

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, red pepper, 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

Roasts

All roasts served with rosemary & garlic roasted potatoes, double egg Yorkshire puddings, roasted squash, caramelised parsnips & carrots, braised red cabbage, seasonal greens, proper gravy & a little something extra

21 day -aged Angus roast sirloin of beef, horseradish sauce	£20
Aspall's Cider braised belly of pork, crispy crackling, apple pruee	£19
Half corn -fed lemon & thyme roasted chicken, proper chicken jus	£17.5
Heritage butternut squash, aubergine & roast pepper filo parcel, basil & pepper puree (v) or (vg)	£16
The Big Bull Roast - Minimum of 2 persons	£23pp
21 day aged Angus beef, corn fed chicken, belly of pork, served with all the trimmings	

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
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
Butternut squash, kale & chickpea coconut curry, steamed basmati rice, Fabian's flat bread (vg)	£13

Sides

Creamy mash (vg)	£4.5
Pigs in blankets & stuffing balls	£5
Cauliflower & Broccoli cheese (v)	£5
Fries or Chunky Chips / add parmesan and truffle oil (vg) / (v)	£4.5 / £5

Puddings

Bramley apple and cranberry crumble, Jude's vegan vanilla ice cream (vg)	£5.50
Sticky toffee pudding, Jude's honeycomb ice cream	£6
Homemade vegan chocolate brownie, Jude's vegan vanilla ice cream (vg)	£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%

