

BULL & GATE

Starters

Pork rillettes, pickled cucumber, cornichons, campaillou toast	£6.50
Homemade fishcakes, ginger and tomato salsa	£8.50
Smoked duck breast, rocket, port pickled berries	£9.50
Celeriac soup, campaillou bread (vg)	£6.00

Main Courses

Bull & Gate beef burger, beer onions, cheese, iceberg, pickles, ketchup, mayo, fries - add streaky bacon £2.00 - add extra cheese £1.50	£16.00
Beer battered cod, triple cooked chips, tartare sauce, mushy peas	£17.00
28-Day aged Angus sirloin steak, triple cooked chips, Nutbourne tomatoes, garlic and herb butter	£28.00
Venison and apple sausages, creamy mash, gravy, crispy onions	£15.00
Plant Burger, beer onions, cheese, iceberg, pickles, ketchup, fries (vg)	£16.00
Spiced jackfruit, mixed vegetable stir fry, tenderstem broccoli (vg)	£15.00
Vegan gnocchi, roasted red pepper sauce, purple sprouting broccoli (vg)	£12.50
Johnnie Walker and orange juice roasted chicken breast, sweet potato fondant, crispy kale, gravy	£18.50
Chicken, leek and mushroom shortcrust pastry pie, carrots, creamy mash, white wine jus	£17.50

Sides

Half sweet potato, harissa yoghurt (vg)	£5.50
Fries (vg)	£4.50
Four cheese mac 'n' cheese	£4.50

Puddings

Chocolate brownie, vegan vanilla ice cream, hazelnut crumb (vg)	£6.50
Sticky toffee pudding, salted caramel ice cream (v)	£6.50
Pumpkin and ginger spiced cheesecake (v)	£7.00
Spiced apple crumble, vegan vanilla ice cream (vg)	£6.00
Winter spiced bakewell, clotted cream (v)	£7.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
We're proud to be championing British farmers and producing fresh food sustainably
Tables of 6 or more are subject to a discretionary service charge of 12.5%

