

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
Spicy roasted red pepper and tomato soup, sourdough, olive oil (vg)	£7
Tempura battered broccoli and cauliflower, spicy soy sauce, crispy chilli and garlic (vg)	£6.50
Roasted chicken Caesar salad, crispy halloumi croutons, soft boiled egg	£7.50
White fish, spring onion, coriander & ginger fishcakes, avocado mousse	£7
Popcorn shrimp, sweet chilli sauce and coriander	£8
Potato rosti stuffed with BBQ pulled pork and burger cheese	£7
Potato rosti stuffed with vegan feta and spinach (vg)	£7

Sharers

Johnny Walker, game and juniper berry terrine, sourdough, home pickled blackberries	£17
Butler's Cheddar and leek fondue squash, herb and garlic croutons, pumpkin seeds (v)	£16
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 plant burger, cheese, ale onions, lettuce, ketchup, mayo, pickles, fries (v)	£15
Young's beer battered cod, triple cooked chips, mushy peas, tartar sauce	£16
Steak, onion and Guinness pie, beef rib, mash, garden peas, proper gravy	£18
Courgette and goats cheese bake, béchamel, tangy tomato, sourdough, smoky butter (v)	£16
Spicy soy tofu, garlic, spring onion, cashews, broccoli, coriander, black rice (vg)	£15.50

Sunday roasts

all served with goose fat roast potatoes, double egg Yorkshire puddings, caramelised carrots, seasonal greens, heritage squash, braised red cabbage, proper gravy and this week's "little something extra"

21 day aged Angus roast sirloin of beef	£21
Orchard Thieves cider braised pork belly, gooseberry compote	£19
Half corn fed chicken roasted with lemon & thyme	£17.50
Squash, courgette, pepper filo parcel, tangy tomato sauce, rosemary roast potatoes (vg)	£15
Grilled seitan steak, Coleman's mustard glaze, rosemary roast potatoes (vg)	£15
Big Bull Roast: Beef, corn fed chicken, pork belly, all the trimmings	£25pp

Minimum of 2 persons

Sides

Fries or chunky chips (vg) / add parmesan & truffle oil (v)	£4.50 / £5
Creamed cavolo nero, cob nuts (v)	£4.50
Creamy garlic mash (vg)	£4.50
Heritage tomato salad, classic vinaigrette (vg)	£4.50
Pigs in blankets & stuffing balls	£4.50
Cauliflower cheese with garlic toasted pumpkin seeds (v)	£4.50

Puddings

Blackberry crumble, clotted cream (v) (<i>I can be vegan!</i>)	£7
Vegan chocolate brownie, walnuts, Jude's vegan vanilla ice cream (vg)	£6.50
Elderflower and white chocolate cheesecake, gooseberry compote (v)	£7.50
Vanilla and lemon mousse, homemade lavender shortbread (v)	£6.50

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

