

## Sunday @ The Bull & Butcher.



### Starters/Light Bites

<b>Soup of The Day</b> £7	<b>Halloumi Fries (V)</b> £7.5
With granary bread and butter.	With tomato salsa.
<b>Course farmhouse Pâté</b> £8	<b>Goats Cheese Tart (V)</b> £8
With granary bread & port jelly.	Grilled with red onion marmalade.
<b>Deep Fried Whitebait</b> £7.5	<b>Crispy Chilli Squid</b> £8
With lemon aioli.	With chilli, coriander and sweet chilli dip.
<b>Mezze Board</b> £10/19	<b>Baked Camembert</b> £13
Cured meats, halloumi fries, hummus tzatziki & toasted pitta bread.	Studded with garlic & rosemary, with ciabatta toasts. (to share)

### Main Courses

<b>BIG ROAST</b> £24
Beef, Lamb, Chicken & Pork.
<b>Roast Sirloin of Beef</b> £20
Cooked medium / rare.
<b>Roast Leg of Lamb</b> £18.5
Studded with garlic & rosemary.
<b>Roast Free-Range Chicken</b> £17
Breast, roasted on the bone, with sage & onion stuffing.
<b>Roast Loin of Pork</b> £17
Served with apple sauce and crackling.
<b>Organic Pumpkin Seed &amp; Chestnut Loaf (Vg, V)</b> £16.5
Chestnuts, mushroom, chickpea, pumpkin seeds, lentils & spinach.
<b>Mediterranean Tart (Vg, V)</b> £16.5
Polenta base with roasted peppers, courgette and onion.
<b>Puff PIE OF THE DAY</b> £17.5

All served with:

Garlic & Rosemary Roast Potatoes,  
Buttered Carrot & Swede Mash, (Vg)  
French Beans,  
Cauliflower Cheese, (GF)  
Savoy Cabbage,  
Yorkshire Pudding  
and Lashings of Gravy .

<b>Beer Battered Fish of the day 'n' Chips</b> £15.5
With mushy peas & homemade tartare sauce.



## Desserts

<b>Strawberry Cheesecake</b> (Vg,GF)	<b>£7</b>
With berry compote.	
<b>Warm Chocolate Brownie</b> (GF)	<b>£7</b>
Vanilla ice cream & raspberry coulis	
<b>Apple &amp; Berry Crumble</b>	<b>£7</b>
With custard of course!	
<b>Sticky Toffee and Date Pudding</b>	<b>£7</b>
With toffee sauce and vanilla ice cream	
<b>Trio of Ice Cream</b>	<b>£7</b>
Vanilla, Chocolate & Strawberry. (Also Vanilla Vg)	
<b>Cheese Board.</b>	<b>£10</b>
Cashel Blue, Cornish Brie & Mature Cheddar with apple chutney & biscuits.	

## Hot Drinks

Good 'Olde English' Brew	£3	Espresso	£2
Earl Grey Tea	£3	Double Espresso	£3
Decaffeinated Tea	£3	Flat White	£3.3
Herbal; Green	£3	Americano	£3
Camomile		Cappuccino	£3.5
Peppermint		Latte	£3.7
Mixed Berry		Macchiato	£3.5
		Irish Coffee ( <i>Jameson</i> )	£5
Hot Chocolate	£3.8	Calypso Coffee ( <i>Tia Maria</i> )	£5
with all the toppings		Irish Cream ( <i>Baileys</i> )	£5
		Seville Coffee ( <i>Cointreau</i> )	£5
		Gaelic Coffee ( <i>Drambuie</i> )	£5

### **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. We hope you enjoyed your experience with us.

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

Many thanks,  
The Bull & Butcher Team

Spring 2022