

# The Bull Hotel, Fairford

## Bar Menu

### To Nibble & Share

Marinated olives - Mixed nuts - 3.00 each

Selection of warm homemade bread with confit garlic, olive oil & balsamic - 3.50

Caramelised onion hummus with flatbread - Padron peppers - Baked brie & truffle toast - 4.50 each  
veg board - A selection of the above ideal for sharing - 14.00

Honey & mustard cocktail sausages - Sliced prosciutto with parmesan & rocket - Cured meats - 4.50 each  
Bull board - A selection of the above ideal for sharing - 14.00

Crispy squid with lemon mayo - Whitebait with black pepper mayo - Pickled herring - 4.50 each  
Fish board - A selection of the above ideal for sharing - 14.00

### The Favourites

IPA battered hake & skinny chips, pea puree, tartare sauce - 13.00

The Bull burger with streaky bacon, cheddar cheese, smoked mayo & skinny chips - 14.00

Pork & leek sausages with mashed potato, buttered greens & caramelised onion gravy - 12.50

Honey glazed ham with fried eggs, skinny chips & watercress - 11.00

Seasonal pie with mashed potato & buttered greens - 15.00

### Pizza Kitchen

(gluten free are available)

Margherita, mozzarella & tomato sauce - 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

Goats cheese, caramelised onions, baby spinach, 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

- Cotswold gin cured salmon with blood orange, fennel & watercress - 9.00
- Chicken & hazelnut terrine wrapped in prosciutto with wild garlic mayo & toasted sourdough - 8.50
- Slow cooked duck egg, woodland mushrooms, spinach, truffle oil & toast - 8.50
- Braised pigs cheeks with parsley orzo, crispy black pudding & red wine jus - 9.00
- Chef's soup with warm bread - 6.50

### Mains

- Pan fried Cornish cod with chorizo, tomato, chick pea stew & parsley oil - 17.00
  - Skillet roasted breast of chicken, tagliatelle, woodland mushrooms & wild garlic - 16.95
  - Char-grilled pork chop, sautéed sweet potato, chimichurri & crispy onions - 18.00
  - Pea & goats cheese risotto with walnut & shaved parmesan - 8.00/15.00
  - Char-grilled sirloin steak with tomato, mushroom, slow cooked garlic, fat chips & watercress - 25.00
- Add peppercorn sauce for an extra 1.50*

### Sides - 3.50

Buttered greens, Mashed potato, Skinny chips, Fat chips, Mixed leaf salad, Rocket & parmesan salad

### Desserts

- Rhubarb & apple crumble with honey & ginger ice cream - 8.00
- Passion fruit cheesecake with white chocolate & lime - 7.50
- Chocolate fondant with mint chocolate ice cream - 8.00
- Sticky toffee pudding with butterscotch sauce & vanilla ice cream - 7.50
- A choice of sorbets & ice creams *(please ask a member of staff for the options)* - 1.50 per scoop
- Selection of cheeses served with quince jelly, grapes & fudge crackers - 9.00  
*(please ask a member of staff for the cheese selection)*

After.....Salted Caramel Espresso Martini - 9.00

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