas, wild garlic, asparagus, roast Jersey royals & lamb jus	£21.50
<i>Chateau Teyssier</i>	
Wild seabass sautéed of spring vegetables, cauliflower purée & brown shrimp butter	£19.25
<i>Sensale Grillo</i>	
8oz sirloin of beef textures of onion, blue cheese croquette, ale sauce	£24.50
<i>Verne Malbec</i>	
Sumac chicken supreme lentils à la Française, celeriac, carrot & chicken velouté	£24.50
<i>Jaffelin Pinot Noir</i>	
Roast brill English peas, heirloom tomatoes, farfalle pasta	£19.95
<i>Gavi di Gavi Nuovo Quadro</i>	
Green pea, spinach & nettle pesto V farfalle pasta & vegetarian parmesan	£14.25
<i>Holden Manz Chenin Blanc</i>	
Quinoa salad spring vegetables & feta	£13.95
<i>Lunetta Rosé Spumante NV</i>	

THE BULL'S CLASSICS

Line caught 'Helles Belles' battered fish coarse minted peas, tartare hollandaise & triple cooked chips	£13.95
<i>Mayfly Sauvignon Blanc / Baccolo Appassimento</i>	
The Bull burger homemade prime lamb & mint burger, pickled red onion jam & feta, triple cooked chips & homemade raita	£14.95
<i>The Scoundrel Shiraz/Grenache</i>	
Moules marinière pomme frites & warm ciabatta	£15.25
<i>Joseph Perrier Brut NV</i>	

Sides £4

beef dripping or veggie chips • mixed spring greens • garlic bread (with/without cheese) • buttered Jersey Royals • heirloom tomato salad

GF = gluten free **V** = vegetarian **VG** = vegan - please ask for details on any allergens

All food is freshly prepared on the premises, so we try to accommodate specific requirements. Please do let your server know when placing your order if you have any intolerances and/or allergies including gluten free requirements - we will try to accommodate and adapt our menus as closely as possible or offer alternatives