

TRADITIONAL PUB MENU

*A combination of locally sourced ingredients and traditional British recipes,
brought to you by our Head Chef Stefano Sanna*

Starters

Soup of the day (V, DF, GF available) £4.95

Fresh, Homemade soup of the day finished with a drizzle of EVO oil and served with a side of crusty "Ciabatta" bread. A delight for the palate.

Black Pudding Bon-Bon £5.95

Traditional deep-fried black pudding bon-bon, filled with diced apples and served with mixed leaves and a homemade apple & plum chutney.

Goat's Cheese Tart (V) £5.95

A layer of puff pastry married to a glazed, creamy goat's cheese slice, resting on a bed of rocket leaves and served with onion jam.

Cod Fishcake £5.95

Homemade, deep-fried cod fishcake served with tarragon mayonnaise and a chilli & cucumber salad dressed with our own lemony vinaigrette.

Sautéed Mussels (DF, GF available) £7.95

Sautee of fresh mussels, steamed with chopped tomatoes and white wine, served with toasted slices of homemade "Ciabatta" bread.

Antipasti Selection (DF) £6.95

A selection of delicious cured meats served with mixed olives and shards of Sardinian "Carasau" crisp bread.

Pork Terrine (DF, GF available) £5.95

Homemade pork terrine, wrapped in thin slices of "Prosciutto", served on a bed of mixed leaves salad and served with apple chutney and toasted bread.

Allergens Key:

GF = Gluten Free

DF = Dairy Free

V = Vegetarian

N = Contains Nuts

Due to the small nature of our kitchen, we can't guarantee there will not be traces of allergens in the dishes. Please inform your waiter of any allergies you have.

Main Courses

BlackBull Beef Burger £11.95

Our very own 6oz Beef Burger served in a toasted brioche bun with crunchy bacon, salad, tomatoes, gherkins and hand-cut chips.

Bangers & Mash (GF, DF available) £9.95

Peelham Farm pork sausages, created using our very own recipe, grilled and served with a side of mashed potatoes, garden peas and onion jam, finished with pork jus.

Fish & Chips £10.95

Fresh cod fillet, coated in "BlackBull EtAle" beer batter, deep fried and served with hand-cut chips, mushy peas and a rich tartare sauce.

Shepherd's Pie (GF) £9.95

Homemade pie composed of a layer of ground, juicy, lamb meat and topped with potato purée, served with a sauté of seasonal mixed vegetables.

Thai-Spiced Vegetables Stew (V, DF, GF) £8.95

Thai inspired vegetables stew, dressed with Thai spices and served with steamed rice & grilled pak choi.

Ox Cheek (GF, DF available) £11.95

Braised ox cheek, cooked for 12 hours for perfect tenderness, served with mashed potatoes and a sauté of fresh seasonal vegetables.

Sirloin Steak (GF, DF) £14.95

Grilled 8oz sirloin steak, served with grilled Portobello mushroom, garlic-roasted tomato and hand-cut chips.

Catch of the Day £MP

Today's selected and locally supplied fish. Please ask your waiter for more info.

Sides £3.50

Bread Basket with EVO Oil

Hand-cut chips

Mixed Leaves Salad

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Desserts

Eton Mess (N) £4.95

A tasty and traditional combination of freshly whipped cream, strawberry purée, oats and crushed, crunchy meringue. A mouthful of flavours.

Chocolate Brownie £5.95

Rich, flavoursome, warm, chocolate brownie served with vanilla ice cream.

Sticky Toffee Pudding £5.95

A soft sponge cake soaked in toffee sauce to create the traditional sticky-but-tasty feeling, served with freshly whipped cream.

Tiramisu £5.95

Our own version of a classic Italian delicacy. Coffee soaked "Savoiardi" biscuits, layered with a rich mascarpone cream and topped with cocoa powder.

Panna Cotta (GF) £4.95

Homemade Panna Cotta pudding, topped with a choice of melted chocolate, caramel or forest fruit coulis.

Don't fancy a dessert to finish? Instead why not try one of our freshly made coffees, teas or hot chocolates. Alternatively choose from one of our wide selection of single malts, sure to delight you!

<i>Espresso</i>	£1.90	<i>Isle of Jura 10y</i>	£3.25
<i>Double Espresso</i>	£2.40	<i>Laphroaig 10y</i>	£3.95
<i>Americano</i>	£2.35	<i>Glenmorangie 10y</i>	£3.25
<i>Latte</i>	£2.50	<i>Macallan Gold</i>	£4.10
<i>Cappuccino</i>	£2.50	<i>Balvenie 12y</i>	£3.95
<i>Flat White</i>	£2.80	<i>Highland Park 12y</i>	£3.35
<i>Hot Chocolate</i>	£2.50	<i>Aberlour 12y</i>	£4.15
<i>Mocha</i>	£2.95	<i>Dalwhinnie 15y</i>	£4.40
<i>Tea</i>	£1.90	<i>Lagavulin 16y</i>	£5.10

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