

The Bull & Butcher Midweek Dinner Menu

2 courses £14 or 3 courses £17



Something before...

- ✓ Bread board, balsamic & olive oil, butter
- ✓ Homemade soup of the day with crusty bread
Smoked mackerel pâté, horseradish butter and toast
- ✓ Baked camembert with garlic and rosemary, Cranberry sauce, ciabatta toasts (to share)
Deep fried whitebait with lemon and garlic aioli
Grilled garlic king prawns *contains shellfish* £3 supplement
- ✓ Grilled goat's cheese and red onion marmalade tart with leaves

Something special....

- Pan fried loch farmed sea trout, warm potato salad, asparagus, chive cream sauce
Grilled corn fed chicken Caesar salad, croutons, pancetta lardons, anchovies
Harissa marinated lamb rump, couscous, roasted vegetables, cumin & coriander gravy £3 supplement
Pork cutlet, wholegrain mustard mash, sautéed leek, cider sauce, crackling
1/2lb venison burger, pancetta, red onion marmalade, brioche bun, fat chips
100z matured rib eye steak, Salsa Verde, field mushroom, fat chips £5 supplement
- ✓ Vegetable lasagna, side salad and garlic bread

Something more traditional....

- Brakspear battered cod, mushy peas, fat chips and tartar sauce
Pie of the Day, puff pastry lid, mixed vegetables
Trio of sausages, wholegrain mustard mash, onion gravy & peas
Tandoori chicken salad, yoghurt mint dressing & fat chips
Hand carved ham, double free range egg and fat chips
- ✓ Mushroom burger, mature cheddar, pickles, relish, mustard, salad & fat chips
Grilled halloumis salad with fat chips

Something extra... £3.50

Homemade fat chips Chef's selection of Vegetables Sweet potato fries Garlic field mushrooms

If you have any concerns regarding allergens in any of our dishes, please ask a member of the team and we will be able to help you.

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Just a little more...

Rhubarb and white chocolate cheesecake

Banoffee pie

Apple & berry crumble with custard

Chocolate brownie with vanilla ice cream

Trio of ice creams and sorbets

Cheese board with biscuits & chutney £3 supplement

Dessert Wines

Muscat De Beaumes De Venise 50ml £3 ½ bottle £16.00

A light style sweet wine from the Rhone Valley. Honey and peach dominate the nose with luscious sweet grapey flavours on the palate

Muscat, All Saints Estate, Australia 50ml £3 ½ bottle £19.00

Provocatively perfumed with deep layers of butterscotch and honey

Coteaux Du Layon, Loire Valley 125ml £4 bottle £21.00

A not quite so sweet and sugary wine made from the Chenin Blanc grape. A fantastic all round dessert and cheese accompaniment.

Teas & Coffees *Decaffeinated also available, just ask!*

Traditional, fruit and herbal teas £2 *White Coffee* £2.20 *Black coffee* £2

Cappuccino £2.50 *Espresso* £2 *Double espresso* £3 *Latte* £3

After Dinner Drinks

Taylors late bottled vintage 50ml £3.50

Courvoisier 35ml £3.70

Remy Martin VSOP 35ml £5.45

Disaronno 35ml £4

Drambuie 35ml £4.10

Cointreau 35ml £3.70

Tia Maria 35ml £3.25

Baileys 35ml £3.45