

# 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 & rocket - 11.50

Chicken & leek pie with mashed potato & buttered greens - 16.00

Char grilled chicken Caesar, anchovies, parmesan & croutons - 12.50

### 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, roast red pepper, 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

Pear & Elderflower martini 9.00  
Pimms glass/Jug 6.50/18.00

Blueberry Mojito 9.00  
Prosecco Slushes 9.00

### Starters

Bibury smoked trout with cucumber, apple, potato & wasabi - 8.00  
Ham hock terrine with black pudding, pea & toasted sourdough - 8.00  
Charred nectarine & goats curd salad with walnut, honey & thyme - 8.50  
Asian duck salad with sesame & soy dressing - 9.00/14.00  
Gazpacho, garlic croutons, smoked sea salt & olive oil - 6.50

### Mains

Pan fried sea bream with Cornish mussels, crushed new potato, samphire & white wine cream sauce - 17.50  
Grilled boneless chicken thighs with harissa & tomato couscous, rocket, hazelnut & preserved lemon - 16.95  
Roast kid with heritage tomatoes, gnocchi, courgette with a rosemary & anchovy dressing - 18.00  
Tagliatelle pasta with rocket & lemon pesto, pine nut & parmesan - 8.00/15.00  
Char-grilled sirloin steak with tomato, mushroom, slow cooked garlic, fat chips & rocket - 25.00  
*Add peppercorn sauce for an extra 1.50*

### Sides - 3.50

Buttered greens, Broccoli almond & chilli, New potatoes,  
Mashed potato, Skinny chips, Fat chips, Rocket & parmesan salad

### Desserts

Eton mess - 8.00  
Coconut rice pudding mousse with mango & lime - 7.50  
Double chocolate brownie with salt caramel ice cream - 8.00  
Iced elderflower parfait with strawberry sorbet & white chocolate - 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 & crackers - 9.00  
*(please ask a member of staff for the cheese selection)*

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

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