

BULL & GATE

Small plates

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

Mains

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
Plant Burger, beer onions, cheese, iceberg, pickles, ketchup, fries (vg)	£15.00
White truffle polenta, grilled vegetable & tofu skewers, watercress pesto (vg)	£13.50
Falafel, asparagus, artichoke, pomegranate salad, hummus (vg) - <i>add grilled Halloumi £4.00</i>	£12.50

Roasts

All served with roast potatoes, sautéed leeks & peas, maple roasted carrot, hispi cabbage and pickled red cabbage, crushed celeriac, Yorkshire pudding and gravy

Striploin of beef and braised ox cheek	£21.50
Roast 1/2 chicken, apple & sage stuffing balls	£16.50
Orchard Thieves cider braised pork belly, gammon & mustard croquette, apple sauce	£18.50
Truffled cauliflower, cheese and hazelnut filo parcel (vg)	£15.50
Big Bull Roast - chicken, pork and beef, all the trimmings - <i>minimum 2 persons</i>	£29pp

Sides

Cauliflower cheese (vg)	£5.50	Sautéed tenderstem broccoli (vg)	£5.50
Pigs in blankets	£4.50	Triple cooked chips, garlic mayo (v)	£4.50
Pork & sage stuffing balls	£4.50	Fries (vg)	£4.50

Puddings

Apple and rhubarb crumble, vegan vanilla 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 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%

