

Starters

Warm ciabatta, olive oil & balsamic £5.50 GFOR

Mixed olives £5.50 GF

Chicken liver paté, onion chutney, brioche toast £9.00 GFOR

Soup of the day, warm bread & butter £8.50 VE GFOR

King prawns, garlic chilli butter, warm ciabatta £9.00 GFOR

Panko breaded black pudding fritter, fried egg, chives £8.50

Spiced onion & courgette bhaji, mango chutney £8.50 VE GF

Roast cherry tomato & mozzarella salad £8.50 GF



The Black Bull

Mains

28 day aged British sirloin of beef £19.00

Roast leg of lamb £19.00

Roast pork & stuffing £18.50

Black Bull big roast, a slice of all 3 meats £20.00

Luxury nut roast £18.00 V

*All roasts served with homemade Yorkshire puddings,
cauliflower cheese, vegetables and gravy*

Keralan chickpea & cauliflower curry, steamed rice £19.00 VE GF

Chicken piccata; seared chicken breast, lemon butter sauce, crispy capers,
fries, salad £19.50

Pan roasted salmon, avocado & prawn salad, new potatoes £21.00 GF

Steak & ale pie, buttery mash or chunky chips, vegetables,
rich beef gravy £19.00

Beer battered fish & chips, mushy peas, homemade tartare sauce,
lemon wedge £19.00

Desserts

Sticky toffee pudding, toffee sauce, salted caramel ice cream £9.50

Baked chocolate cheesecake, berry compote, raspberry ripple ice cream £9.50

Limoncello tiramisu £9.00

Vanilla crème brûlée, shortbread biscuits £8.50 GFOR

Sugar & cinnamon dipped fresh churros, chocolate & Biscoff sauce 5 - £5.00

8 - £7.50

Trio of English cheeses, biscuits & chutney £10.50

Selection of ice creams, £2 per scoop.

Salted Caramel

Strawberry

Pistachio

Mango Sorbet

Vanilla

Raspberry Sorbet

Chocolate

Rum & Raisin

Raspberry Ripple

The Black Bull