

# THE BULL



D I T C H L I N G

## LUNCH MENU

### WHILE YOU DECIDE

NUTS & NIBBLES	3
FRESH OLIVES	4
WARM BREAD & OILS	4
HOUMOUS & TOAST	4
COD GOUJONS & TARTAR 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
COURGETTE & MOZZARELLA FRITTERS, TZATZIKI & MIXED LEAF SALAD	12
SEABASS, HERITAGE CARROT, SPRING ONIONS, SUNFLOWER SEEDS, MUSSEL VELOUTE	16.50
BEDLAM ALE BATTERED COD FILLET, HAND CUT CHIPS, PEAS & TARTARE	13.50
CHICKEN CAESAR SALAD, CROUTONS, PARMESAN, ANCHOVIES	7/13
PORK TENDERLOIN, PEAS, BABY GEM, ROSTI, GRAIN MUSTARD	16
BEEF BURGER, MONTEREY JACK, ONION JAM, HAND CUT CHIPS & COLESLAW	13.50

### SANDWICHES

HAM & CHEESE PLOUGHMAN'S	10
BEEF TOMATO, MOZZARELLA, PESTO & ROQUETTE	6.50
PASTRAMI, MONTEREY JACK, GHERKIN, MUSTARD	7
SMOKED SALMON, PICKLED CUCUMBER & LEMON MAYO	7.50

### SIDES - ALL AT 4

HERB NEW POTATOES  
HAND CUT CHIPS  
MIXED LEAF SALAD  
GREEN BEANS