



THE BULL HOTEL
FAIRFORD

LUNCH MENU

N I B B L E S

Mixed Olives marinated in chilli & garlic	5
Rustic bread board with whipped Marmite butter	6.50
Black pudding scotch egg, Ploughman's relish	7.50
Buffalo chicken thigh, pickled shallots, crispy onions, ranch dressing	7.50
Padron peppers sea salt, extra virgin olive oil (vg)	6.50

M A I N S

6oz Beef Burger, bacon jam, smoked steaky bacon, American cheese, pickles, burger sauce, fries	18.50
Buffalo chicken burger, ranch dressing, American cheese, pickled shallots, crispy onions, fries	18.50
Arkells gluten free beer battered haddock, triple cooked chips, curry sauce, mushy peas, tartar sauce, lemon	12/19.50
Slow cooked venison cottage pie, gratin mashed potato, seasonal vegetables, toasted sourdough, dressed salad	22
Classic omelette Arnold Bennet, flakes of oak smoked haddock, mornay sauce, toasted soughdough, dressed salad	18.50
Smoked aubergine & roasted squash flatbread, pomegranate, shallots, Italian burrata (v)	16.50
8oz Sirloin steak with tomato fondue, watercress, beef fat onion, triple cooked chips, choice of peppercorn sauce, Marmite Bernays or cowboy butter	32

S A N D W I C H E S

**Choice of white or brown farmhouse
bloomer or gluten free bread**

Today's roast sandwich with dipping gravy	9
Beer battered fish finger sandwich, gem lettuce and tartar sauce	9
Mature cheddar & onion marmalade (v)	9
Honey roasted ham, mature cheddar, mustard & coleslaw	9

Add fries or a mug of homemade soup for 2.50

Please make our team aware of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu description. Many of our dishes can be adapted for gluten free.

Although our team are trained on allergen controls and take great care on the preparation and cooking for our dishes we cannot guarantee the total absence of allergens. Detailed information of the fourteen allergens are available on request.

v - vegetarian, vg - vegan, df - dairy free, n - contains nuts