

# The Bull -Sunday Lunch Menu



## Starters

Chicken liver parfait served with chilli jam and freshly baked ciabatta

Medley of pan-fried wild mushrooms with cream, garlic & stilton,  
served on toasted brioche with rocket salad

Box baked camembert served with rosemary & garlic bread & onion jam (min two adults sharing)

Artisan bread freshly baked with balsamic reduction & olive oil (min two adults sharing)  
Why not add some of our home marinated olives £2

## Mains

### ***30-day aged mustard roasted Sirloin of beef***

Served with goose fat roast potatoes, Yorkshire pudding, honey roasted parsnips, sausage meat stuffing & real gravy

### ***Leg of Welsh, lamb***

Served with goose fat roast potatoes, Yorkshire pudding, honey roasted parsnips, sausage meat stuffing, rosemary & mint lamb gravy

### ***Whole Chicken (minimum two adults sharing)***

Served with goose fat roast potatoes, Yorkshire pudding, honey roasted parsnips, sausage meat stuffing & chicken & sage gravy.

### ***Loin of English pork***

Served with goose fat roast potatoes, Yorkshire pudding, honey roasted parsnips, sausage meat stuffing with a pork, cider & sage gravy

### ***Mushroom stroganoff***

(onions, mushrooms, cream, brandy & paprika)  
served with fresh steamed rice (V)

### ***Chana Masala***

(Chickpea curry) Served with rice (V/Vegan)

### ***Penne Pasta***

Served in a pesto and three cheese sauce, with a side of garlic bread

**All served with chefs fresh vegetable's of the moment**