

## Appetizers

- Ⓥ BREAD BASKET £4  
WITH UNSALTED BUTTER
- Ⓥ SALTED PRETZELS £5  
BEER & CHEESE DIP
- ⓈⓋ EDAMAME £5  
SESAME, CHILLI
- CRACKLING £5  
PORK CRACKLING, SESAME OIL, CHILLI

## Starters

- Ⓢ HERRING £7  
MARINATED HERRING, DILL CREAM
- WILD BOAR PATE £7  
SOURDOUGH, CRANBERRY
- ⓈⓋ FRENCH ONION SOUP £7  
HOMEMADE SOUP & CROSTINI GRUYERE
- Ⓢ SALMON CARPACCIO £9  
PICKLED SHALLOTS, CAPERS, CREME FRECHE, DILL, BREAD
- Ⓥ BAKED CROTON £8  
SOFT BAKED GOAT CHEESE, CARAMELIZED ONION, SOURDOUGH, ROCKET, BALSAMIC
- ⓈⓋ HERITAGE TOMATO £9  
BEST SELECTION OF TOMATOES, HERBS, CREAMY BURRATA
- Ⓢ GLAZED BIRD £7  
GLAZED CHICKEN WINGS, WHISKY, CELERY
- Ⓢ PRAWN ROLL £8  
WRAPPED IN CUCUMBER, SRIRACHA AIOLI, HERBS
- Ⓢ CRAB TARTARE £9  
MAYONNAISE, CUCUMBER, CAPERS, ONION, RADISH, CROUTONS
- GOUJONS £8  
COD, TARTARE, MINTED GARDEN PEAS
- Ⓢ SLICED BEEF £11  
BLACK PEPPER BEEF CARPACCIO, MUSTARD AIOLI, CRESS, CRUTONS
- NOT A CAESAR £8  
CHICKEN STRIPS, LETTUCE, RANCH DRESSING, NUTS
- Ⓥ COURGETTES £7  
PAN FRIED CAKES ZUCCHINI, CREME FRECHE, HERBS
- BEEF CROQUETTE £9  
HORSERADISH, ROQUITO PEPPERS, CHIVE DIP

## Bull's Head

BAR & BRASSERIE

## To share

- CHARCUTERIE BOARD £12/18  
SAUCISSON MIX, PICKLES, THREE CHEESES, BREAD
- GLOSSOP MESS £16/24  
BOUDIN NOIR, WILD BOAR PATE, CABANOSSI, PICKLES, WARM PORK CRACKLING, BREAD
- ⓈⓋ CAMEMBERT £12  
CONFIT GARLIC, ONION CHUTNEY, ROSEMARY, BREAD

## From the grill

- Ⓢ FILLET MIGNON £30  
BEEF FILLET, CHANTERELLE, RED WINE JUS, CRESS
- Ⓢ RIB EYE £26  
RIB EYE STEAK, GARLIC BUTTER, CRESS
- Ⓢ A BIT OF EVERYTHING £27  
PORK BELLY, BOUDIN NOIR, SIRLOIN, CHICKEN, RED WINE JUS
- Ⓢ COTE DE BOEUF £75  
PRIME BEEF CUT 20 OZ, 2 SAUCES, CHIPS, SALAD
- Ⓢ STEAK FRITES £16  
RUMP MINUTE STEAK, GARLIC BUTTER, FRITES
- Ⓢ CHICKEN FRITES £16  
MARINATED CHICKEN BREAST, GARLIC BUTTER, FRITES
- Ⓥ BULL BURGER £17  
PRIME BEEF PATTY, ROCKET, HERITAGE TOMATOES, ONION, PEPPERCORN, FRITES

PEPPERCORN, HOLLANDAISE, WINE JUS. £3

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO YOUR BILL. THIS IS SHARED FAIRLY AMONG OUR TEAM AS A THANK YOU FOR THEIR HARD WORK AND SERVICE. IF YOU WOULD PREFER TO HAVE IT REMOVED, PLEASE JUST LET US KNOW.

## Main Course

- Ⓢ BOURGUIGNON £17  
SLOW COOKED BEEF IN RED WINE SAUCE, MASHED POTATO
- FISH BY MICHAEL £16  
BUTTERED COD STRIPS, CHIPS, MINTED GARDEN PEAS, SIGNATURE TARTARE
- WRAPPED CHICKEN £17  
PUFF PASTRY, WILD MUSHROOMS, TRUFFLE SAUCE, AUTUMN TRUFFLES
- Ⓢ FISH PARMANTIERE £18  
SALMON, PRAWNS, LEEKS, BEURRE BLANC, MASHED POTATO, GRUYERE
- Ⓢ PORT DUCK £19  
DUCK BREAST, POTATO GRATIN, PORT & CHERRIES SAUCE
- Ⓢ CAULIFLOWER £16  
CAULIFLOWER STEAK, CHESNUT BUTTER, ALMONDS

## Salads

- Ⓢ TORN LETTUCE £16  
LOLLO BIONDI LETTUCE, HOUSE CAESAR DRESSING, CROUTONS, GRILLED CHICKEN
- Ⓢ NICOISE £18  
LOLLO BIONDI LETTUCE, FRISEE, HONEY MUSTARD DRESSING, NEW POTATOES, LEEK, FINE BEANS, CHERRY TOMATOES, SOFT BOILED EGG, GRILLED SALMON

## Sides

- Ⓥ FRENCH FRIES £5
- Ⓥ CHIPS £5
- Ⓢ GRATIN POTATO £5
- Ⓢ MASH POTATO £5
- Ⓢ HOUSE SALAD £4
- Ⓢ GLAZED CARROT £4
- Ⓢ BROCCOLI £5
- Ⓢ FINE BEANS & SHALLOTS £4
- Ⓥ TRUFFLE FRITES £6
- Ⓢ TOMATO BRETON £5

Our restaurant is not free from the following allergens: nuts, sesame seeds, gluten, milk, eggs and soya. Our specifications, full ingredient declarations and nutritional information are all available upon request.