

À LA CARTE MENU

MORSELS

HOMEMADE PORK CRACKLING (GF) Sage salt, apple chutney	£3.50
POTTED SUN-BLUSHED TOMATO & OREGANO HOUMOUS (VG) Lebanese flatbread	£6.50
DAILY BREAD (V) Rosemary & garlic butter, marinated olives	£4.95

SMALL PLATES

HOMEMADE SOUP OF THE DAY (VG) Artisan bread	£5.50
SQUID FRITTO MISTO Fried Padron peppers, lime, aioli	£7.50
SEVERN & WYE SMOKED SALMON Lemon, pickled red onion, cornichons, rye toasts	£9.00
BUFFALO CHICKEN WINGS (GF) Celery crudités, blue cheese ranch & choose between hot & BBQ	£8.00
PAN-ROASTED SCALLOPS (GF) Black pudding crumb, cauliflower purée, pickled raisins, curry oil	£11.95
BBQ PULLED PORK NACHOS Pico de Gallo salsa, cheese sauce, jalapeño, sour cream, coriander	£8.00 / £15.00
TEMPURA FRIED BROCCOLI (VG, GF) Kimchi, miso & sesame dressing, coriander	£6.50
HALLOUMI CHIPS (V) Jalapeño ketchup	£6.50
GARLIC BUTTERED DOUGHBALLS (V) Add fior di latte mozzarella £1.50	£5.00

SHARING STARTERS

GREENGROCER'S BOARD (VG) Marinated courgette, roasted aubergine, grilled red peppers, balsamic borettane onions, rocket, tomato houmous, crisp Lebanese flatbread Add Italian fennel salami & prosciutto £6	£16.00
GARLIC BUTTERED PIZZETTE (V) Parmesan, fresh rocket	£8.95

PIZZA

All our pizzas are made from genuine Italian sourdough & all our mozzarella is fior di latte imported from Napoli. Our pizzas can be made gluten-free & vegan friendly, just ask your server for details.

MARGHERITA (V) Our signature pizza sauce, buffalo mozzarella, fresh oregano	£9.95
FUNGHI (V) Garlic butter base, portobello mushrooms, spinach, truffle, parsley, olive oil	£12.50
GIARDINIERA (V) Our signature pizza sauce, olives, red onions, artichokes, mozzarella, semi-dried cherry tomatoes, basil	£11.95
DIABOLO Pepperoni, nduja, crushed chilli flakes, jalapeño	£14.95
MILANO Fennel salami, prosciutto, mozzarella, fresh oregano, fresh rocket	£13.95
THE BULL'S HOUSE PIZZA BBQ pulled pork, roasted shallots, semi-dried cherry tomatoes, mozzarella, Parmesan	£12.95
METRE OF PIZZA Our signature sourdough thin crust & choose from any four toppings. Perfect for three to share.	£32.00

Toppings: Jalapeños, Olives, Red Onions, Semi-Dried Tomatoes, Portobello Mushrooms, Spinach, Red Pepper, Mozzarella, Crumbled Goat's Cheese **£1.50 each**
Fennel Salami, Pepperoni, BBQ Pulled Pork, Prosciutto, Grilled Chicken, Toulouse, Chorizo **£2.00 each**

At The Bull we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition & from native cattle with our beef being dry-aged for a minimum of 30 days.

MAINS

DRY AGED DEXTER BEER FED BEEF BURGER House relish, onion, tomato, lettuce, signature bun, skin on fries	£13.95
CHICKEN BLT BURGER Free-range grilled chicken breast, smoked streaky bacon, gem lettuce, garlic mayonnaise, skin on fries	£13.95
GRILLED HALLOUMI BURGER (V) Roasted red peppers, salsa verde, red onion, gem lettuce, skin on fries Add to your burger: Avocado, Swiss Cheese, Smoked Streaky Bacon or Truffle Mushroom £1.00 each	£12.00
8oz OLD SPOT PORK RIBEYE (GF) Caramelised apples, honey glazed root vegetables, cèpe mushroom jus	£17.00
BRAKSPEAR ALE BATTERED HADDOCK Pea puree, triple cooked chips, tartare sauce, lemon	£13.50
SAUTÉED SEABASS (GF) Grilled courgette, samphire, sauté spinach, salsa	£16.50
WILD MUSHROOM & TARRAGON DUMPLINGS (VG) Truffle, soya cream	£13.00
ROASTED CORNFED CHICKEN SUPREME Toulouse sausage, pancetta & white bean cassoulet, flageolet, rosemary, garlic, semi-dried tomatoes	£15.50
KING PRAWN & CHORIZO LINGUINE Chilli, lemon, garlic, olive oil, coriander	£15.50
BRAKSPEAR BEER & CHORIZO STEAMED NATIVE MUSSELS Rosemary, artisan dipping bread	£13.95
SANTA FE SALAD (VG) Sweetcorn, dried cranberries, mixed leaves, crisp tortilla, avocado, black beans, peanut & lime dressing Add grilled free-range chicken or dry aged steak to your salad £5.00	£11.00

STEAKS

30 DAY DRY AGED 10oz RUMP STEAK (GF)	£19.00
30 DAY DRY AGED 10oz RIBEYE STEAK (GF) Both served with confit roasted garlic, truffle mushroom, watercress, triple cooked chips	£25.00
DRY AGED 20oz CHATEAUBRIAND FOR TWO TO SHARE (GF) Truffle mushrooms, sauté spinach, watercress, triple cooked chips	£60.00

SIDES

SAUTÉ SPINACH, GARLIC & TRUFFLE BUTTER	£5.50	SKIN ON FRIES	£3.50
HONEY & THYME GLAZED ROOT VEGETABLES	£4.00	TRIPLE COOKED CHIPS	£4.00
TRUFFLE MUSHROOMS	£4.50	TRUFFLE & PARMESAN FRIES	£4.50
RED ONION, PARMESAN & SEMI-DRIED TOMATO HOUSE SALAD, BALSAMIC DRESSING	£4.00	SAUCES Peppercorn Sauce, Béarnaise or House Gravy	£1.50

DESSERTS

STICKY TOFFEE PUDDING (V) Butterscotch sauce, milk ice cream	£6.50
LEMON BAVAROIS (GF) Praline, blackberries, crushed meringue, basil	£6.00
BITTER CHOCOLATE & BLOOD ORANGE MOUSSE (GF) Orange gel, caramelised white chocolate shard	£6.00
PEAR & PISTACHIO FRANGIPANE SLICE Apple & brandy purée, marmalade ice cream	£6.00
THE BULL'S CHEESEBOARD Bix, Golden Cross, Wookey Hole & Cropwell Bishop, damson & sloe gin chutney, pear, artisan biscuits	£9.00
ICE CREAM - One Scoop £2.50 , Two Scoops £4.50 , Three Scoops £5.50 Experience the taste & quality of Purbeck ice cream, made in Dorset, entirely natural additive free & distinctly different	

10% optional service will be added to the bill, all of which goes to the team

PLEASE ADVISE US OF ANY ALLERGIES OR INTOLERANCES.
(V) VEGETARIAN (VG) VEGAN (GF) NO GLUTEN CONTAINING INGREDIENTS