

A large, faint, circular logo in the background. It contains the words "THE BULL" in a serif font, with "THE" above "BULL".

Bull Hotel

Restaurant Menu

Autumn 2026

Appetisers

Mixed olives

-- £4.50

Sesame pork belly GF

Chinese spiced, chilli.

(Se, S, Su) -- **£5.00**

Smoked paprika whitebait

(C, E, F, G) -- **£5.00**

Honey, mustard & chilli chorizo bites

(G, Mu, SD) -- **£6.00**

Cold garlic roasted king prawns GF

Siracha mayonnaise, on herbed ice.

(Cr, E, M) -- **£5.00**

Seasoned crispy potato skins

With Cheddar Cheese & Jalapeno Sauce

(D, G) -- **£5.00**

Ciabatta fingers

With Balsamic & Olive Oil

(D, G, SD) -- **£4.50**

Or

Any 3 for £12.00

Starters

Soup of the day

with a crusty bread roll.

(D, G) -- £6.50

Classic prawn cocktail GF

Lettuce, Marie Rose sauce.

(C, E, Mu, Su) -- £8.50

Salt & pepper squid

With a lemon mayonnaise.

(E, D, G, M, Mu) -- £8.00

Sweet chilli king prawn skewers GF

With Asian coleslaw and a lemon salad.

(M, S) -- £8.00

Ham hock terrine

With fruit chutney & crostini.

(D, G, Mu, Su) -- £7.50

Spicy chicken wings

With salad & ranch dressing.

(D, E, G, Mu, Su) -- £7.50

Baked mini camembert

With cranberry sauce & crostini.

(G, D, Mu, Su) -- £10.00

Mains

Pie of the day

With mash or chips & seasonal vegetables

(C, D, E, G, Su) -- **£19.50**

Chicken Ballentine GF

Stuffed with ricotta & spinach, wrapped in streaky bacon. Served with Provençal potatoes, mange tout, red pepper sauce and rocket oil.

(D, Su) -- **£18.50**

Pan-fried chicken

With sauteed new potatoes, steamed broccoli & mustard sauce

(D, Mu, Su) -- **£16.00**

Lincolnshire sausage & mash

With seasonal vegetables & onion gravy

(D, G, Su) -- **£15.00**

Gammon steak

With chunky chips, a fried egg & peas

(E) -- **£16.50**

Pan-fried sea bass fillet GF

With green beans, new potatoes & a white wine butter sauce

(D, F, Mu, Su) -- **£16.50**

Pan-fried salmon GF

With crushed lemon & dill potatoes, green beans & a creamed mint and sweet-pea sauce

(D, F) -- **£19.50**

Fish & chips

With minted mushy peas & tartar sauce

(D, F, G, Su) -- **£18.00**

Honey roast pork belly

Wholegrain mustard mash, carrots, broccoli, apple & carrot puree served *au jus*

-- **£19.50**

Steaks

8oz Ribeye

(D) -- £25.00

8oz Rump

(D) -- £19.50

Served with chunky chips, a portobello mushroom & watercress.

Add a Sauce

- **Stilton sauce**

(D) -- £3.50

- **Diane sauce**

(D, F, G, Mu, Su) -- £3.00

- **Peppercorn sauce**

(D) -- £2.50

- **Bearnaise sauce**

(E, D) -- 2.50

Roast

Served daily

Roast pork loin

(D, G) -- £17.50

Roast chicken

(D, G) -- £17.50

Roast beef brisket

(D, G) -- £19.50

With seasonal vegetables, roast potatoes, Yorkshire pudding, cauliflower cheese & gravy (C, D, E, G, Mu, Su).

Or

Vegan nut roast

(G) -- £16.00

Vegan option available with alternate sides.

Burgers

The Bull burger

Beef patty, bacon, cheese, burger sauce, tomato, lettuce & gherkins
(D, E, G, Mu, Se, Su) -- **£16.50**

Buttermilk chicken burger

With chilli jam, tomato, lettuce & gherkins
(D, G) -- **£16.50**

Halloumi burger

With smoked chilli mayonnaise, tomato, lettuce & gherkins
(D, G, Mu, Se) -- **£16.00**

All served in a brioche bun with chunky chips & coleslaw. Gluten free burgers available on request.

Pastas, Noodles & Rice

Creamy wild mushroom tagliatelle pasta

With parmesan
(D, E, G, Su) -- **£16.00**

King prawn, chicken & vegetable noodles GF

In a sweet yaki sauce
(C, F, G, Mo, N, S, Se) -- **£18.00**

Vegan option available -- £16.00

Crab & crayfish linguine

With garlic bread
(E, M) -- **£18.00**

Chicken tikka masala

With Balti rice & naan bread
(D, G, Mu, Su) -- **£16.00**

Salads

Chargrilled chicken Caesar salad

Parmesan, lettuce, croutons & Caesar dressing.

(D, E, F, G, Su) -- **£15.00**

Greek salad GF

Feta cheese, olives, sundried tomatoes, cucumber, red onions & mixed leaves. Finished with a balsamic glaze.

(D, Su) -- **£12.00**

Add chicken + £6.00

Add salmon + £7.00

Sides

- **French fries**
(D) -- **£5.00**
- **Chunky chips**
(D) -- **£5.00**
- **Cheesy chips**
(D) -- **£6.00**
- **Onion rings**
(D, G) -- **£4.00**
- **New potatoes**
(D) -- **£4.00**
- **Loaded chilli-cheese fries/chips**
(D,Su) -- **£7.00**
- **Chinese salt & pepper fries/chips**
(D) -- **£6.00**
- **Charred tender-stem broccoli**
With parmesan, fresh chillis & truffle oil
(D) -- **£5.00**
- **Seasonal vegetables**
(D) -- **£4.00**

Desserts

Cheese & crackers

Brie, Cheddar & Stilton with celery, fruit & chutney
(D, E, G, N, Se, Su) -- **£8.00**

Crème brûlée

With a shortbread biscuit
(D, E, G) -- **£8.00**

Sticky toffee pudding

With a toffee sauce & vanilla ice cream
(D, E, G) -- **£7.50**

Chocolate & raspberry torte *Vegan & GF*

With raspberry sorbet
(S) -- **£7.00**

White chocolate & raspberry cheesecake

With honeycomb chards
(D, E, G) -- **£8.00**

Blueberry mousse *GF*

With milk chocolate & hazelnut tuille
(D, E, N) -- **£8.00**

Fresh fruit salad *GF*

With pouring cream or ice cream*
(D, E*) -- **£6.50**

Ice creams & sorbets

Choice of 3 scoops from:

Chocolate*, Vanilla*, Strawberry*, Blackcurrant, Lemon, or Mango.

Other flavours may be available - please ask at the bar

(D, E) * -- **£7.00**

Drinks

<u>White</u>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>	<u>Red</u>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<i>Los Romeros</i> Sauvignon Blanc -- CL	4.4	6.2	8.80	24	<i>Los Romeros</i> Merlot -- CL	4.4	6.2	8.8	24
<i>Rebeland</i> Chenin Blanc -- ZA	5.9	8.2	11.7	32	<i>Short Mile</i> Bay Shiraz -- AU	4.95	6.95	9.9	27
<i>Berri Estates</i> Chardonnay -- AU	5.3	7.45	10.7	29	<i>Zuccardi Brazos</i> Malbec -- AR	6.6	9.25	13.20	36
<i>Pontebello</i> Pinot Grigio -- AU	4.6	6.4	9.2	25	<i>Rare Vineyards</i> Pinot Noir -- FR	5.7	8	11.4	31
<i>Borsari</i> Inzolia -- IT	4.8	6.7	9.6	26	<i>D'Vine</i> Cabernet Sauvignon -- IT	4.4	6.3	8.8	24
<i>Vidal Estate</i> Sauvignon Blanc -- NZ				43	<i>Vina Real</i> Rioja Crianza -- ES				39
<i>Mont Rocher</i> Viognier -- FR				33	<i>Tall Horse</i> Shiraz -- ZA				27
<i>Les Jeantels</i> Piqpoul -- FR				38	<i>Loggia del Conte</i> Chianti -- IT				37
<i>5th Quarter</i> Vinho Verde -- PT				34					
<u>Rose</u>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>	<u>Sparkling</u>	<i>125ml</i>	<i>Bottle</i>	<i>1/2 Bottles</i>	
<i>Belvino</i> Pinot Grigio Rosata -- IT	5.3	7.45	10.60	29	<i>Da Luca</i> Prosecco -- IT	7.5	35	<i>LFE</i> Merlot -- CL	14
<i>Whispering Hills</i> White Zinfandel -- US	4.4	6.20	8.80	24	<i>Lorentz Crémant</i> Champagne -- FR		75	<i>Ruffino</i> Chianti -- IT	24
<i>Chateau Routas</i> Vin de Provence -- FR				36	<i>Taittinger Brut</i> Champagne -- FR		90	<i>LFE</i> Sauvignon Blanc -- CL	14
								<i>J. Moreau</i> Gloire de Chablis -- FR	40