Nibbles	
Marinated Olives (GF V VG)	5
Freshly Baked Breads & Oils (V VG)	7
Garlic Pizza Bread (V)	9
Garlic Pizza Bread with cheese (V)	12
Garlic Pizza Bread with cheese & red	13
onion chutney (V) (GF Pizza Base su	pp £2)



Pre-Dinner Drinks	
Cosmopolitan	9.5
Aperol Spritz	9.5
Campari Spritz	9.5
Mojito	9.5
Bellini	9.5
Bloody Mary	9.5

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A la Carte Menu

official crutificy (V) (di 1122a Base supp 22)	Dioday Mary	0.0
Starters		
Soup of the Day with freshly baked breads (V VG) (GF on request)		8
Salt & Pepper Squid with roasted garlic aioli (GF)		9
Korean Spiced Sticky Cauliflower Wings (V VG GF)		9
Grain Fed Chicken Strips coated in a Curried Mayonnaise in	n a poppadom basket (GF)	9
Tempura Battered Vegetables with sweet chilli jam (V VG GF)		10
Confit Pork Belly Bites in a Maple Soy Glaze with green app	ole slaw (GF)	11
King Prawns Crostini with Garlic & Chilli (GF on Request)		14
Roasted Mushrooms in a Tuxford & Tebbutt Stilton sauce s	served on toasted bread (V) (GF On Reques	t) 11
Halloumi Fries topped with soured cream, balsamic glaze &	chilli flakes (V GF)	9
Korean Spiced Sticky Chicken Wings (GF)		10
Mains		
28 Day Dry Aged 8oz Sirloin Steak served with an oven roa	asted plum tomato, grilled flat	29
mushroom, real ale battered onion rings & chips (GF)		
	GF) / Blue Cheese (GF) / Rich Beef Jus (GF)	
12hr Slow Cooked Free Range Dry Aged Confit Belly of Por	9	20
creamed potatoes, confit pork croquette, roasted green appl		0.0
Grass Fed Free Range Lamb Shank Slow Braised served wit	th a selection of vegetables,	23
creamed potatoes & a rich red wine jus (GF)		40
Real Ale Hand Battered Fish & Chips served with a wally, b	outtered peas, lemon wedge,	18
tartare sauce & chip shop curry sauce (GF)		90
Pan Seared Salmon Fillet served with fragrant cauliflower r	ice, wiited baby leaf spinach	20
& a lightly spiced Thai green curry sauce (GF)	ice & an Indian flathmend accept	16
Spinach, Butter Bean & Chickpea Curry served with pilau r		20
Hunters Chicken English Grain Fed Chicken Breast topped & a BBQ glaze served with coleslaw, mixed leaf salad & swe		20
Gnocchi with broccoli, spinach & garden peas in a creamy P	-	15
Add Free Range Chicken Breast for 5 Add 4 King Pr		19
The Bull's Famous "Proper" Short	crust Pastry Pies	
Our Pies are hand-made and served with a selection of vegetables &	your choice of chips, mashed potatoes or ne	ew
potatoes		00
28 Day Aged Steak & Real Ale (GF on request)		22
Mixed Vegetable (V) (VG GF On Request)		20
English Grain Fed Chicken Breast, Free Range Ham & Who	legrain Mustard (GF)	21
Ask your server for Pie of the Day  "Proper" Gluten Free pie cases availab	le (f2 sunn)	MP
Penne Pasta in a San Marzano Tomato Pomodoro Sauce wi		14
Add Free Range Chicken Breast for 5 Add 4 King Prawns for		11
Hand Battered Halloumi & Chips served with buttered pear		18
sauce & chip shop curry sauce (GFV)	-	
		4.4

Trio of Farmhouse Sausages served with creamed potatoes, a rich red wine jus & crispy

onions (V VG GF options on request)



### **Burgers**

All burgers are served in award winning Boulangerie potato buns & hot dogs in a Boulangerie brioche bun are served with chips & house slaw (All Burgers can swap for a Gluten Free Bun for £1 supp)

Bull Burger – Two 28 Day Dry Aged Beef Patties topped with cheddar cheese, streaky	15
bacon, lettuce, plum tomato, red onion & sliced gherkin	
Cajun Chicken Burger – Grain Fed Chicken Breast in Cajun Spices with lettuce & garlic mayo	15
f Veggie $f B$ urger – $f V$ eggie patty with lettuce, plum tomato, red onion, vegan mayo $f &$ gherkin (V)(VG)	14
Goats Cheese & Red Onion Chutney Burger – Grilled Goats Cheese topped with red onion	15
chutney & lettuce (v)	

#### Salads

Chicken Caesar Salad – English Grain Fed Grilled Chicken Breast with crispy streaky bacon, cos 16 lettuce, Caesar dressing, garlic croutons, free range hens egg & parmesan shavings (GF on request) Salmon Niçoise – Pan Seared Salmon Fillet with baby new potatoes, cos lettuce, plum tomatoes, 19 fine green beans, olives & capers with a vinaigrette dressing (GF)

Blackened Cajun King Prawn Salad – King Prawns marinated in Cajun spices with cos lettuce, lightly spiced cauliflower couscous, chargrilled Mediterranean vegetables & a Cajun mayonnaise dressing (GF)

Goats Cheese & Beetroot Salad – Grilled Goats Cheese with beetroot, cos lettuce, red onion, plum tomato & a balsamic vinaigrette dressing (GF V)

## Sides

Parmesan & Truffle Fries (V GF)	6	Chips (V VG GF)	4	Sweet Potato Fries (VVG GF)	5
Buttered New Potatoes (V GF)	4	Cheesy Chips (V GF)	5	House Side Salad (V VG GF)	5
Tempura Onion Rings (VVG GF)	5	Buttered Carrots(V GF)	3	Mashed Potatoes (V GF)	4
Four Garlic King Prawns (GF)	8	Crushed Potatoes (V GF)	4	Baked Beans (VVGGF)	3
4 Cheese Cauliflower Cheese (V GF)	5	Buttered Peas (V GF)	4	Seasonal Greens(v vg gf)	4

### **Dips & Sauces**

Pork & Cider Jus (GF)	3	Tartare Sauce (V GF)	2	Roasted Garlic Aioli (V GF)	2
Soy & Maple Sauce (VVG GF)	2	Red Wine Jus (GF)	3	Curried Mayonnaise (V GF)	2
Roasted Apple Sauce (VVG GF)	2	Peppercorn Sauce GF	3	Sweet Chilli Jam (V VG GF)	2
Chip Shop Curry Sauce (V VG GF)	2	Korean Sauce (V GF)	2	Blue Cheese Sauce (V GF)	3
Truffle Mayonnaise (GF)	3	Pesto (GFVVG)	2	Cajun Mayonnaise (V GF)	2

#### Ask your server for today's specials

# Book your table now for one of our Sunday Roasts