

The Bull Hotel at Fairford

Snacks

Pigs in blankets	4
Harissa Houmous, Melba Toast	4
Tomato & Basil Bruschetta	5

To Start

Duck Liver Parfait, Toasted Brioche & Caramelised Onion Chutney	8
Traditional Scotch Egg, Aioli & Mixed Leaf Salad	9
Soup of The Day & Homemade Bread	6
Chicory & Poached Pear Salad, Walnuts & Blue Cheese	7
Salt & Pepper Calamari, Lime Mayo & Mixed Leaf Salad	8
Double Gloucester Cheese Soufflé & Cheese Glaze	9

To Follow

28-day dry aged Roast beef - or - Roast Gloucestershire pork - or – Roast Chicken (roasts served with roasted potatoes, all the veg, gravy & Yorkshire pudding)	15
The Bull 'Cheeseburger', Pickled Gherkin, Relish, & Fries	12
Pie of The Day with Butter Green & Potato purée	16
Fish & Chips, Tartar Sauce & Garden Peas	14
Grilled Fillet of Sea Bream, Pancetta, Guacamole, Sweet Corn & Roasted Red Pepper	17
Chicken Milanese, Rocket, Garlic Roasties & Salsa Verde	17
Chunky Beef or Vegetarian Chilli, Basmati Rice, Guacamole & Soured Cream, Fried Tortilla	16
Wild Mushroom & Spinach Tagliatelle	16
Vegan Butternut Squash & Sweet Potato Curry with Basmati Rice	14

Sides

Minted Peas, Buttered, Greens Mash, Buttered New Potatoes, French Fries, Fat Chips. Rocket & Parmesan Salad	4
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To Finish

The Bull 'Eton Mess'	8
Chocolate Brownie with Chocolate Sauce & Salted Caramel Ice Cream	8
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream	7
Warm Bakewell Tart, Vanilla Cream & Berries	8
Selection of 3 Cheeses, Grapes & Crackers	9
Selection of Sorbets & Ice Creams, Please ask your server for flavours	6

A discretionary service charge of 12.5% will be added to all bills for tables of 8 or more, and all weekend & bank holiday restaurant bookings

Please speak to a member of staff for all allergies and dietary requirements, and for seasonal sides available