

The Bull

BAR SNACKS

- Gordal olives (vg) 5
- Warm sourdough, whipped feta, pistachio, chimichurri (v) 6
- Venison sausage roll, game Crisps, beetroot & cherry ketchup 6.5
- Black pudding Scotch egg, burnt onion ketchup 6
- Buffalo chicken wings, blue cheese sauce, celery 9
- Baked Camembert, filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough (v) 17

STARTERS

- Thai-spiced roasted red pepper, sweet potato, ginger & coconut milk soup (vg) 8
- Crispy tiger prawns, cucumber salad, Vietnamese dipping sauce, lime 10
- Smoked lamb belly, seaweed butter, caper, anchovies 10.5
- Grilled asparagus, sour cream, preserved lemon confit (v) 9.5
- Laverstock Buffalo mozzarella, slow roast tomatoes, basil, harissa oil (v) 11.5
- Black pepper squid, fried whitebait, Niçoise salad, lemon dressing 8

MAINS

- Charter-pie, charred hispi cabbage, devilled gravy 18.5
- Short rib & flank burger, smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries 17
- Aged pork chop, smoked pineapple, fennel, black garlic ketchup 17
- Cider-battered fish and chips, pease pudding, tartare sauce, gherkin ketchup 18
- Roast oyster mushroom spaghetti, smoked garlic, tarragon butter (v) 14.5
- Smoked haddock fishcake, poached Cornish egg, mustard cream & herb sauce 15
- Grilled sole meuniere, grilled asparagus, wilted spinach, new potatoes 26
- Miso Caesar grilled asparagus, seaweed burnt leek crumb (vg) 15.5
- add chicken 3.5

STEAKS

- 10 oz Scottish dry aged Sirloin Steak 26.50
- 10 oz Scottish dry aged Rib-eye Steak 27
- 16 oz Scottish dry aged Cote de Boeuf 55

SIDES

- Beef dripping chips 5.5
- Broccoli, chilli, lemon (vg) 5.5
- Creamed spinach, Parmesan gratin (v) 5.5
- Mixed salad, toasted sesame dressing (vg) 5.5
- Green beans, shallots & garlic, toasted hazelnuts, vinaigrette dressing (vg) 5.5