

THE BULLS HEAD MENU

Monday to Thursday Lunch 12to3pm Dinner 5to8pm Friday 12to3 5to9pm Saturday 12to9pm Sunday 12to7pm pdf

TO START WITH

Pate of the Week (GF option)

With caramelised onion chutney, toasted sourdough & salted butter. £7.95

Crispy Salt & Pepper Calamari (DF options)

Pineapple cut squid, deep fried & served with lemon mayo & sweet chilli. £8.75

Grilled French Goat's Cheese (V/GF)

Served on a home pickled golden beetroot & heritage tomato salad. £8.50

Breaded Butterfly King Prawns (DF options)

Six succulent prawns served with sweet chilli sauce & lemon mayo dip. £8.95

Traditional French Onion Soup (GF/DF options)

Caramelised onion, simmered in a savoury beef & cognac broth, finished with toasted baguette and a golden layer of gruyere cheese. Small £6.95 Large £9.50

Mesquite Grilled Chicken Wings (GF options)

Served with BBQ sauce and mixed leaf tossed in house dressing. £8.95

Classic Marie Rose Prawn Cocktail (GF options)

Succulent prawns, crevette, crunchy lettuce, cucumber & drizzled with our signature Marie Rose sauce with a wedge of lemon & crusty baguette. £9.95

Crispy Panko Breaded French Brie (V)

Creamy soft ripened Parisienne cheese, deep fried in crispy breadcrumbs served with redcurrant & port jam & mixed leaves tossed in our house dressing. £7.95

Creamy Garlic Chestnut Mushrooms & Shropshire Blue (V) (GF options)

Pan fried Chestnut mushrooms in creamy blue-cheese, garlic & herb sauce served with warm baked crusty sourdough baguette. £8.95

PAN FRIED BRITISH STEAKS

Our steaks are locally sourced and cooked to your liking, served with your choice of chunky chips or skinny fries served with steamed green beans, grilled plum tomato & sautéed chestnut mushroom with your choice of sauce: Brandy Peppercorn ~ Warm Garlic Butter & Parsley ~ Creamy Blue Cheese ~

8oz Fillet Steak £35 ~ 10oz Rib-Eye £30 (GF) (DF options)

LOCAL GOURMET ARTISAN PIES

A choice of award winning, locally made artisan pies, including a vegetarian/vegan option, served with creamy mash or chunky chips, seasonal vegetables, and red wine gravy.

Please ask your server for today's choices. £16.95 (VE/V)

If you require information about the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not have a specific allergen due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VE) Vegan. Ask your server for other options on our menu.

Please ask one of our team for today's Chef's special.

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A TASTE OF THE SEA

Louisiana Seafood Gumbo (GF/DF options)

Spicy Creole style fish stew made with bell peppers, chilli, chorizo, celery, onion, tomato & Cajun spices with Fresh mussels, squid, haddock, king prawns & crevettes, served with warm crusty sour dough baguette to dip in! £23.95

Luxury Oven Baked Fish Pie

Made fresh daily, chunks of fresh salmon, haddock, smoked haddock & king prawns baked in a creamy white wine sauce on a bed of spinach leaves topped with mash and melted cheddar cheese. £17.50

Ale Battered Fresh Haddock & Chips (GF/DF option available)

Fresh Atlantic Haddock coated in our **ESB** ale batter recipe, deep fried & served with chunky chips, & your choice of garden peas or mushy peas & our homemade tartare sauce. £16.95

Pan Fried King Prawns in Garlic and Parsley Butter *Great to share as a starter!* (GF options)

Whole crevettes pan fried in parsley and garlic butter with a hint of fresh chilli & lemon served with crusty sourdough: 8 prawns £15 ~ 16 prawns £26

Our Popular Shetland Rope Grown Steamed Fresh Mussels & Frites (GF) (DF options)

Steamed in our white wine, garlic, onion & parsley cream sauce served with frites & Dijon mayo
½ kilo £15~ one kilo £26 great to share as a starter too!

TRADITIONAL BRASSERIE CLASSICS

Traditional Beef Bourguignon (DF options)

Slow cooked prime beef chunks in a Burgundy red wine beef & herb stock with smoked bacon, button mushrooms & shallots, served with steamed French beans & silky Maris Piper mash. £17.95

Lamb Shank in Red Wine & Rosemary Jus (GF) (DF options)

Slow cooked in our rich red wine sauce, served with seasonal vegetables & creamy mash. £22.95

Gnocchi all' Arrabbiata & Warm Crusty Bread (VE) (DF options)

Potato Gnocchi in a tomato, chilli, roasted red pepper & garlic sauce drizzled with basil oil. £15.95

Local Butchers Cumberland Sausages & Mash (DF options)

Three sausages on creamy Maris Piper mash, garden peas, topped with red wine onion gravy. £14.75

10oz Smoked British Gammon Horseshoe Steak (GF) (DF options)

Pan fried & served with chunky chips, grilled plum tomato, garden peas and two fried eggs. £16.50

Pan Fried Lambs Liver & Smoked Crispy Bacon (GF/DF options)

Served on creamy mash, topped with onion gravy, crispy bacon & fresh seasonal vegetables. £16.25

Goan Vegetable Curry & Clay Baked Naan Bread (VE) (GF/DF options)

Cauliflower, sweet potato, peppers, onions, tomato & ginger in a spicy creamy curry sauce with basmati rice £17.50

Steak Burger or Chicken Burger with Smoked Bacon & Melted Jack Cheese

Our own recipe of seasoned pan-fried steak mince burger or crispy breaded chicken breast topped with melted jack cheese, bacon, vine tomato, crunchy lettuce in a toasted gourmet bun with French fries & chipotle sauce. £16.95

Please ask one of our team for today's Chef's special.