



SUNDAY MENU

STARTERS

BREAD & OLIVE BOARD TO SHARE,
SERVED WITH OLIVE OIL AND BUTTER £4.00 (v)

SEASONAL SOUP OF THE DAY
WITH SOURDOUGH AND BUTTER £5.50 (v)

SMOKED MACKEREL PATE WITH TOAST AND WILD BABY ROCKET £6.50

BAKED CAMEMBERT FOR TWO TO SHARE,
WITH TOASTED LIEVITO SOURDOUGH £10.50 (v)

PAN FRIED WHOLE BLACK TIGER PRAWNS WITH SZECHUAN PEPPER, ROCKET & AIOLI
5 PRAWNS £9.00 / 8 PRAWNS WITH CHIPS £15.50

ROASTS

CORN FED ROAST CHICKEN BREAST WITH SAGE & ONION STUFFING,
BACON WRAPPED WILTSHIRE CHIPOLATAS £15.50

ROAST LOIN OF PORK £16.00

SIX HOUR BRAISED JACOBS LADDER BEEF £18.00

MIXED BEAN & CERNEY GOATS CHEESE WELLINGTON £14.00 (v)

ALL ROASTS ARE SERVED WITH A YORKSHIRE PUDDING, CARROTS, BRAISED RED CABBAGE, CAVOLO NERO, ROASTS PARSNIPS, ROAST POTATOES & GRAVY

MAINS

THE BULL BURGER, HOMEMADE MINCED STEAK BURGER,
MATURE CHEDDAR CHEESE & CHIPS £13.50
ADD BACON £1.50

NEW SEASON BUTTER BAKED SK-REI COD WITH ROASTED RAINBOW BABY CARROTS & BEETS,
SEASONAL GREENS AND BROWN SHRIMP BUTTER £17.50

BUTTERNUT SQUASH & MIXED BEAN LASAGNE
WITH GARLIC BREAD AND SALAD £14.50 (v)

Please advise your waiter of any food allergies or intolerances
Please note an optional 10% service charge will be automatically added to your bill



DESSERTS

- STICKY TOFFEE PUDDING WITH ICE CREAM £6.50
- DARK CHOCOLATE BROWNIE WITH STRAWBERRY COULIS £6.50
- SEASONAL FRUIT CRUMBLE WITH CUSTARD £6.50
- CRÈME BRULEE WITH A SHORTBREAD BISCUIT £6.50
- CHEESE BOARD WITH BISCUITS, QUINCE JELLY, CHUTNEY & GRAPES £8.50

ICE CREAMS AND SORBETS

- VANILLA, CHOCOLATE, STRAWBERRY, SALTED CARAMEL
- LEMON, BLACKCURRANT SORBET
- 1/2/3 SCOOPS £1.50 - £2.50 - £3.50

COFFEES

- AMERICANO £2.50
- CAPPUCCINO £3
- LATTE £3
- ESPRESSO £2.25
- DBL ESPRESSO £2.50
- FLAT WHITE £3
- MOCHA £3

TEAS

- ENGLISH BREAKFAST £1.95
- EARL GREY £1.95
- MINT TEA £1.95
- GREEN TEA £1.95
- CHAMOMILE TEA £1.95

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