



SMALL CLASSICS / TAPAS

Garlic & Chilli Prawns	6.95	Halloumi Fries with Chilli Sauce v	4.95
Salt & Pepper Squid with Sweet Chilli Sauce	6.95	Cauliflower Fritters v	4.50
Spanish Chorizo	5.95	Spiced Chicken Wings & Kimchi Pickle	5.95
Miso Aubergines v	3.95	Selection of Olives v	4.95
Honey Baked Feta, Lavender & Thyme Crisp v	5.50	Homemade Breads with Flavoured Butter v	3.90
Mac'n'Cheese with Bacon	6.50	Selection of Nuts	2.45

SHARING PLATTERS

Walk the Plank (GF options available)	15.95
Pan Seared Scallops, Salt & Pepper Squid, Gin Cured Salmon Tartar Served on a Bed of Sea Herbs with Sweet Chilli Sauce, Homemade Bread & Flavoured Butters <i>Albariño Luzada Rías Baixas, Spain</i>	
Countryside Charcuterie (GF options available)	14.95
Selection of British & European Cured Meats, Chicken Liver Parfait, Turkey & Cranberry Scotch Egg, Spiced Plum Ketchup, Cornichons, Homemade Bread, Flavoured Butters and Homemade Piccalilli <i>Jaffelin Pinot Noir VdF, France</i>	
Vegetable Patch (GF options available) v	13.50
Halloumi Fries, Miso Aubergine, Cauliflower Fritter, Honey Baked Feta, Beetroot Hummus, Tahini Dressing Homemade Bread, Flavoured Butters <i>Holden Manz Rose Franschoek, South Africa</i>	

STARTERS

With optional smaller portions available at lunchtime

Soup of The Day Homemade Bread & Flavoured Butter	6.25 / 3.10
Pigeon Breast, Pigeon Croquette, Sweetcorn Puree, Onion Petals & Bacon Popcorn <i>Holden Manz Visionaire Franschoek, South Africa</i>	7.95 / 3.95
Silent Pool Cured Salmon Tartar, Tonic Gel & Dill Mayonnaise <i>Cremant de Bourgogne Blanc de Blancs Jaffelin Burgundy, France</i>	8.50/ 4.25
Turkey & Cranberry Scotch Egg, Homemade Spiced Plum Piccalilli <i>Novas Riesling Bio Bio Valley, Chile</i>	6.95
Lobster & Scallop Ravioli, Lobster Bisque, Sea Herb & Parmesan Crisp <i>Nostris Chardonnay Casablanca, Chile</i>	8.50
Mustard Panacotta, Heritage Beetroot & Goats Cheese Crumb v <i>Whispering Angel Rose Provence, France</i>	7.80

THE BULL'S CLASSICS

With optional smaller portions available at lunchtime

Line Caught 'Helles Belles' Battered Fish (GF options available) 13.95 / 7.00
Coarse Minted Peas, Tartare Hollandaise & Triple Cooked Chips
Mayfly Sauvignon Blanc | Marlborough, New Zealand

The Bull Burger with or without Emmenthal Cheese 14.95 / 7.50
Homemade Prime Beef Burger, Bull Burger Sauce, Triple Cooked Chips & Homemade Dripping Sauce
The Scoundrel Shiraz/Grenache | Barossa Valley, Australia

Confit Duck Leg 12.50
Haricot Bean Cassoulet and Celeriac Purée
Nostrs Chardonnay | Casablanca, Chile

Fish Pie 15.00
Tartar Mashed Potato with Vermouth and Mussel Cream
Holden Manz Chenin Blanc | Franschhoek, South Africa

Gabriella's Goulash 13.95/6.75
Traditional Hungarian Nokedli & Sour Cream
Coyam by Emiliana | Colchagua, Chile

MAINS

With optional smaller portions available at lunchtime

Guinea Fowl 13.50
Wild Mushrooms, Liver Parfait, Celeriac Puree & fondant Potato
Mirador Reserva | Rioja, Spain

Winter Lamb 16.00
Lamb hotpot, Blackcurrant Puree & Purple Carrots
Ch Teyssier | Bordeaux, Spain

Pan Fried Cod Fillet 13.95
Squid Ink Linguine, Salsify, Salsify Puree & Truffle Salt
Picpoul de Pinet Prestige | VdP d'Oc, France

Root Vegetable Massaman Curry 13.95/6.75
Cardamom, Chai & Ginger rice, Kimchi Pickle & Yoghurt Explosion
Novas Riesling | Bio Bio Valley, Chile

Venison Fillet 26.00
Truffled Jerusalem Artichoke Gratin, Artichoke puree, Girolles & Cavallo Nero
Vina Robles Signature Estate | California, USA

Beetroot Gnocchi 11.50/5.75
Pear, Walnut, Endive & Roquefort
Jaffelin Pinot Noir | VdF, France

Himalayan Salt Cured Rib-eye Steak 28.95
Brisket Stuffed Bone Marrow, Sun-Dried Tomato Butter, Chanterelle Mushroom ketchup,
Rosemary Salt Chips & Beef Dripping Sauce
Verne Malbec | Mendoza, Argentina

SIDES 4.00

Beef Dripping or Vegetarian Chips
Pomme Frites
Garlic Bread with or without Cheese

Buttered Seasonal Green
Glazed Parsnips & Carrots
Truffled Jerusalem Artichoke Gratin

GF = gluten free (n) = contains nuts 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

Gratuity policy: All tips are paid directly via payroll to our staff from either card or cash, deducting 5% for card and other transactional costs. A mandatory company cover charge of 10% is automatically added for tables or parties of over 6 persons. We do not add a service charge for tables of under 6 persons, this can be made at a customer's discretion. 20% of this charge will go to the waiting staff.