BAR BITES

Marinated Olives (GF V VG) 5
Freshly Baked Breads & Oils (V VG) 7
Honey Mustard Sausage Bites 8



GARLIC PIZZA BREAD

Garlic Pizza Bread (v) 10
Garlic Pizza Bread - cheese (v) 13
Garlic Pizza Bread - cheese - 14
Red onion chutney (v) (GF Pizza Base supp £2)

SUNDAY MENU

	START	ERS & NIBBLES			
Salt & Pepper Squid - aioli (GF)	9	Prawn Cocktail – lettuce – cucumber – bread (GF on Reques	st) 11		
Soup of the Day - bread (V VG)GF On Request)	8	Crudites – hummus – flat bread (v vg gf)	9		
Stilton Mushrooms - toast - cream (1) (GF On Request)	10	Topped Halloumi Fries — balsamic — sour cream (v GF)	9		
Confit Pork Belly Bites - Maple glaze (GF)	<i>11</i>	Bruschetta – tomato – red onion – pesto (v vg gf)	10		
Gambas Al Ajillo – bread (GF on Request)	<i>15</i>	Parfait – chutney – melba toast (GF on Request)	9		
SUNDAY ROASTS					
English Grain Fed Roasted Skin on Chicken Breast (GF on Request)			22		
Pig in blanket - pork, sage & onion stuffing - beef dripping potatoes - buttered carrots - maple roasted parsnip					
smashed root vegetables – seasonal greens – Yorkshire pudding – roasting juice house gravy					
Grass Fed Free Range Leg of Lamb (GF on request)					
Beef dripping potatoes - buttered carrots - maple roasted parsnip - smashed root vegetables - seasonal greens					
mint sauce - Yorkshire pudding — roasting juice house gravy					
Free Range & Dry Aged Roast Pork Loin (GF on request)					
Beef dripping potatoes - buttered carrots - maple roasted parsnip - smashed root vegetables - seasonal greens					
roasted apple sauce - Yorkshire pudding - roasting juice house gravy					
Parsnip, Cranberry & Chestnut Loaf (V VG) (GF on request)					
Olive oil roasted potatoes – carrots – maple roasted parsnip – smashed root vegetables - seasonal greens -					
Yorkshire pudding – rich red wine vegetarian gravy					
Award Winning 28 Day Matured Black Angus Sirloin (GF on request)			23		
Beef dripping potatoes - buttered carrots - maple roasted parsnip - smashed root vegetables - seasonal greens					
creamed horseradish - Yorkshire pudding - roast	ting juic	e house gravy			
The Bull Sharing Roast for 2 People –			60		
Grass Fed Free Range Chicken - 28 day Matured Black Angus Beef - Free Range Pork Loin - Grass Fed Lamb					
Two pigs in blankets - pork, sage & onion stuffing - beef dripping potatoes - buttered carrots - maple roasted parsnip					
smashed root vegetables - seasonal greens - two Yorkshire pudding roasted apple sauce - creamed horseradish -					
roasting juices house gravy (Limited Availability) (GF On Request)					
Extra Gravy is free for your roasts on a Sunday - Please ask your server					

SALADS

Chicken Caesar – chicken – crispy bacon – cos lettuce – Caesar dressing – croutons – egg – parmesan (GF on request)	16	
Cajun King Prawns - cos lettuce - cauliflower couscous - Mediterranean vegetables - Cajun mayonnaise (GF)	20	
Salmon Niçoise –new potatoes – cos lettuce – plum tomatoes – green beans – olives – capers – vinaigrette (GF)	21	
Goats Cheese & Beetroot - cos lettuce - red onion - plum tomato - balsamic vinaigrette (GF)	16	
Crispy Duck – melon – coriander – cucumber – carrot – mixed leaf – spring onion – sugar snap peas – Hoi Sin (G		
Italian Pasta – chicken – mozzarella – sundried tomatoes – pesto – rocket – mayonnaise (GF on request)	16	
Tuna Pasta — cucumber — mayonnaise — spring onion — sugar snap peas — chives — peas (GF on request)	16	

Please ask your server for our daily specials

PIES

The Bull's "Proper" Shortcrust Pastry Pies			
Our Pies are hand-made and served with a selection of vegetables & your choice of chips, mashed potatoes or new potatoes			
28 Day Aged Steak & Real Ale (GF on request)	24		
Mixed Vegetable (V) (VG GF On Request)	22		
Chicken, Ham & Wholegrain Mustard (GF)	<i>2</i> 3		
"Proper" Gluten Free pie cases available (£2 supp)			

MAINS & PUB CLASSICS

Real Ale Hand Battered Fish & Chips – wally – buttered peas – lemon wedge – tartare sauce – chip shop curry	19
SAUCE (GF)	
Trio of Farmhouse Sausages - mashed potatoes - red wine gravy - crispy onions (V VG GF on request)	<i>1</i> 5
Bull Burger – Two 28 Day Dry Aged Beef Patties – cheddar cheese – streaky bacon – lettuce – plum tomato	16
red onion - sliced gherkin (GF on Request)	
28 Day Dry Aged 8oz Sirloin Steak – roasted plum tomato – flat mushroom – onion rings & chips (GF) Add a sauce to your steak for 3 - Green Peppercorn (GF) / Blue Cheese (GF) / Rich Beef Jus (GF)	30
Hand Carved Ham - 2 Free Range Hens Eggs - Chips (GF)	<i>15</i>
Salmon Fillet – chive hollandaise – green beans – cabbage – crushed potatoes (GF)	22
Mediterranean Vegetable, Hummus & Sriracha Puff Pastry Tart - mixed leaf salad - new potatoes	16
Chicken Tikka – masala sauce – wild rice – naan bread (GF on Request)	19
Hand Battered Halloumi & Chips - buttered peas — wally - lemon wedge - tartare sauce - chip shop curry sauce (GF V)	18
Spinach, Butter Bean & Chickpea Curry - cauliflower rice - naan bread (v vg gf)	16
Penne Pasta - San Marzano Pomodoro Sauce - baby leaf spinach (1) (VG GF on Request)	<i>14</i>
GF/VG Penne for 1 Supp - Add Free Range Chicken Breast for 5 - 4 King Prawns for 6 - Buffalo Mozzarella for 4	
Calves Liver – streaky bacon – mashed potatoes – red wine gravy – crispy onions (GF)	<i>2</i> 1
All Day Breakfast - 2 farmhouse sausages - 2 back bacon - 2 fried eggs - 2 hash browns - mushroom	<i>17</i>
plum tomato — fried bread — baked beans — black pudding	

SUNDAY ROAST SIDES & EXTRAS

- At 2 Yorkshire Pudding (v) GF Yorkshire Pudding (v) GF)
- At 3 Buttered Carrots (v GF VG) Smashed Root Vegetables (GF VG V) Peppercorn Sauce (GF)
- At 4 Seasonal Greens (V VG GF) Maple Roasted Parsnips (V VG GF) Beef dripping Roasties (GF) Olive Oil Roasties (V VG GF) Chips (V VG GF) Mashed/Crushed/ Buttered New Potatoes (V GF)
- At 5 4 Cheese Cauliflower Cheese (V GF) Sweet Potato Fries (V VG GF) Pork, Sage & Onion Stuffing (GF) House Side Salad (V VG GF) "Three Little Pigs" in Blankets (GF) Cheesy Chips (V GF)
- At 6 Extra Slices (2) of Roast Beef (GF) Extra Slices (2) of Roast Lamb (GF) Parmesan & Truffle Fries (V GF)

Scan the QR code – Select your table number – food & drink will be delivered to your table



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