



Aperitifs

aperol spritz	8.00
campari and soda	9.00
negroni	9.00
peach bellini	8.00
elderflower mojito	9.00

To share with wine.....

homemade focaccia, olive oil	2.50
marinated olives	3.00
chorizo tapas style	4.00
parmesan straws	2.50

The Antipasti Kitchen

cauliflower and pumpkin seed soup	6.50
scallop and pancetta skewers with salsa verde	8.50
purple sprouting broccoli with anchovies, chilli on country toast	7.00
smoked mackerel, pancetta, cress and potato salad	7.00
heritage tomato, mozzarella, avocado, basil and artichokes salad	8.50
baked feta, sesame, blood oranges and baby spinach	7.50
pear and cashel blue, chicory and hazelnut salad	7.95
carpaccio of beef with rocket and parmesan	8.00
the bull board of Italian cured meats, pickles and sourdough	10.00/18.00

The Pizza and Pasta kitchen

margherita, tomato, mozzarella and fresh basil	7.00/10.00
grilled vegetables, tomato, goats cheese and pesto	12.00
puttanesca, tomato, mozzarella, anchovies, olives and capers	10.95
prosciutto, rocket, tomato, mozzarella and avocado	12.00
pepperoni, tomato, spiced sausage and mozzarella	7.00/10.00
florentine, tomato, mozzarella, spinach, egg and olives	10.95
(gluten free or wholemeal available, kids under 12 take £2.50 off)	
linguine with tiger prawns, capers, basil, tomatoes and chilli	8.00/15.00
woodland mushroom, herb and truffled gnocchi	7.50/12.00
open ravioli of crab, salt cod, chilli and coconut	8.00/15.00
arancini ragu, rice and bolognese fritters with tomato sauce	7.50/12.00

Opening times; 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

The Main Event

lamb fillet, lentils, burnt aubergine, spinach and pomegranate	16.00
beef bourguignon with all the bits and creamed potato	16.00
feather blade steak with roasties, wild mushrooms and parmesan shavings	24.00
lamb's kidneys, rosti, grain mustard, chilli and spinach	14.00
cotswold IPA battered fish'n'chips, marrow fat peas and chunky tartar sauce	13.00
salmon and prawn teriyaki with vegetable spaghetti and dipping sauce	16.95
roast chicken with chia chimichuri and grilled vegetables	16.50
twice baked double Gloucester soufflé with spinach	10.00
game pie with chestnuts, cranberries and celeriac mash	17.00

sides;

	3.50
spinach, celeriac mash, vegetable spaghetti, creamed potato, rosti, truffled wedges, garlic roasties, rocket & parmesan salad, heritage tomato and basil salad	

From the Bar

paninis with skinny fries;	7.50
prosciutto, mozzarella, tomato & pesto <u>or</u> grilled vegetables and goat's cheese <u>or</u> ham, chutney & cheese	
ground beef, blue cheese and pancetta burger with pickles and fries	9.95
cracked pork, brioche bap, apple sauce, caramelised onions and fries	9.95
mussels with cider, leeks and taragon	12.00
the 'bull hotel's chicken focaccia club sandwich with fries	9.95
cold cut guinness roast gammon, with a fried hen's egg, fries and seed mustard sauce	11.00
sausage roll	3.50
kelmscott pork and leek sausages with caramelised onion and sage gravy, mash	10.95
thrice cooked chips and garlic mayo	3.50

Desserts

affogato with vanilla ice cream	5.00
apple tarte tatin with xmas pudding ice cream	7.00
coconut and clementine crème brulee	6.50
chocolate mousse with honeycomb	7.00
blood orange curd meringue tartlet with crème fraiche	6.50
winter fruit and almond crumble with custard	6.50
three cheeses, comte, st, maure and dolcelatte with polenta, rosemary biscuits and chutney	9.00

A discretionary 12.5% service charge will be added to all bills for tables of 8 or more

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

Looking for a venue for a private party, have you seen The Bull Room! No room hire