

The Bull & Butcher Midweek Dinner Menu



2 Courses £14 or 3 Courses £17

Something before...

✓ Bread board, balsamic & olive oil, butter *(single or to share)*

✓ Homemade soup of the day with crusty bread

Ham hock terrine, piccalilli and toast

✓ Baked camembert, garlic, rosemary & Cranberry sauce, ciabatta toasts *(to share/single supplement £3)*

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

Only available
for groups of 6
and under

Something special...

Pan fried Gilt head bream, New potato cake, samphire, tarragon cream sauce £3 supplement

Pheasant breast with mini pie, Savoy cabbage, parmentière potatoes £3 supplement (may contain shot)

Braised shin of beef, horseradish mash, roasted root vegetables, porter sauce £3 supplement

Herb crusted rack of lamb, Dauphinoise potatoes, vegetables, rosemary sauce £5 supplement

1/2lb venison burger, pancetta, red onion marmalade, brioche bun, fat chips £3 supplement

10oz Sirloin, wild mushroom and whiskey sauce, field mushroom, salad, fat chips £5 supplement

✓ Roasted butternut and Gorgonzola ravioli, rocket salad & sage butter dressing

Something more traditional...

6oz 100% beef burger, mature cheddar, pickles, relish, mustard, salad & fat chips (Double up £3.50)

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 halloumi salad with fat chips

Something extra... £3.50

Homemade fat chips Mixed vegetables Sweet potato fries Garlic field mushrooms Mashed potatoes

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...

Crème brûlée with langue du chat biscuit

Sticky toffee and date pudding, toffee sauce and vanilla ice cream

Apple and berry crumble with custard

Chocolate pecan pie, vanilla ice cream pecan praline shards

Homemade Trio of ice creams and sorbets

Cheese board with biscuits & chutney £3 supplement

Dessert Wines

Muscat De Saint Jean Minervois, France 50ml £4 ½ bottle £19.00

Nose of grapes, pear, rose petals and citrus. Sweet, rich, powerful with zest. Scrumptious!

Muscat, All Saints Estate, Australia 50ml £4 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 £2.00 White Coffee £2.20 Black coffee £2.00

Cappuccino £2.50 Espresso £2.00 Double espresso £3.00 Latte £3.00

After Dinner Drinks

Taylor's late bottled vintage 50ml £3.50 Drambuie 35ml £4.30

Courvoisier 35ml £4.10 Cointreau 35ml £3.80

Remy Martin VSOP 35ml £5.75 Tia Maria 35ml £3.70

Disaronno 35ml £4 Baileys 35ml £3.75