

# The Bull

## SNACKS

- Olives (VG) (GF) 5
- Seeded Artisan Sourdough, Olive Oil, Balsamic (VG) 5.5
- Cajun Corn Ribs, Chilli, Lime (VG) (GF) 6

## STARTERS

- Duck Liver Parfait, Toasted Cruffin, Rhubarb, Madeira 12.5
- Tuna Tataki, Asian Salad, Ponzu (GF) 13.5
- Heritage Tomato Salad, Peach, Basil, Goats Curd (V) (VG Op.) (GF Op.) 10
- Asparagus & Parmesan Tart, Wild Garlic, Truffle (V) 12.5
- Cured Salmon, Tomato, Kohlrabi, Apple (GF) 12.5

## MAINS

- New Season Suffolk Lamb, Black garlic, Feta 26.5
- Roast Breast of Chicken, British Asparagus, Wild Mushrooms, Spinach (GF) 24.5
- Tamworth Pork, Roasted Peach, Pickled Mustard and Sage (GF) 24.5
- Satay Cauliflower, Toasted Pumpkin Seeds, Pickles (VG) (GF Op.) 19.5
- Pan Seared Fillet of Peterhead Cod, Clam, Tomato & Fennel (GF) 26.5
- Grilled Plaice Fillet, Capers, Samphire, Mussels, Velouté (GF) 24.5
- All served with Crispy Potato, Buttered Greens, & Tahini Tenderstem Broccoli*

## SIDES

- XO Beetroot 5
- Koffman Fries (V) 5.5
- Parmesan & Truffle Fries 5.95

## DESSERTS

- Passionfruit & Lemon Tart, Crème Fraiche 9.5
- Vanilla Basque Cheesecake (GF Op.) 9.5
- Dark Chocolate Delice, Orange & White Chocolate Cremeux 9.5
- Lincolnshire Poacher, Rosemary Cracker, Chutney 12.5
- Ice Cream - Vanilla | Chocolate | Strawberry | Sorbet (VG) 1.5 per scoop

Please inform your server of any allergies and dietary requirements  
*A discretionary 12.5% service charge will be added to your bill*