Smoked mash 4

Chilli & garlic green beans 4

Buttered black cabbage,
toasted quinoa 4

Oak leaf & walnut salad 4

Roasted beets & squash 4

Triple cooked chips 3.75

Truffled parmesan fries 5

Skinny fries 3.75

 Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

PUDDING

Salted dark chocolate tart,

crème fraîche ice cream 6.75

Rum & banana steamed pudding,
burnt butter pecan ice cream 6

Apple & cranberry crumble, vanilla custard 6

 Ice cream sandwich - coconut cookies, salted caramel ice cream, toasted coconut flakes 5

British cheeseboard

Cornish brie, Oxford blue, smoked Lincolnshire Poacher,
Tor soft goats cheese, Black Bomber, Ogleshield

ale chutney, seeded crackers 8.5/14

SIDES

LARGE PLATES

Pan fried hake, cauliflower puree,

purple sprouting broccoli,
English peas, herb oil (gf) 16

Young’s Ale battered cod,

mushy peas, tartare sauce,

triple cooked chips 14

Bull & Gate British cheeseburger,
ale onions, gherkin,
brioche bun, fries 13

Chicken & wild mushroom pie

puff pastry lid, buttered greens 14.75

 28 day aged 8oz Angus rump steak,

watercress, béarnaise,

triple cooked chips (gf) 19

Slow braised pork belly,

Spiced red cabbage,
wholegrain mustard mash, jus 16

Cauliflower, toasted almonds, dried cranberries, candied beetroot,
black rice (vegan, gf) 12

Cumberland ring sausage & smoked mash, onion gravy 12.75

Haunch of venison, truffled potato croquette, iron bark pumpkin puree, confit shitake mushroom, sticky jus 19

Confit Gressingham duck leg,
braised baby gem,
garden peas & smoked bacon 15

Crispy sea bass fillets, samphire, crushed baby potatoes, white wine cream sauce 16.5

Oyster mushroom, truffle, toasted pearl barley, crispy kale (v) 13

Bacon & maple scotch egg 4

Pork & caramelised onion sausage roll 3.5

Roast iron bark pumpkin, blue cheese
& sunflower seed flatbread (v) 6
(vegan option available)

Sticky smoked pig cheeks, toasted sourdough 7

Sticky lamb ribs, sesame & lime slaw, harissa mayo 7

Smoked aubergine, labneh,
kale & hazelnut pesto, pomegranate,
fresh coconut & pistachios (v, gf) 6.5
(vegan option available)

Baked Somerset camembert,
smoked garlic & rosemary, spiced apple chutney
& sourdough bread 13

Spiced cracked pepper squid,
miso ink aioli 7

Spiced cod fritters,
harissa honey dip 6.5

Roasted butternut squash &
crème fraîche soup, toasted sourdough 6
(vegan option available)

Smoked harissa hummus,
seeded crackers (vegan) 5

Smoked bacon & cheese croquettes,
smoked garlic aioli 6.5

Chicken, sundried tomato,
kale & hazelnut pesto flatbread 7

SMALL PLATES

BULL AND GATE