THE
BULL & EGRET

Pie Room



APERETIFS

Aperol spritz	12
Black velvet	12
Limoncello spritz	12

FOR THE TABLE

Gordal olives *with chilli* 4

Barrel cured anchovy fillets 8
Arbequina oil, sourdough

Sourdough toast rack 4
Netherend farm butter

STARTERS

Chestnut mushroom paté (V) 9
Pickled shallots, sourdough

Crispy lamb belly scrumpets 10
Fresh pea salad, tartare sauce

Chicken liver paté 9
Caramelised onions, crispy shallots, sourdough

Prawn Cocktail 10
Marie Rose sauce, lettuce, balsamic crouton

Scotch egg 9
Fresh leaf slad, apple chutney

PIES

Chicken, ham hock & creamed leek pie 20
Creamy mash, roasted hispi cabbage

Braised leg shepherd´s pie 20
Raw pea salad, crispy ash gratin top

Fisherman's pie 25
In a white wine sauce served with a whole langoustine and salmon roe

Aged beef shin & rib pie 23
Murphy's stout gravy, creamy mash, roasted hispi cabbage

Wild mushroom pithivier (V) 20
Truffle & tarragon sauce

Heritage tomato salad (Vg) 15
Sugar snap peas, braised butterbeans seeded cracker, burrata

DESSERTS

Cheeseboard 10
Burts Blue, Shorrocks Lancashire Bomb, Ashlynn, quince membrillo

Chocolate brownie 7

Sticky toffee pudding 7



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SIDES

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

DIGESTIFS

Barrel-aged Old Fashion	12
The Godfather	10
Negroni hip flask	13.5
Vallado LBV port	7

A discretionary service charge of 12.5% will be added to your bill. Please inform a member of our team if you have any allergies or dietary requirements