

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

Favourites

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

Guinness glazed ham with fried eggs, skinny chips - 11.00

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

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

Pizza anyone?

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

Goats cheese, caramelised onions, baby spinach, mozzarella & tomato sauce - 12.50

For any dietary requirements please speak with a member of staff.

A discretionary 12.5% service charge will added to all bills.

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A La Carte

2 courses 24.00

3 courses 28.00

Starters

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

Mains

Roast sirloin of beef with Yorkshire pudding & red wine gravy
Roast Gloucestershire pork with crackling, apple sauce & gravy
(roasts served with roasted potatoes, root veg, buttered greens & braised shallot)
Skillet roasted breast of chicken, tagliatelle, woodland mushrooms & wild garlic
Pan fried Cornish cod with chorizo, tomato, chick pea stew & parsley oil
Pea & goats cheese risotto with walnut & shaved parmesan

Sides - 3.50

Cauliflower cheese, Roast potatoes, Buttered greens,
Skinny chips, Fat chips, Mixed salad, Rocket & parmesan salad

Desserts

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

After.....Salted Caramel Espresso Martini 9.00

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