

While you wait...

selection of homemade breads with flavoured butter £3.95 selection of olives £2.95 mixed nuts £2.95

STARTERS (or perhaps two as a main!)

Soup of the day homemade bread & flavoured butter	£6.25
Sole, crème fraîche, lemon & dill terrine cucumber and apple textures with sourdough crisp <i>Chablis Domaine Alexandre</i>	£7.95
Chicken leg & leek ballotine raisin, coconut shavings & coronation dressing with sourdough crisp <i>Novas Gran Reserva Riesling</i>	£6.95
Pork & chorizo scotch egg homemade piccalilli <i>Nostros Chardonnay</i>	£6.95
Grilled asparagus (GF) (V) poached duck egg, black olive biscuit, parmesan snow & hollandaise <i>Sancerre la Guiberte</i>	£7.25
Watercress & parmesan soufflé (GF) (V) mixed leaves & lemon dressing <i>Sensale Grillo</i>	£6.95

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

Walk the plank (GF option available) mussel pot, tempura squid, prawn marie rose served on a bed of sea herbs, chilli sauce, homemade bread & flavoured butters <i>Albarino Luzada</i>	£13.50
Countryside charcuterie (GF option available) selection of British & European cured meats, pork & chorizo scotch egg, chicken & leek ballotine, cornichons, homemade bread & flavoured butters, raita dressing & homemade piccalilli <i>Coyam by Emiliana</i>	£15.95
Vegetable patch (GF option available) (V) homemade beetroot falafel, roasted red pepper hummus, spiced tempura vegetables, baba ghanoush, halloumi chips, homemade breads, pitta & flavoured butters <i>Picpoul de Pinet Prestige</i>	£12.95
Selection of 6 British & French cheeses (V) artisan biscuits, truffle honey, grapes, chutney, celery & apple <i>Kopke 10 yr Tawny Port</i>	£13.50

MAINS

Seasonal lamb (GF) spring peas, wild garlic, asparagus, roast jersey royals & lamb jus <i>Chateau Teyssier</i>	£21.50
Pork saltimbocca (GF) prime pork loin with parma ham & masala sauce served with buttered new potatoes & mixed salad <i>Luis canas White Rioja</i>	£16.95
Seabass (GF) sauté of spring vegetables, cauliflower puree, capers with lemon & tarragon butter <i>Sensale Grillo</i>	£15.25
8oz sirloin of beef (GF option available) textures of onion, blue cheese croquette, watercress & ale sauce <i>Verne Malbec</i>	£23.95
Sumac chicken supreme (GF) lentils à la Française, celeriac, carrot & chicken velouté <i>Jaffelin Pinot Noir</i>	£15.95
Fishcakes watercress, English peas, poached egg and homemade lemon hollandaise <i>Gavi di Gavi Nuovo Quadro</i>	£12.75
Green pea, spinach & nettle pesto (V) farfalle pasta & vegetable parmesan <i>Holden Manz Chenin Blanc</i>	£12.50
Quinoa salad (GF) (V) spring vegetables, beetroot falafel, feta & fresh herbs <i>Novas riesling</i>	£12.95

THE BULL'S CLASSICS

Line caught 'Helles Belles' battered fish (GF option available) coarse minted peas, tartare hollandaise & triple cooked chips <i>Mayfly Sauvignon Blanc / Baccolo Appassimento</i>	£13.95
The Bull burger - with or without emmental cheese homemade prime beef burger, the Bull's burger sauce, triple cooked chips & homemade slaw <i>The Scoundrel Shiraz/Grenache</i>	£15.95
The Bull chicken burger - with or without emmental cheese prime chicken burger, chilli mayo, triple cooked chips & homemade slaw <i>Nostros Chardonnay</i>	£14.95
Moules marinière pomme frites & warm ciabatta <i>Joseph Perrier Brut NV</i>	£13.25

Sides £4

beef dripping chips/vegetarian 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

Gratuity policy: We do not add a service charge, but these can be made at a customer's discretion. A mandatory company cover charge of 12.5% is automatically added for tables or parties of over 6 persons. All tips are paid directly via payroll to our staff from either card or cash, deducting 5% for card/transactional costs.

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