

## BULL AND GATE

### BRUNCH

Young's Ale battered cod sandwich, shredded baby gem, tartar, fries 8

Grilled garlic Portobello mushrooms, Bath blue cheese (vg) 7

Pork, pickles, cheese and mustard sandwich 7.5

Roast butternut goat's cheese tart, sweet shallot (vg) 6

Chicken breast, bacon sandwich, mayonnaise, fries 8

Superfood Salad 11  
Sprouting broccoli, baby spinach, almonds, golden beets, pear, quinoa (v)

Steamed creamy Scottish mussels, shallots, chilli and parsley 7

Smashed avocado on sourdough, poached eggs, chilli & lemon (vg) 7.5

Roast sweet potato and carrot soup, crème fraiche 5.5(vg)

Striploin Sirloin beef, sourdough, grilled courgette, horseradish, fries 9

Kentish Blue, lentil and spinach croquettes (vg) 7

Chicken liver parfait, blood orange chutney, toasted sourdough bread 7.5

### SHARERS

Bull Board;  
Chicken liver parfait, Suffolk salami, runny yolk scotch Hens' egg, pork pie, English dry ham, smoked olives, caper berries, blood orange chutney, sourdough 21

Gate Board (vg)  
Grilled aubergine, courgette, lemon beetroot, Blue Monday, lentil & spinach croquettes, caper berries, smoked olives, horseradish butter, flat bread 19

### BEST OF BRITISH

Pan fried duck breast, red wine and orange sauce, mash potatoes, crispy leeks 17.5

Pan fried Pollock, roasted parley root, samphire, lemon thyme and brandy sauce 15.5

Oxspring's dry cured ham wrapped chicken supreme, creamy button mushroom, parmentier potatoes 15.5

### MAINS

Bull & Gate burger, cheese, Beavertown ale onions, shredded lettuce, ketchup, mayo, pickles, fries 13.5

Pearl barley, mixed root veg & spinach wellington, romanesque, squash puree (v) 14.5

Hammerton beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 14.5

28-day aged 8oz Angus sirloin steak, peppercorn sauce, Portobello mushroom, thick cut chips 21

Welsh lamb and winter vegetable pie, mash, January king cabbage 15

Buttermilk fried chicken breast, mayo, red cabbage slaw, brioche bun 13

Baked stuffed peppers, leeks, lentils, root veg, creamy Kentish blue (vg) 14

Roasted golden and candied beetroot, squash wild rice, blood orange & lemon dressing (v) 13.5

Pork, Bramley apple & garlic sausages, buttery mash, crispy onions, proper gravy 14

### SIDES – ALL AT 5

Roasted celeriac, Kentish blue

Skinny fries / Chunky chips

Fennel, beetroot & red chicory salad

Sautéed King cabbage with bacon

Garlic mash potato

Mac and Winterdale cheese

### PUDDING

Spiced pear & Bramley apple crumble, Jude's vanilla ice cream 6

Cheese – choose 1 for £4, 2 for £6 or 3 for £8, served with seeded crackers, blood orange chutney: *Isle of Mull mature cheddar, Yorkshire blue, Waterloo*


Sticky toffee pudding, toffee sauce, brandy ice cream 6

Vanilla cheesecake, strawberry compote 6.5

Double chocolate and beetroot brownie, Jude's Pistachio ice cream 6

Jude's dairy ice cream - chocolate, strawberry, pistachio, vanilla, lemon sorbet & brandy butter - Scoop 1.5

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 source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 12.5%