

The Bull & Butcher Menu



Something lighter...

- ✓ Bread board, balsamic vinegar, olive oil and butter (per person) £3.5
- ✓ Homemade soup of the day with crusty bread £6
- ✓ Baked camembert with garlic and rosemary, Cranberry sauce, ciabatta toasts (to share) £13
- Smoked Mackerel Pâté, toast and horseradish butter £6.5
- Grilled garlic king prawns (contains shellfish) £8.5
- Deep fried whitebait with lemon and garlic aioli £6.5
- ✓ Grilled goat's cheese and red onion marmalade tart with leaves £6.5



Homemade speciality pies & suet puddings...

Try one of our handmade speciality pies and puddings. These homemade pastry delights are made using only the freshest local ingredients. If you prefer less pastry, then go for the puff pastry lid option! Ask your server for today's availability.

- ◆ Puff pastry lid £13.5
- ◆ Full short crust £14.5
- ◆ Steak & kidney pudding £15.5

Choose a potato, a vegetable side, or even a bit of both!

- ◆ Triple cooked chips
- ◆ French fries
- ◆ Sweet potato fries
- ◆ Mash potato
- ◆ New potatoes
- ◆ Mixed vegetables
- ◆ Peas
- ◆ Mushy peas
- ◆ Baked beans
- ◆ Coleslaw

Something more substantial...

- Ploughman's lunch, cheddar, hand carved ham, salad, pickles, chunky bread £11.5
- 6oz 100% beef burger, mature cheddar, pickles, relish, mustard, salad & fat chips £12.5
- ◆ Double up for £3.5! ◆ Add bacon £2 ◆ Add egg £1.5 ◆ Add Mushroom £1.5
- Brakspear battered cod, mushy peas, fat chips and tartar sauce £13
- Trio of sausages, wholegrain mustard mash, onion gravy & peas £12
- Tandoori chicken salad, yoghurt mint dressing & fat chips £12
- Hand carved ham, double free-range egg and fat chips £12
- ✓ Mushroom burger, mature cheddar, pickles, relish, mustard, salad & fat chips £12
- ✓ Grilled halloumi salad with fat chips £12
- 8oz Sirloin, Béarnaise sauce, field mushroom, salad, fat chips £19.5

The Bull & Butcher Menu



And something for the little ones... £8 including ice cream ask your waiter

Something extra... £3.5 (Sweet potato fries £4.5)

- ◆ *Homemade fat chips* ◆ *French Fries* ◆ *Sweet potato fries (£4.5)* ◆ *Mashed potatoes* ◆ *New Potatoes*
- ◆ *Mixed vegetables* ◆ *Garden peas* ◆ *Mushy peas* ◆ *Baked Beans* ◆ *Garlic field mushrooms*

Just a little more...

<i>Black cherry cheesecake</i>	<i>£6.5</i>
<i>Sticky toffee pudding with toffee sauce and vanilla ice cream</i>	<i>£6</i>
<i>Vanilla Crème brûlée</i>	<i>£6.5</i>
<i>Warm chocolate brownie with vanilla ice cream</i>	<i>£6</i>
<i>Homemade trio of ice creams and sorbets</i>	<i>£6</i>
<i>British Cheese board with biscuits & chutney (extra mature Cheddar, Somerset brie, Cashel Blue)</i>	<i>£8</i>

Teas & Coffees ... (Go large and ask for a mug) Decaffeinated also available, just ask!

- ◆ *Traditional, fruit and herbal teas* £2.2 (£3) ◆ *White coffee* £2.3 (£3.3)
- ◆ *Black coffee* £2 (£3) ◆ *Cappuccino* £2.5 (£3.7) ◆ *Espresso* £2 ◆ *Double espresso* £3
- ◆ *Latte* £3 ◆ *Mocha* £3
- ◆ *Liqueur coffee* £4.5 ◆ *Hot chocolate* £3.5 (Add a liqueur £3) ◆ *Additional shot* £1.00

A note to our diners...

Our dishes are freshly prepared and cooked to order to ensure you get the freshest meals that our team of chefs can produce. With this in mind, your meal will take a bit of time, and anyway, all good things come to those who wait! If you require any assistance or special requirements, please do not hesitate to ask.

If you did, tell others, if not, then please tell us.

Many thanks,

James, Laura & Team



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.