

# BULL & GATE

## Starters

Sourdough, salted focaccia, English rapeseed oil, horseradish butter (v)	£5
Carrot, ginger and coriander soup, with toasted sourdough, rapeseed oil (vg) or butter (v)	£5.50
Half rack of British BBQ pork ribs, homemade slaw and pomegranate seeds	£8
Jerusalem artichoke croquette, parmesan shavings, truffle oil (v)	£6.50
Roasted flat mushroom, grilled courgette, green tomatoes, halloumi (v)	£7
Pan seared scallops, butternut squash puree	£9
Grilled aubergine wedges, tahini and pomegranate dressing (vg)	£6.50
White fish, spring onion, coriander & ginger fishcakes, avocado mousse	£6.50
Tempura battered shredded vegetables, rose harissa dip (vg)	£6

## Sharers

Filo & herb roasted camembert, honey baked figs & walnuts (v)	£10
Pepperonata, hummus, baba ganoush, mini bubble & squeak cakes, flatbread	£18.5
Smoked salmon, mini fishcakes, whitebait, smoked mackerel pate, focaccia	£24
Spicy chorizo, pink roast beef, Cobble Lane saucisson, homemade piccalilli, sourdough	£25

## Mains

Herb infused warm quinoa & lentil salad, hummus, crispy kale, "halloumi", aubergine (vg)	£12
Bull & Gate Burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries	£14.50
Beluga lentil & sweet potato curry spiced burger, hummus, rocket (vg)	£13.50
Butternut squash, aubergine & roast pepper filo parcel, romanesco, basil & pepper puree (vg)	£14
28-day aged 8oz Angus sirloin steak, triple cooked chips, real peppercorn sauce, rocket salad	£23.50
Flat Iron steak, authentic New York home fries, homemade BBQ sauce, poached duck egg	£18.50
Cider braised pork belly, buttered cabbage, creamy mash, roasted apple, gravy	£14.50
Pan grilled pollock, sliced roast potatoes, tomato wedges, crispy garlic & broccoli	£18.5
Young's London Original beer battered cod, triple cooked chips, mushy peas, tartare sauce	£15.50
Chicken, leek & tarragon pie, confit chicken leg, bubble & squeak, chicken & white wine jus	£15.50
Layered aubergine escalopes, béchamel and tomato sauces, purple sprouting broccoli (v)	£13
Cumberland toad in the hole, champ mash, buttery peas, onion gravy	£14.75
Jack Daniel's, orange, thyme & garlic slow roast chicken, fennel, sweet potato gratin, crispy kale	£14
Butternut squash, kale & chickpea coconut curry, steamed basmati rice, Fabian's flat bread (vg)	£13

## Sides

Creamy garlic mash (v)	£4.50
Grilled baby gem, toasted sesame seed oil	£4.50
Pigs in blankets & stuffing balls	£5
Four cheese Mac 'n' Cheese	£5
Fries or Chunky Chips / add parmesan & truffle oil	£4.50 / £ 5
Stir fried Savoy, walnuts, Oxford Blue	£5

## Puddings

Bramley apple crumble, Jude's vegan vanilla ice cream	£5.50
Sticky toffee pudding, Jude's honeycomb ice cream	£6
Homemade vegan chocolate brownie, Jude's vegan vanilla ice cream	£6
White chocolate cheesecake, tangy passion fruit coulis	£6.50
Oxford blue, Croxton Manor brie, Lincolnshire poacher, three seed crackers, quince jelly	£9

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

