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### Nibbles

House pickles *v(gf)* 2.50    Coriander seed, orange & garlic olives *v(gf)* 3.50    Sourdough & smoked butter *vg* 3.50

### Starters

Roasted beetroot hummus & flatbread *v(gf option crudites or gf bread)* 4.50  
Nduja scotch egg with green herb aioli 7.50  
Mussels cooked in pale ale, served with sourdough *(gf option wine instead of ale & chips)* 8.50

### Salads & Vegetarian

Hispi cabbage, nori seasoned rice & Quicke's vintage cheddar *vg(gf)* 6.25 / 12.00  
Isle of Wight heritage tomato panzanella with tarragon dressing *v(gf)* 6.50 / 12.50  
Roasted aubergine, Tenderstem broccoli & quinoa, topped with feta, pine nuts and confit tomatoes *vg(gf)* 13.50

### Meat & Fish

Duck breast with confit potato latkes, fennel & orange salad and pak choi *(gf)* 19.95  
Seared lamb chops, served with almond & pomegranate freekeh salad and zhug (Yemenite hot sauce) *(gf option quinoa instead of freekeh)* 18.50  
Rose harissa roasted mackerel, with feta, sourdough & pickled red onion *(gf option veg instead of sourdough)* 14.95  
Line caught 'helles belles' battered fish with coarse minted peas, tartare sauce & triple cooked chips 12.50  
The Bull made prime beef burger, smoked bacon, Emmenthal cheese, Bull relish, triple cooked chips & Bull made coleslaw *(gf option, naked)* 14.95  
Farfy's spicy fried chicken burger, with pickled mooli, mango salsa & sweet potato fries 13.95

### Sides (4.25 each)

Triple cooked chips *v(gf)*    Sweet Potato fries *v(gf)*    Mixed salad *v(gf)*    Seasonal veg *vg(gf)*  
Confit potato Latkes *vg(gf)*    Coleslaw *vg(gf) (2.50)*

### Desserts

Sticky date pudding, toffee sauce & honeycomb ice-cream 6.25  
Strawberry, pomegranate, rose & pistachio Eton mess *vg(gf)* 6.50  
Cheese plate, Bull made chutney, pickles & selection of biscuits *vg(gf option with crackers)* 9.25