



SAMPLE MENU

NIBBLES

Padron peppers	3.00
Fresh chargrilled chorizo sausage	3.00
The Bull sausage only Martin knows the recipe!	3.00
Manzanilla olives	3.50
Radishes	3.00
Caperberries	3.50
chilli chicken wings	7.00
Pork scratchings	3.50

ON THE BBQ

Carrot vegetable burger, Barkham blue cheese, kimchi slaw, nut paste, chips 10.50

10 hour alder wood smoked pulled pork brioche bun, apple mustard sauce, chips 12.50

The Bull Burger, 150g rump beef, smoked cheese, mayo, smoked bacon, fried onions, chips 12.50

Fish finger burger, black garlic aioli, carrot kimchi, chips 12.50

Pulled smoked duck burger, chipotle plum sauce, pickled cucumber, chips 12.50

PUB CLASSICS

Woods' Farm cheese omelette, hand cut chips and side salad 11.00

Hartley Bottom ham, Woods' Farm egg, hand cut chips 12.50

Deep fried fish and hand cut chips, tartare sauce, peas 13.50

STEAKS, CHOPS ON THE BBQ

with chips and one side dish

280g six week dry aged Sirloin	27.50
12 hour slow cooked smoked pork belly rib	17.95
190g Welsh Wagyu Denver cut	25.50
200g Hereford fillet	32.00
12 hour slow cooked smoked beef rib	20.00
Beer & apricot glazed 1/2 chicken	16.95

BITES

Roasted root veg	6.50
Mac and cheese, pesto, bacon	7.50
Grilled sandwich ham, sauerkraut, comté	6.95

SIDES

Pickled cucumber	3.50
Leeks with Comte	
Carrot kimchi	
Mac and cheese	
Mac and brie extra £1	
Red slaw	
BBQ corn cob	
Smoked baked beans	

Desserts

Sticky toffee pudding	6.95
Rice pudding	
Banana & choc chip cake	
Mocha Crème Brûlée	

Cheese plate	11.95
A selection of 5 cheeses with crackers, chutney & celery	

THE BULL SAUCES, just ask!

