

The Bull Hotel, Fairford

Bar Menu

To share

Fish board - Salmon mousse, whitebait, remoulade, squid & rollmop herring	14.00
Bull board - selection of Italian & German cured meats, smoked garlic & tomato chutney	14.00

Favourites

IPA battered hake & skinny chips, pea & mint puree, tartare sauce	13.00
Pork & leek sausages with potato puree, buttered curly kale & caramelised onion gravy	12.50
Guinness glazed ham with fried eggs, skinny chips	11.00
Pork & chorizo burger, caramelised onions, skinny chips & pepper mayonnaise	12.50
Molten chilli cheese burger, montgomery cheddar, skinny chips & harissa mayonnaise	14.50

Sandwiches (served at lunch only), brown or white bloomer, all served with skinny chips

B, L, T with pepper mayonnaise	8.00
Oak smoked salmon, cucumber & lemon dressing	8.50
Buffalo mozzarella, sun blushed tomatoes, olives & pesto	7.50
Smoked tomato chutney & cheddar	7.50
Toasted Chicken & bacon club sandwich	10.00

Pizza anyone? (gluten free are available)

Margherita, mozzarella, tomato sauce & basil	11.50
Sunblushed tomato, olives, mozzarella, tomato sauce, parmesan, rocket & truffle oil	12.00
Classic pepperoni with mozzarella & tomato sauce	12.50
Prosciutto, avocado, mozzarella & tomato sauce	12.50

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

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A La Carte

Before.... Glass of fizz 7.00

Starters

Oak cured organic salmon, grapefruit, beetroot & rocket salad, fresh horseradish	9.00
Chicken & duck liver pate with onion chutney & toasted treacle bread	8.50
Baked garlic camembert with fresh toasted bread & salad	9.50
Venison carpaccio with parmesan shavings, orange & juniper dressing	9.00
Chef's soup with warm bread <i>(ask for details)</i>	6.50

Mains

Skillet roasted breast of chicken, sprout flowers, gnocchi & pancetta	16.50
Wild mushroom risotto with wilted spinach & shaved parmesan	15.00
8oz Char grilled sirloin steak with house butter, fat chips, stuffed mushroom & salad	25.00
8oz Flat iron steak with pink peppercorn sauce, fat chips & mixed salad	24.00
Steak & Kidney puff pastry pie, potato puree & kale	14.00
Pan fried fillet of sea bream with warm potato, pea puree & salsa verde	16.50

Sides - 3.50

Green beans & shallots, Potato puree, Skinny chips, Fat chips, Mixed salad
Rocket & parmesan salad, Sprout flowers & roasted fennel seeds

Desserts

Treacle tart with vanilla ice cream	7.50
White chocolate & raspberry cheesecake with strawberry & cream ice cream	7.50
Salted caramel fondant with vanilla ice cream	8.00
Apple & pear crumble with vanilla ice cream	8.00
Sticky toffee pudding with butterscotch sauce & salted caramel ice cream	7.50
Selection of cheeses served with quince jelly, grapes & fudge crackers <i>(please ask a member of staff for the cheese selection)</i>	9.00

After.....Salted Caramel Espresso Martini 9.00

Most of our dishes can be adapted for dietary requirements, just ask the waiting staff