

THE BULL



D I T C H L I N G

SUNDAY MENU

TWO COURSES £21 THREE COURSES £25

WHILE YOU DECIDE

*NUTS & NIBBLES 3 *OLIVES 4 *BREAD & OILS 4 *COD GOUJONS 5

STARTERS

SOUP OF THE DAY, OVEN WARM BREAD

STICKY GINGER BEER PIG CHEEKS, PARSNIP REMOULADE, APPLE

WHIPPED GOATS CHEESE, BEETROOT, CRISPY GOATS CURD, CANDID WALNUTS

CURED & TORCHED MACKEREL, CUCUMBER, HORSERADISH, APPLE VINAIGRETTE

RABBIT & PISTACHIO TERRINE, PICKLED SHALLOT, CROSTINI, HERB SALAD

ROASTED CAMEMBERT, SWEET TOMATO CHUTNEY & BREAD

MAINS

ROAST SIRLOIN OF BEEF, YORKSHIRE PUDDING

SLOW ROASTED PORK BELLY & APPLE SAUCE

ROAST CHICKEN, SAGE STUFFING

CRANBERRY & RAISIN NUT ROAST

HERITAGE TOMATO, BORLOTTI BEAN, BOCCONCINI, BASIL & BLACK OLIVE CRUMB SALAD

BEDLAM ALE BATTERED COD FILLET, HAND CUT CHIPS & PEAS

SEABASS, HERITAGE CARROT, SUNFLOWER SEEDS, MUSSEL VELOUTE

BEEF BURGER, MONTEREY JACK, ONION JAM, HAND CUT CHIPS & COLESLAW

SIDES - ALL AT 4

*HAND CUT CHIPS *MIXED LEAF SALAD*ROAST POTATOES *THYME & HONEY ROASTED CARROTS

DESSERTS

CHOCOLATE BROWNIE, VANILLA ICE CREAM

STRAWBERRY ETON MESS

PISTACHIO & OLIVE OIL CAKE, SALTED CARAMEL

VANILLA PANNACOTTA, RASPBERRY, ALMOND

CHEESE BOARD, BISCUITS, FRUITS & QUINCE PASTE

A SELECTION OF HOUSE MADE ICE CREAMS OR SORBETS

ALL OF OUR MEAT, GAME & POULTRY IS SOURCED FROM SUSSEX & KENT FARMS & ESTATES, VEGETABLES & HERBS ARE SOURCED WHERE POSSIBLE FROM OUR OWN 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 PARTIES OF 6 OR MORE.