## BLACK BULL

SPECIALS MENU
ALSO AVAILABLE
THURSDAY - SATURDAY

#### STARTERS

SOUP OF THE DAY 5.95
ASK YOUR SERVER
FOR TODAY'S
FLAVOUR, SERVED
WITH A CRUSTY ROLL

SMOKED SALMON, 9.25 CREAM CHEESE AND CHIVES

ON SALT AND BLACK PEPPER CRACKERS

SPARE RIBS 8.25
IN A STICKY BBQ
SAUCE

BAKED FIELD 7.50 MUSHROOM GF/VE

TOPPED WITH GOAT CHEESE, AND A BALSAMIC GLAZE

#### SIDES

SKINNY FRIES	<b>4.25</b> GF/VG
CHUNKY CHIPS	<b>4.25</b> GF/VG
ONION RINGS	4.25 VG
HOUSE SALAD	<b>4.25</b> GF/VG
SEASONAL	3.95
VEGETABLES	GF/VG
GARLIC	3.95
CIABATTA	VE/VGO

#### MAINS

BEER BATTERED HADDOCK	16.25
SERVED WITH PEAS AND CHUNKY CHIPS OR SKINNY FRIES TARTARE SAUCE OPTIONAL	GFO
SMALLER PORTION	11.95
STEAK AND ALE PIE SLOW BRAISED BEEF, WITH A PUFF PASTRY TOP, SERVED WITH SEASONAL VEGETABLES AND YOUR CHOICE OF: BABY POTATOES OR CHUNKY CHIPS OR SKINNY FRIES	15.95
SMALLER PORTION	12.95
CHEESEBURGER BEEF BURGER TOPPED WITH CHEDDAR CHEESE SERVED WITH COLESLAW, SALAD AND CHUNKY CHIPS OR SKINNY FRIES	15.95 GFO
ADD BACON	1.50
VEGGIE BURGER WITH COLESLAW, SALAD AND CHUNKY CHIPS OR SKINNY FRIES VEGAN OPTION AVAILABLE	<b>14.95</b> VE/VGO
MAC AND CHEESE SERVED WITH SALAD AND GARLIC CIABATTA	10.95 VE
ADD BACON	1.50
NACHOS TORTILLA CHIPS WITH JALAPENOS AND CHEESE WITH SALSA, SOUR CREAM AND GUACAMOLE DIP	<b>7.95</b> GF/VE
ADD CHILLI CON CARNE	3.00
WALNUT, MUSHROOM AND LENTIL BOLOGNAISE WITH SPAGHETTI AND GARLIC CIABATTA	<b>14.95</b> VE/VGO
CHILLI CON CARNE WITH RICE, TORTILLA CHIPS, AND SOUR CREAM	11.75 GF
SUN BLUSHED TOMATO, SPINACH AND PEPPER RISOTTO WITH A WILD MUSHROOM SAUCE	<b>13.25</b> GF/VE
POACHED SMOKED HADDOCK IN LEEK AND CHEESE SAUCE, WITH NEW POTATOES AND SEASONAL VEGETABLES CONTAINS SMALL BONES	16.50 GF
WINTER CHEF'S CHICKEN CHICKEN BREAST STUFFED WITH BLACK PUDDING, WRAPPED IN BACON AND SERVED WITH GARLIC ROAST POTATOES AND PEPPERCORN SAUCE	<b>16.95</b> GFO
SIRLOIN STEAK WITH CHIMICHURRI BUTTER, CHIPS AND ROOT VEGETABLES	<b>24.95</b> GF

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SPECIALS MENU
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#### COFFEE

ESPRESSO	2.00
DOUBLE ESPRESSO	3.10
AMERICANO	2.00
FLAT WHITE	2.50
LATTE	2.50
CAPPUCCINO	2.50
MACCHIATO	2.15
LIQUEUR COFFEE AVA	ILABLE



TEA ALL 1.65

ENGLISH BREAKFAST

EARL GREY

GREEN

PEPPERMINT

CAMOMILE

RED BERRIES

HOT CHOCOLATE

### SOMETHING SWEET

STICKY TOFFEE PUDDING  MADE IN-HOUSE, SERVED WITH BUTTERSCOTCH  SAUCE AND A SCOOP OF VANILLA ICE CREAM	7.95
CHOCOLATE BROWNIE SERVED WITH A SCOOP OF VANILLA ICE CREAM	<b>7.95</b> GFO/VGO
CHEF'S CHEESECAKE ASK YOUR SERVER FOR TODAY'S FLAVOUR	7.95
APPLE & CINNAMON CRUMBLE SERVED WITH A SCOOP OF VANILLA ICE CREAM	7.95
ICE CREAM  ANY TWO SCOOPS OF YOUR CHOICE OF VANILLA,  STRAWBERRY OR CHOCOLATE. SERVED WITH A  WAFER AND SPRINKLES	<b>5.95</b> GFO
SORBET	5.50

CHEESEBOARD

CHOOSE BETWEEN TWO OR THREE CHEESES FROM

BLUE MURDER, BRIE AND SCOTTISH MATURE

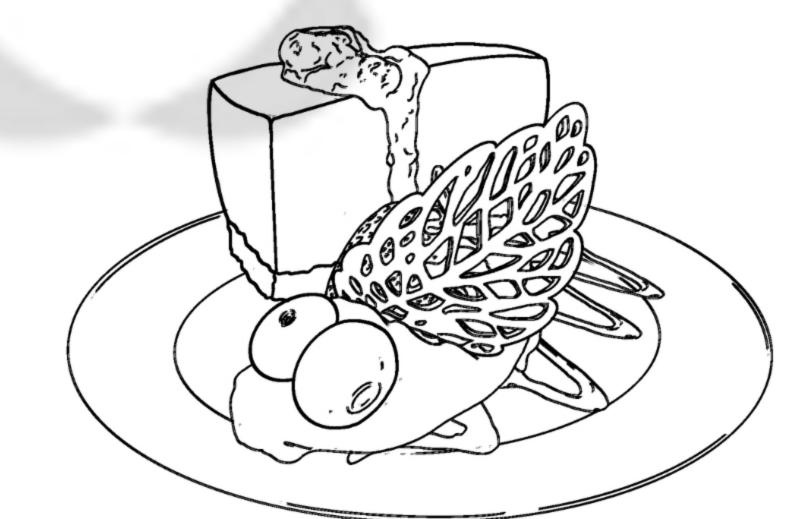
CHEDDAR. SERVED WITH OATCAKES, CHUTNEY,

ANY TWO SCOOPS OF YOUR CHOICE OF RASPBERRY

WALNUTS, GRAPES, APPLE AND CELERY

GF/VG

2 CHEESE 9.95 3 CHEESE 13.95



2.95

OR LEMON

IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE NOTIFY YOUR SERVER.
WE CANNOT ELIMINATE THE RISK OF CROSS-CONTACT OR GUARANTEE THAT ANY ITEM IS FREE OF ALLERGENS DUE TO THE NATURE OF OUR KITCHEN AND OUR RELIANCE ON OUR
SUPPLIERS FOR ACCURATE INFORMATION.

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ADD PEPPERCORN, WHISKY, OR BLUE CHEESE SAUCE