



The bull room autumn/winter feasting menu

nibbles

selection of pizzette

to start

the bull board of cured Italian meats, anti-pasti and toasted focaccia

warm salad of butternut squash, lentils, goat's cheese, avocado, pumpkin seeds and pomegranate

seafood linguine with, chilli, tomatoes, basil and capers

roasted marinated peppers with capers, buffalo mozzarella and anchovies

to follow

8hr shoulder of lamb with garlic roastie's, flagelots beans and minted pesto

moroccan Chicken tagine with dried fruit, chickpeas couscous and harissa

'the bull' fish pie (salmon, cod, mussels, prawns and hake) with minted peas, shoots and leaves

sticky beef in guinness with chestnuts, bacon, pancetta, horseradish dumplings and truffle mash

aubergine parmigiana

to finish

chocolate and grand marnier mousse with honeycomb

tiramisu with shortbread

red berry baked alaska

boards of unpasteurised cheeses with pickled grapes, chutney and polenta and rosemary biscuits

please choose two from each course

the feasting menu is designed to be served in large vessels shared across the table. There is no charge for the room hire but we will need £10 per head deposit. In the event of cancellation we require 21 days notice for a full refund

£30 a head inc vat, a discretionary service charge of 12.5% will be added to the bill

Please speak to a member of staff for all dietary requirements and food allergies