

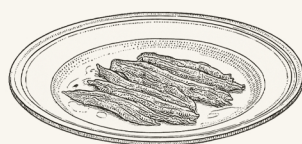


THE BULL & EGRET



For the table

Gordal olives	4
Murphy's Soda bread & butter	5
Barrel cured anchovy fillets	8
<i>Arbequina oil, sourdough</i>	



Starters

Chestnut mushroom paté (V)	7.5
<i>Pickled shallots, sourdough</i>	
Crispy lamb belly scrumpets	8
<i>Fresh pea salad, tartare sauce</i>	
Half pint of prawns	9
<i>Marie Rose sauce, lemon wedge</i>	
Chicken liver paté	8.5
<i>caramelised onions, crispy shallots, sourdough</i>	

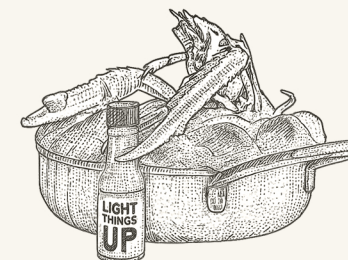
Salads

Heritage tomato salad (Vg)	9/14
<i>Sugar snap peas, braised butterbeans, seeded cracker. Add a burrata for 5</i>	
Fresh Leaf salad	9/14
<i>Crispy shallots, French dressing</i>	
<i>Add lamb scrumpets 4</i>	
Caesar Salad	9/16
<i>Grilled Chicken breast, crispy bacon, croutons, gem lettuce, house Caesar dressing</i>	



Pies/Mains

Chicken, ham hock & creamed leek pie	20
<i>Creamy mash, roasted hispi cabbage</i>	
Shepherd's pie	20
<i>Slow braised lamb leg. raw pea salad, crispy ashlynn gratin</i>	
Aged beef rib & shin pie	23
<i>Murphy's stout gravy, creamy mash, roasted hispi cabbage</i>	
Posh Fisherman's pie	25
<i>In a white wine sauce served with a whole langoustine and salmon roe</i>	
Wild mushroom pithivier (V)	20
<i>Truffle & tarragon sauce</i>	
The Bull & Egret Burger	19
<i>Aged Beef patty, cheddar cheese, bacon jam, stout onions, salad, fries, brioche bun</i>	
<i>*Add blue cheese sauce 1.50</i>	



Proper fish & chips	19
<i>Beer battered haddock, tartare sauce, mushy peas, lemon wedge</i>	
Wholetail scampi & chips	17
<i>Tartare sauce, lemon wedge</i>	
Cumberland sausage & mash	19
<i>Mashed potatoes, caramelised onion & Murphy's Stout gravy</i>	
<i>* Or swap to Symplicity sausage (V)</i>	

Sides

Creamy mash	4.5
Tenderstem broccoli, anchovy, herb dressing	5.5
Maple roasted root vegetables	4.5
Fresh leaf salad, sherry vinaigrette	4.5
Skinny chips	4.5

Desserts

Cheeseboard	10
<i>Burts Blue, Shorrocks Lancashire Bomb, Ashlynn, quince membrillo</i>	
Bull & Egret chocolate mousse	6