

# THE BULL



D I T C H L I N G

## SUPPER MENU

### WHILE YOU DECIDE

NUTS & NIBBLES	3
FRESH OLIVES	4
WARM BREAD & OILS	4
HOUMOUS & TOAST	4
COD GOUJONS & TARTARE SAUCE	5

### STARTERS

SOUP OF THE DAY, WARM BREAD	6
STICKY GINGER BEER PIG CHEEKS, PARSNIP REMOULADE, APPLE	8.50
WHIPPED GOATS CHEESE, BEETROOT, CRISPY GOATS CURD, CANDID WALNUTS	7.50
CURED & TORCHED MACKEREL, CUCUMBER, HORSERADISH, APPLE VINAIGRETTE	8
RABBIT & PISTACHIO TERRINE, PICKLED SHALLOT, CROSTINI, HERB SALAD	7.50
BAKED CAMEMBERT, TOMATO CHUTNEY	8

### MAINS

8OZ RIBEYE STEAK, HAND CUT CHIPS, HORSERADISH & CHIVE BUTTER	22.50
CHICKEN CAESAR SALAD, CROUTONS, PARMESAN, ANCHOVIES	7/13
SEABASS, HERITAGE CARROT, SPRING ONIONS, SUNFLOWER SEEDS, MUSSEL VELOUTE	16.50
COURGETTE & MOZZARELLA FRITTERS, TZATZIKI & MIXED LEAF SALAD	12
BEDLAM ALE BATTERED COD FILLET, HAND CUT CHIPS, PEAS, TARTARE	13.50
POTATO GNOCCHI, WILD MUSHROOMS, CAULIFLOWER, HISPI CABBAGE & TRUFFLE	13.00
BEEF BURGER, MONTEREY JACK, ONION JAM, HAND CUT CHIPS & COLESLAW	13.50
PORK TENDERLOIN, PEAS, BABY GEM, ROSTI, GRAIN MUSTARD	16
HAKE, SEAWEED POTATOES, SAMPHIRE, BURNT LEEK, COCKLE DASHI	16

### SIDES - ALL AT 4

HAND CUT CHIPS  
MIXED LEAF SALAD  
BUTTERED NEW POTATOES  
GREEN BEANS

ALL OF OUR MEAT, GAME & POULTRY IS SOURCED FROM SUSSEX & KENT FARMS & ESTATES, VEGETABLES & HERBS ARE SOURCED WHERE POSSIBLE FROM OUR KITCHEN GARDEN.  
FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER PLEASE SPEAK WITH OUR STAFF IF YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS. GAME DISHES MAY CONTAIN SHOT. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO BILLS FOR PARTIES OF 6 OR MORE.