

The Bull – Sunday Lunch

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

Torched Goats Cheese, Beetroot & Caramelised Onion Salad, Hazelnut Dressing (N), (V), (GF) 11

Asparagus & Parmesan Tart, Wild Garlic, Truffle (V) 12.5

Cured Salmon, Tomato, Kohlrabi, Apple (GF) 12.5

MAINS

Roast Rump of Stoddart's Beef, Sausage Meat Stuffing, Confit Parsnip, Yorkshire Pudding, Root Vegetable Puree, Gravy 25.95

Roast Honey Glazed Ham, Sausage Meat Stuffing, Confit Parsnip, Yorkshire Pudding, Root Vegetable Puree, Gravy 24.95

Roast Shoulder of Tamworth Pork, Sausage Meat Stuffing, Confit Parsnip, Yorkshire Pudding, Root Vegetable Puree, Gravy 24.95

Salt Baked Celeriac & Jerusalem Artichoke, Confit Parsnip, Yorkshire Pudding, Root Vegetable Puree, Gravy (V), (VG Op.)
19.5

Grilled Plaice Fillet, Capers, Samphire, Mussels, Velouté (GF) 26.5

Pork Schnitzel, Fried Egg, Celeriac Remoulade 20

All served with Roast Potatoes, Buttered Greens & Cauliflower Cheese

Roast Chicken Leg, Cesar Salad 18

SIDES

Yorkshire Pudding, Gravy (V) 3.5

Hand Cut Chips (V) 5.5

Gravy (GF) 2

DESSERTS

Dark Chocolate Delice, Orange & White Chocolate Cremeux 9.5

Baked Vanilla Basque Cheesecake (GF Op.) 9.5

Chocolate Cremeux, Olive Oil, Sea Salt 9.5

Passionfruit & Lemon Tart, Crème Fraiche, Mango Salsa 9.5

Cornish Yarg, Rosemary Cracker, Fig, 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