

To Begin With

Deep Fried Whitebait, Cayenne Pepper,
Brown Bread & Butter, Lemon Mayonnaise **£5.50**

Traditional Prawn Cocktail, Shredded
Lettuce, Concasse Tomato, Marie Rose **£6.00**

Coarse Cut Pork Liver and Bacon Pate
with Red Onion Marmalade,
Toasted Brioche **£5.75**

A Bowl of Hearty Soup with Bread
Roll, Butter **£4.50**

Insalata Caprese, Plum Tomatoes,
Mozzarella, Basil Oil, Olive Tapenade **£5.75**

Parmesan and Rosemary Gnocchi with
Wilted Rocket, Extra Virgin Olive Oil **£6.00**

Ham Hock Terrine with Grain Mustard
Butter and Piccalilli **£5.75**

Seared King Scallops with Lime and
Coriander Dressing **£7.95**

Chargrilled Chicken and Bacon
Caesar Salad **£6.25**

Surf Sharing Platter for 2 Persons

Tempura King Prawns, Sardines in Tomato
Sauce, Thai Fishcakes with Sweet Chilli
Dipping Sauce, Grilled Scallops Wrapped in
Pancetta, Breaded Haddock Goujons,
Lemon & Cracked Pepper Hummus,
Walnut Bread **£14.25**

Turf Sharing Platter for 2 Persons

Crispy Breaded Pork Belly, Chicken Satay
Skewers, Hot Spanish Chorizo Sausages,
Selection of Charcuterie, Feta Cheese Stuffed
Pepperdews, Warm Saint Marcellin,
Sun Dried Tomato Bruschetta **£13.95**

Something More Substantial

Beer Battered Haddock, Hand Cut Chips,
Pea Puree and Tartare Sauce **£11.50**

Moules Mariniere, White Wine, Shallots,
Cream, Crusty Baguette and Garlic Butter **£11.95**

Homemade 8oz* Beefburger, Balsamic Onion
Relish, Horseradish Mayonnaise on a
Toasted Sourdough Bun **£12.95**

Smoked Haddock and Parmesan Risotto,
Soft Poached Hens Egg and Crispy Bacon **£12.95**

Half Honey Roast Duck with an Orange
and Brandy Glaze **£14.25**

Thyme Roast Rump of Lamb with
Red Currant Glazed Red Cabbage and
Port Gravy **£14.25**

Twice Cooked Breaded Belly of Grasmere
Pork with a Spiced Apple Compote and
Sage Gravy **£13.50**

Lincolnshire Sausages, Mustard Mash,
Onion Gravy and Onion Rings **£12.50**

Pesto Crusted Fillet of Salmon with a
Courgette, Pepper and Tomato Casserole **£13.25**

Pan Fried Sea Bass with Vanilla Braised
Fennel and Tomato Coulis **£15.25**

Skewered Chicken Satay on a Bed of
Stir Fried Thai Noodles **£12.95**

Butternut Squash, Spinach and
Parmesan Risotto **£10.95**

Seared Goats Cheese, Ratatouille, Wilted
Rocket with Balsamic Dressing **£11.95**

From The Char Grill

8oz* Ribeye Steak **£17.50**

A Bull Mixed Grill, Pork Steak, Lamb Cutlet,
Lincolnshire Sausage and Black Pudding **£17.50**

8oz* Fillet Steak **£21.95**

16oz* T-Bone Steak **£24.00**

10oz* Grasmere Farm Gammon Steak with a
Fried Egg, Pineapple and Chilli Chutney **£15.50**

*All Served with Roasted Vine Tomato, Buttered Field
Mushroom, Hand Cut Chips and Watercress*

Why Not Add a Sauce or Rub to Compliment
Your Steak?

Peppercorn & Brandy, Bearnaise,
Stilton Cream **£1.50**

Garlic and Chilli Rub, Moroccan Spiced
Rub, Pink Peppercorn Rub **£1.50**

*Uncooked Weight

A Little Extra

Hand Cut Chips **£3.25**

Cheese & Herb Coleslaw **£3.25**

Mixed Garden Salad **£3.25**

Buttered Parsley Potatoes **£3.25**

Beer Battered Onion Rings **£3.25**

Steamed Market Vegetables **£3.25**

Garlic Bread **£3.25**

Something Sweet

Burnt Cambridgeshire Cream with
Citrus Shortbread Biscuit **£5.50**

Sticky Toffee Pudding with Salted
Caramel Ice Cream and Toffee Sauce **£5.50**

Black Forest Gateau Trifle **£5.50**

Pressed Forest Berry Terrine with
Clotted Cream **£5.50**

White Chocolate and Raspberry Arctic
Roll with Raspberry Puree **£5.50**

Selection of Artisan Regional Cheeses
with Malt Loaf & Date Chutney **£6.50**

Coffee

Pot of Coffee (Per Person) **£2.75**

Espresso **£2.70**

Cappuccino **£2.80**

Cafe Latte **£2.80**

Cadburys Hot Chocolate **£2.75**

Pot of Tea (Per Person) **£2.75**

Selection of Twinings Infusions **£2.75**

Round Things Off

Liqueur Coffee **£5.75**

Courvoisier **£3.10**

Remy Martin **£3.95**

Baileys **£3.05**

Amaretto **£2.70**

Cointreau **£2.60**

Tia Maria **£2.60**

Jamesons **£2.60**

Glenmorangie **£3.85**

Dalwhinnie **£3.60**

Please note that some of our dishes may contain nuts or traces of nuts. Please check with a member of staff if you have an allergy. Prices are inclusive of VAT at the current rate but does not include a service charge which is at the discretion of the guest. Parties of 8 or more will incur a 10% service charge.

Suitable for Vegetarians

Our Food Heroes

We enjoy working closely with our Local Suppliers who have become our Food Heroes, these include:

Stilton Butchers - Fresh Meat & Poultry
Grasmere Farm - Specialist Pork Farmers
Hamish Johnston - Artisan Cheese Suppliers
Fowlers Poultry - Free Range Hens Eggs
T&J Fine Foods - Delicatessens

12.00 noon to 2.00pm Monday to Friday
6.00pm to 9.30pm Monday to Sunday

The Bull Hotel AA ★★★★★
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The Brasserie

at The Bull Hotel