

BULL & GATE

Starters

Asparagus wrapped in poached leeks, watercress pesto (vg)	£7.00
Grilled courgette ribbons, roasted red peppers, capers, cress, balsamic reduction (vg)	£5.50
Smoked seitan rosti, soya yoghurt, avocado mousse and watercress (vg)	£6.50
Salt and pepper pork ribs, sweetcorn and spring onion potato salad , crispy chilli and garlic	£5.50
White truffle polenta, artichoke hearts, confit tomato (vg)	£6.00
Grilled Angus rump steak strips, chimichurri sauce and watercress	£7.50
Braised fennel and celeriac soup, bread (v)	£6.00
Ox cheek in filo pastry, harissa infused horseradish, watercress	£6.50
Crab croquettes, apple mayo and watercress	£5.50

Main Courses

Bull & Gate beef burger, beer onions, cheese, iceberg, pickles, ketchup, mayo, fries	£15.00
Beer battered cod, triple cooked chips, tartare sauce, mushy peas	£16.00
Chicken, leek and mushroom shortcrust pastry pie, carrots, creamy mash, white wine jus	£16.50
28-Day aged Angus ribeye steak, triple cooked chips, Nutbourne tomatoes, garlic and herb butter	£28.00
Plant Burger, beer onions, cheese, iceberg, pickles, ketchup, fries (vg)	£15.00
Pork and apple sausages, champ mash, gravy	£14.00
Aubergine parmigiana, tomato sauce and béchamel, served with tenderstem broccoli (v)	£14.50
Falafel, asparagus, artichoke, pomegranate salad, hummus (vg) - <i>add grilled Halloumi £4.00</i>	£12.50
White truffle polenta, grilled vegetable & tofu skewers, watercress pesto (vg)	£13.50
BBQ pork board - cider braised belly, pulled ham, ribs, house slaw, sweet potato fries	£22.50

Sides

Halloumi fries, harissa mayo (v)	£7.00
Triple cooked chips, wild garlic mayonnaise (v)	£4.50
Tenderstem broccoli (vg)	£5.50
Sweet potato fries, crab mayo	£5.50
Fries (vg)	£4.50

Puddings

Apple and rhubarb crumble, vegan chocolate ice cream (vg)	£5.50
Sticky toffee pudding, honeycomb ice cream (v)	£6.50
Lemon tart, clotted cream (v)	£5.50
White chocolate cheesecake, passion fruit (v)	£7.00

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 be championing British farmers and producing fresh food sustainably

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

