

Shoot

THE BULL

Please order at the bar, food orders placed separately may arrive at different times

Starters

Ham Hock Croquette with English mustard mayonnaise **£6.00**

Black Pudding Scotch Egg with a fruity brown sauce **£6.00**

Goats Cheese Bon Bons with watercress, truffle honey, walnuts **£5.50**

Beetroot Falafel (VE) with roasted red pepper hummus, pomegranate **£5.50**

Hot Smoked Salmon with rye bread, beetroot mayonnaise, truffle oil **£5.50**

Pies All £13.50

All pies served with mashed potato, peas and gravy and parsnip crisps

Beef and Ale Pie

Yorkshire grass-fed beef, Yorkshire ale, roast carrot, celery, red currant jelly, Worcestershire sauce, mustard, coriander seeds, black onion, pepper

Roast Chicken and Ham Pie

Slow roast shredded chicken, baked ham, ginger, nutmeg, lemon juice & zest, tarragon, parsley, fennel, poppy seeds

Daal Gobi Pie (V)

Spiced Daal lentils, marinated and roasted cauliflower, ginger, garlic, turmeric, chilli, mustard seed, cardamon, clove and cinnamon, coriander

Mains

8oz Ribeye Steak

Thick cut chips, roast tomato, roast mushroom, peppercorn sauce, rocket, parmesan **£18.00**

Poached and Roast Chicken Breast

Wholegrain mustard mashed potatoes, tender stem broccoli, whisky cream sauce, parsley oil **£14.00**

Fillet of Hake

Heritage tomato salad, salsa verde, crushed new potatoes **£14.00**

Roast Beetroot and Squash Wellington (VE)

Mashed potato, garlic green beans, red wine gravy **£12.50**

Wagyu Beef Burger (VE)

A 5oz British wagyu beef burger in a toasted brioche bun with ketchup, mustard, pickles, lettuce, tomato, red onion **£14.00**

Fish and Chips

Beer battered fish of the day with chips, homemade tartare sauce, minted peas **£13.00**

Gluten Free Options are available on request, please speak to a member of staff. While every attempt is made to prevent cross-contamination we do operate in a small space where a number of allergens are used.