

Aperitifs

aperol spritz	9.00
campari and soda	5.50
negroni	9.00
kir royale	9.00
old fashioned	9.00

To Share with Wine.....

marinated olives	3.00
fried small green peppers	4.00
bruschetta with plum tomatoes and basil	4.00
burrata with basil and walnut pesto	9.00
'the bull' board of Italian cured meats & antipasti	16.00

The Antipasti Kitchen

lentil and sorrel soup	6.00
purple sprouting broccoli with anchovies, chilli and sourdough	7.00
panzanella salad	7.50
asparagus with porcini mushrooms, wild garlic and a poached duck egg	8.50
hot chicken livers and chorizo, aged balsamic on crostini	6.95
insalata caprese	8.00
carpaccio of beef with fennel, rocket and pecorino	9.00
chargrilled peppers, anchovies and capers	7.00
crispy fried mozzarella and anchovy fingers with tomato sauce	7.50
scallop and pancetta skewers with salsa verde	8.50
hot seafood salad	8.50
beetroot, ricotta, walnut and fennel salad	7.00
pear and gorgonzola and hazelnut salad	7.95
'the bull' board of Italian cured meats for two	12.00

The Pizza and Pasta Kitchen

artichoke, taleggio cheese, and bresaola pizza	10.00
grilled vegetables, goats cheese and pesto pizza	10.00
seafood and wild garlic pizza	12.00
prosciutto, rocket and avocado pizza	12.00
pepperoni	10.00
spaghetti with mussels and parsley pesto`	8.00/14.00
pappardelle with an italian sausage and sage ragu	8.00/14.00
tagliatelle with pesto, courgettes and asparagus	8.00/14.00
open ravioli of crab, baccala, chilli and coconut	7.00/12.50
wild mushroom and herb gnocchi	7.00/12.50

Dinner: Monday-Thursday 18.00-21.30
Friday & Saturday 18.00-22.00 Sunday
18.00-20.30



The Mains Event

leg of lamb steak with braised artichokes, peas and broad beans and salsa verde	18.00
8 hr lamb shoulder with fennel, oven roast potatoes and sage (for two or three)	46.00
shin of beef, chianti and porcini stew with mashed potato	16.00
chargrilled T bone veal steak, anchovy and rosemary butter, english salad and fries	26.00
skillet roast cod fillet with roast peppers, lentils and salsa verde	18.00
calf's liver and pancetta with cannellini beans and spinach	17.00
escalope of veal saltimbocca with lemon, capers, spinach and mash	17.00
chargrilled squid with chilli with garlic roasties and rocket	18.00
tagliata of beef fillet with balsamic reduction, rocket, cherry tomatoes and parmesan shavings	23.00
rabbit, tarragon and chicken pie with peas	17.00
tuna seared with chilli, black pepper and fresh dill with a mediterranean salad	21.00

Sides

roasties, mash, fries, new potatoes and fennel, spinach, lentils, peas and broad beans, rocket and parmesan salad, tomato and basil	3.75
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At the Bar

italian cured meats and cheese for two	16.00
panini with skinny fries, prosciutto, mozzarella and pesto or grilled vegetables and goat's cheese, wild mushrooms on toast and fontina cheese	7.50
porchetta brioche bap with salsa verde and rocket	9.95
'the bull hotel's' focaccia club sandwich with fries	10.50
arancini ragu	9.00
lasagne al forno	12.00
'the bull' battered fish with skinny fries, tartar sauce and marrow fat peas	14.00

Desserts

almond, lemon and ricotta cake with mascarpone	7.00
pear and grappa sorbet	7.00
raspberry panettone bread and butter pudding	7.00
hot berries in valpolicella with vanilla ice-cream in a brandy snap	8.00
chocolate fondant with basil sorbet	7.00
apple strudel with custard	7.00
affogato	6.00
raspberry tiramisu	7.00



selection of 3 or 5 italian cheeses with
polenta and rosemary biscuits and
chutney 8.00/12.00

a discretionary 10% service charge will be added to all bills
Please speak to a member of staff for all dietary requirements and food allergies