

BULL & GATE

Small plates and bar snacks

Homemade soft boiled Scotch egg (<i>add fries £2.50</i>)	£3.50
Sausage, gherkin and wholegrain mustard roll, Coleman's English Mustard	£4
Vegetable broth, avocado, spring onions, coriander (vg)	£6
Tempura battered shredded vegetables, rose harissa dip (vg)	£6
Roasted chicken Caesar salad, crispy halloumi croutons, soft boiled egg	£7.50
White fish, spring onion, coriander & ginger fishcakes, avocado mousse	£7
Sautéed garlic prawns, smoked salmon, sun-blushed tomatoes, crispy shallots, avocado	£9

Sharers

Filo & herb roasted camembert, honey baked figs & walnuts, sourdough Melba toast (v)	£14.50
Smoked salmon, mini fishcakes, whitebait, smoked trout pate, sourdough Melba toast	£20.50

Mains

Bull & Gate Burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries	£15
The ultimate plant burger, cheese, ale onions, lettuce, ketchup, mayo, pickles, fries (v)	£15
Young's beer battered cod, triple cooked chips, mushy peas, tartare sauce	£16
Chicken, leek & tarragon pie, confit leg, bubble & squeak, white wine jus	£16
Angus flat iron steak, chips, real peppercorn sauce, rocket salad	£21.50
Layered aubergine escalopes, béchamel, fresh tomato sauce, rainbow chard (v)	£13.50
Spicy soy tofu, smashed garlic, spring onion, cashews, broccoli, black rice (vg)	£15.50
Raw courgette ribbons, vegan pesto, sun blushed tomatoes, kale & "halloumi" bites (vg)	£14
Braised shepherd's mince & three root mash tower, lamb jus	£17.50

Sides

Fries or chunky chips (vg) / add parmesan & truffle oil (v)	£4.50 / £5
Stir fried rainbow chard, pine nuts (vg)	£4.50
Creamy garlic mash (vg)	£4.50
Grilled baby gem, toasted sesame seed oil (vg)	£4.50

Puddings

Summer berry crumble, clotted cream (<i>I can be made vegan!</i>)	£7
Vegan chocolate brownie, walnuts, Jude's vegan vanilla ice cream (vg)	£6.50
White chocolate cheesecake, tangy passion fruit coulis	£7.50

We are currently applying the reduced temporary VAT rate to all food and non-alcoholic drinks;

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therefore our prices will be less than those displayed on the menu – happy days.

Before you order your food and drink, please inform a member of staff if you have a food allergy intolerance.
We're proud championing British farmers and producing fresh food sustainably
Tables of 8 or more are subject to a discretionary service charge of 12.5%

