

THE BULL

SUNDAY MENU

WHILE YOU WAIT

Marinated olives	£3.50
Selection of breads, extra virgin olive oil & balsamic vinegar	£4.00
Semi dried tomatoes	£3.50

STARTERS

Corned beef hash, the Bull's brown sauce	£6.50
Soup of the day, crusty bread	£5.00
Gratinated garlic mushrooms, Shropshire blue cheese sauce topped with panko breadcrumbs (v)	£6.00
Roasted vegetable bruschetta & balsamic glaze (vg)	£5.00
Macaroni cheese Scotch egg, gotcha ketchup (v)	£6.50
Old fashioned potted crab, rocket salad, lemon vinaigrette, farm house bread	£7.00

SUNDAY LUNCH

All roasts served with roast potatoes, honey roast carrots & parsnips, cauliflower cheese, seasonal greens & gravy

Honey roast gammon <i>pork apple & sage stuffing</i>	£9.00
---	-------

Roast topside of beef <i>Yorkshire pudding</i>	£12.50
---	--------

Roast Belly Pork <i>crackling, pork apple & sage stuffing</i>	£10.50
--	--------

Half roast chicken <i>pork apple & sage stuffing</i>	£11.00
---	--------

Whole Family roast chicken <i>pork apple & sage stuffing, pigs in blankets, yorkshire puddings</i>	£28.00
---	--------

Goat cheese & red pepper nut roast <i>yorkshire pudding (v)</i>	£11.00
--	--------

Sunday lunch bloomer <i>Choose from roast Pork with stuffing and apple sauce or roast Beef with horseradish and gravy. Add chips £1</i>	£7.00
--	-------

SUNDAY LUNCH LITTLE EXTRA'S

Mushy peas	£1.50
Pigs in blankets	£3.00
Yorkshire puddings	£1.50
Pork apple & sage stuffing	£2.00
3 cheese macaroni (perfect with roast beef)	£4.50

STEAKS

Select your steak (served with a grilled tomato, flat mushroom, & roasted shallot) then choose your sides or little extras

Quasimodo steak <i>24oz rump steak, Hand cut chips, 3 onion rings, slice of garlic bread & salad garnish</i>	£35.00
---	--------

8oz Flat Iron £11.00 16oz Flat Iron £22.00 <i>This cut of steak is from the shoulder of a cattle, best served medium rare</i>
--

8oz Rump steak £11.00 16oz Rump steak £22.00 <i>Cut from the hind of the cattle, often underrated steak, juicy and full of flavour</i>

7oz Fillet <i>'Filet mignon' is a steak cut of beef taken from the smaller end of the tenderloin</i>	£22.00
---	--------

10oz Denver <i>Denver steaks are one of the increasingly popular steaks that come from beef chuck primal cut. Tender with a nice beefy flavour and a good amount of marbling</i>	£16.00
---	--------

SAUCES

Red wine jus	£2.50
Peppercorn sauce	£2.50
Shropshire blue sauce	£2.50

PIES

Pick your pie then add your sides or little extras

The Bull's steak and ale pie £9.00

shortcrust pastry & gravy

Chicken balti pie £8.00

shortcrust pastry

Fish pie £10.00

haddock & prawns in a white wine creamy sauce topped with cheesy mash

Creamy leek & mushroom pie £8.00

puff pastry (v)

Pie of the week *£please ask your server*

LITTLE EXTRAS

Garlic butter tiger prawns £5.00

Braised sticky beef cheeks £6.00

Haggis fritters, drambuie sauce £5.00

Pigs in blankets £4.00

Deep fried halloumi, gotcha ketchup (v) £5.00

Kamikaze fries - chilli, spring onion, red onion & hot sauce (v) £4.00

Messy fries - bacon, crispy onions, cheddar cheese, sour cream & tomato salsa £5.00

BURGERS

All served in a brioche bun

Cheese Burger £10.00

6oz Burger, tomato ketchup, finely diced onions & gherkin, cheddar cheese, fries & house slaw

The Bulls Burger £14.00

Beef & chorizo burger topped with Pepper Jack cheese, fried egg & crispy fried onion, BBQ sauce, house slaw & fries

Chicken Burger £12.00

Breadcrumbs chicken, passata sauce, buffalo mozzarella, lattice fries & house slaw

Garden burger £11.00

Butternut squash, goats cheese & beetroot patties, red onion marmalade, fries & house slaw (v)

Upgrade to kamikaze fries £2.00

Sweet potato fries for £1.00

SIDES

Mushy peas £1.50

Handcut chips £2.50

French fries £2.50

Sweet potato fries £3.00

Lattice fries £2.50

Garlic bread £2.50 add £1.00

Mash potato £2.00

Cheese & chive mash £2.50

Black pudding mash £2.50

Garlic & rosemary new potatoes £2.50

Creamed leeks £2.50

Seasonal vegetables £2.50

Garden salad £3.00

House slaw £2.50

STEAK AND ALE PIE AND MASH CRAFT AND JAM
