

The Bull - Main Menu



Starters

Chicken liver parfait served with chilli ham and freshly baked ciabatta

stuffed portobella mushrooms with lashfords sausage meat & topped with cropwell bishops melted Stilton

Chinese style duck spring rolls served with home made hoisin dipping sauce

medley of pain fried wild mushrooms with cream, garlic & Stilton, served on toasted brioche with rocket salad

Sharing platters

Garlic & rosemary camambert served with garlic & rosemary bread & chilli jam

Artisan bread freshly baked with beef dripping butter or balsamic reduction & olive oil

(Why not add some of marinated olives)

Loaded nachos served with chilli con carne, guacamole & grated mature cheddar

Boerewors platter - Traditional south African boerewors served with fresh cucumber, sliced tomato, red onion and home made barbeque dripping sauce & hot pepper sauce

Vegetarian Options

Wild mushroom spinach & Stilton wellington with a wild mushroom mignon sauce, served with chefs seasonal vegetables & saute potatoes

Chana Masala (Chickpea curry) served with rice (V/Vegan)

The Mediterranean burger - panko breaded goats cheese with sun blushed tomatoes and charred peppers, sweet chilli jam and pesto

Megan the vegan on a pretzel bun - 100% vegan burger served with chilli jam or red onion marmalade (Vegan)

Mushroom stroganoff (Onions, mushrooms, cream, brandy & paprika) served with fresh steamed rice

Pub Classics



Fish & Chips -Premium haddock 16oz fillet in beer batter, served with home made chips mushy peas & tartare sauce

Home made chefs pie of the day served with home made chips & chefs seasonal vegetables

Lashfords champion sausage of the day served with creamy mash, onion gravy & chefs season vegetables

Chargrilled 12oz horseshoe gammon steak with honey & mustard glaze served with home made chips & 2 local linden farm free range fried eggs

Classic fillet steak stroganoff (Onions, mushrooms, cream, brandy & paprika) served with fresh steamed rice

Full rack of ribs in our homemade BBQ sauce served with home made chips and coleslaw

Authentic half a roast jerk chicken with special seasoning or plain, served with coleslaw, buttered corn on the cob & home made chips

Steaks

All our steaks are handpicked by our chef and are dry aged for at least 30 days

The way we cook our steaks:

Blue - Extremely red, Cold centre

Rare - Very red, Cool centre

Med Rare - Red, Warm centre

Medium - Pink, Hot centre

Well Done - Light brown, Hot centre

8oz Fillet steak served with our home made chips, roasted cherry vine tomatoes, field mushroom & roasted garlic

10oz Sirloin steak served with our home made chips, roasted cherry vine tomatoes, field mushroom & roasted garlic

Why not try one of our home made sauces to accompany your steak

Three peppercorn & Brandy sauce

Mignon sauce



Home Made Burgers

All our burger patties are made on the premises, choose from the following options.

Served in a glazed brioche bun with home made coleslaw & chips

8oz Single

16oz Double

Cajun chicken burger

Cajun spiced chicken with baby leaf lettuce, sour cream, melted french brie & bacon

BBQ Burger

Beef burger with baby leaf lettuce, bacon, home made barbeque sauce, melted smoked apple-wood cheddar

Squeak & Moo

Veef burger with home made pulled pork topped with melted apple-wood cheddar

The Banger

Sausagemeat burger with bacon, onion compote & melted mature cheddar

Black & Blue

Beef burger with a field mushroom & melton stilton

Megan the vegan on a pretzel bun

100% vegan burger served with chilli jam or red onion marmalade (Vegan)

The Mediterranean

Panko breaded goats cheese with sun blushed tomatoes, charred peppers, sweet chilli jam & pesto

Sides

Home made chips

Home made Cajun spiced chips

Home made posh chips with Parmesan shavings & truffle oil

Chefs seasonal vegetables

Home made coleslaw

Freshly baked ciabatta bread

Garlic & rosemary bread

Pickled onion rings

Buttered corn on the cob

Sweet potato fries

Halloumi fries



Desserts

Sticky Toffee pudding

Served with homemade triple vanilla ice cream & toffee sauce

Crumble of the moment

Served with custard

Chefs selection of cheesecake

Lemon posset

Fruits of the forest pavlova

Served with chantilly cream

Chefs Selection of home made ice creams

please choose from the following: Triple vanilla, strawberry, turkish delight, elderflower, marmalade, coconut punch, mint choc chip, rosey apple, belgian chocolate & coffee, marzipan, peanut butter, lime, crunchie, rum & raisin, black cherry, Belgian chocolate & madagascan vanilla, salated caramel

Tea & coffee

Brew Tea

Loose leaf tea available in the following flavours:
English breakfast, Apple & blackberry, Earl Grey and decaf

Coffee (Decaf also available)

Americano

cappuccino

Coffee liqueur

Single/Double espresso

Flat white

Hot chocolate

Latte

Mocha