

## Aperitifs

aperol spritz	9.00
campari and soda	5.50
negrone	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
baba ganoush and sourdough toast	4.00
'the bull' board of italian cured meats & antipasti (for 2)	16.00

## The Antipasti Kitchen

wild mushroom, spinach and parmesan tart	8.00
charantais melon, prosciutto and fig salad	9.50
chilled gazpacho soup with spinach and hazlenut pesto	6.00
hot chicken livers, sweetcorn and chorizo, aged balsamic on crostini	7.25
insalata caprese (tomato, mozzarella, basil and avocado salad)	7.75
carpaccio of beef with fennel, rocket, pecorino and orange	9.00
avocado, baby spinach, lardons, croutons, button mushroom and cherry tomato salad	7.00
scallop and pancetta skewers with salsa verde	8.50
warm seafood salad	8.50
prawn, cucumber and avocado cocktail with melba toast	7.00
chicory, figs and gorgonzola and hazelnut salad	7.95
salad of bresaola, peaches, fennel, rocket and parmesan shavings	8.00
mozzarella in carrozza with a tomato sauce	7.00

## The Pizza and Pasta Kitchen

artichoke, taleggio cheese, and bresaola pizza	7.00/10.00
grilled vegetables, goat's cheese and pesto pizza on a wholemeal base	7.00/10.00
prosciutto, rocket and avocado pizza	7.00/12.00
quattro formaggi	7.00/10.00
pepperoni	7.00/10.00
pizzas are available gluten free, upon request and take-away	
aubergine parmigiana	11.00
spaghetti with courgettes, saffron, chilli and mussels	8.00/14.00
pappardelle with an italian sausage and sage ragu	8.00/14.00
tagliatelle with artichokes, peas, asparagus and mint with a broad bean and feta pesto	7.00/12.50
open ravioli of crab, chilli, salt cod and coconut	7.00/12.50

### **lunch or early supper 2 courses @ 16.50**

mon-thur 12-2.30 and 6.00-7.00pm

choose **two** of the following, antipasti, sml pizza, sml pasta or pudding

175ml of house wine, pint of bull craft, sml sparkling water

## The Mains Event

roast chump of lamb with an artichoke, pea and bacon compote, mash potatoes and mint pesto	18.50
chargrilled ribeye steak, herb butter, portabello mushrooms, oven baked tomatoes & truffled wedges	23.00
skillet roast fillet of sea trout, prosciutto, samphire, lentils, yoghurt and lemon	17.50
tagliata of beef fillet 'for two', rocket, cherry tomatoes, parmesan, garlic potatoes & salsa verde	42.00
rabbit, tarragon and chicken pie with peas and broad beans	17.00
skillet roast plaice on the bone with brown butter, grapes, cucumber, fries and spinach	17.50
veal milanese with garlic roasties, sun-blushed tomato salsa, rocket and roasties	17.50
ligurian fish stew with salmon, octopus, mussels, baby vegetables and aioli	18.00
chicken breast saltimbocca with grilled mediterranean vegetables and olive tapenade	17.50
sauté of calfs kidneys with wild mushrooms, broad beans and a rösti potato	17.00
osso buco with a milanese risotto	19.00

## Sides

roasties, mash, fries, new potatoes and fennel, spinach, lentils, polenta chips, pea and bacon compote, heritage carrots, samphire, rocket and parmesan salad, tomato and basil	3.75
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## At the Bar

panini, prosciutto, avocado & mozzarella and pesto or grilled vegetables and goat's cheese with fries	7.50
wild mushrooms and blue cheese on toast	7.50
porchetta brioche bap, salsa verde, rocket and fries	9.95
'the bull hotel's' focaccia club sandwich with fries	10.50
ground beef burger, blue cheese, pancetta and fries	10.50
lasagne al forno with green salad	12.00
'the bull' battered fish with skinny fries, tartar sauce and marrow fat peas	14.00
warm duck leg salad with heritage carrots and beetroot	15.00

## Desserts

vanilla cheesecake with vanilla poached strawberries	7.00
sicilian lemon curd tart and clotted cream	7.00
lavender and grappa panna cotta	7.00
hot berries in valpolicella with vanilla ice-cream in a brandy snap	8.00
chocolate fondant with milk chocolate and baileys ice cream	7.00
honeyed fig and almond tart	7.00
summer berry eton mess with shortbread biscuit	7.00
tiramisu with tuli biscuits	7.00
selection of 3 or 5 european cheeses with polenta and rosemary biscuits and chutney	8.00/12.00

espresso/macchiato	1.70/1.80
americano, cappuccino, latte, mocha, double espresso	2.40
selection of artisan teas	2.20

Lunch: Monday-Friday 12.00-14.30 Saturday & Sunday 12.00-15.00  
Dinner: Monday-Thursday 18.00-21.30 Friday & Saturday 18.00-22.00 Sunday 18.00-20.30

Discretionary 12.5% service charge will be added for tables of 8 and more  
Please speak to a member of staff for all dietary requirements and food allergies