

THE BULLS HEAD MENU

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

SMALL PLATES

Soup of the Day

Served with fresh baked baguette slices & butter. £7.50

Pate of the Week (GF option)

Caramelised onion chutney, toasted sourdough & butter. £8.75

Breaded Butterfly King Prawns (DF options)

Six prawns deep fried & served with sweet chilli sauce & lemon mayo dip. £9.50

Crispy Salt & Pepper Calamari with Aioli (DF options V)

Pineapple cut squid, deep fried & served with aioli & sweet chilli. £9.25

Caramelised Shallot Tarte Tatin (V)

Homemade with a quenelle of cream cheese, chives & balsamic glaze. £8.95

Mesquite Chicken Wings & Hot Sauce Dip (GF/DF options)

Served with siracha hot sauce & mixed leaf salad with house dressing. £9.25

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

Pan fried Chestnut mushrooms in a creamy Italian garlic, herb & blue cheese sauce served with slices of freshly baked focaccia. £9.50

Classic Marie Rose King Prawn Cocktail (GF options)

Succulent king prawns, crevette, crunchy lettuce, cucumber & drizzled with our signature Marie Rose sauce with a wedge of lemon & crusty baguette. £10.95

Infused Rosemary & Garlic Baked Camembert (V)

Served with cranberry & redcurrant port chutney & warm crusty sour dough. £8.50

SIGNATURE SEAFOOD DELIGHTS

Our Luxury Oven Baked Creamy Fish Pie (pre-order GF option)

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. £18.25

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

Fresh Atlantic Haddock coated in our ale batter recipe, deep fried & served with chunky chips, & your choice of garden peas or mushy peas & our homemade tartare sauce. £17.95

Pan Fried King Prawns in Garlic and Parsley Butter (GF options)

8 whole crevettes pan fried in parsley and garlic butter with a hint of fresh chilli & lemon served with crusty sourdough: £18 great to share as a starter

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

Steamed in our white wine, garlic, onion & parsley cream sauce served with frites & Dijon mayo
½ kilo £16~ one kilo £26 great to share as a starter too!

Spicy Louisiana Seafood Gumbo (GF)

A spicy traditional recipe from New Orleans with fresh mussels, calamari, king prawns, two crevettes with haddock all cooked in Chef's Cajun spiced tomato fish & Chicken stock with thyme, green & red bell pepper, red chilli, chorizo, celery, onion & courgette served with steamed basmati rice. £32

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PUB & BRASSERIE CLASSICS

Classic Shepherd's Pie (GF)

Slow braised blend of lamb & beef cooked in rosemary & red wine seasoned stock with root vegetables topped with cheddar infused mash & served with hispi buttered cabbage. £18.95

Traditional Beef Bourguignon (GF/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 & creamy mash. £19.50

Melanzane alla Parmigiana & Baked Focaccia (V/GF option)

Layered slices of aubergine baked in a rich Italian seasoned sauce with fresh mozzarella cheese & served with a mixed leaf, roasted red pepper, parmesan & rocket salad with focaccia. £17.50

Pan-Fried Pork Steaks Dijonnaise

Two 5oz loin of pork steaks pan fried with colcannon mash & creamy wholegrain mustard sauce £17.95

Locally Sourced Pan Fried 8oz Fillet Steak or 10oz Rib-Eye (GF)

Cooked to your liking, served with your choice of chunky chips or skinny fries served with steamed broccoli spears, grilled plum tomato & sautéed chestnut mushrooms with your choice of sauce: Brandy Peppercorn ~ Warm Garlic Butter & Parsley ~ Creamy Blue Cheese. F£35 R£30

Local Butchers Cumberland Sausages & Mash (DF/GF options)

Three sausages on creamy mash, garden peas, topped with red wine onion gravy. £15.95

Crispy Tofu & Vegetable Coconut Curry. (Vegan) (DF)

Classic Malaysian style curry with sweet potato, spinach, cauliflower, red fresh chilli slices, hispi cabbage & courgette served with naan bread & basmati rice £18.50

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

Pan fried & served with chunky chips, grilled plum tomato, garden peas and two fried eggs. £17.50

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

Served on creamy mash, topped with onion gravy, crispy bacon & fresh seasonal vegetables. £16.95

Steak or Chicken Burger with Smoked Bacon & Jack Cheese also Spicy Veggie Burger

Our own recipe of seasoned pan-fried steak mince burger or crispy breaded chicken breast topped with bacon, (VB) melted jack cheese, vine tomato, crunchy lettuce in a toasted gourmet bun with French fries & chipotle sauce. £17.50

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 of pies. £17.95 (VE/V)

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

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

Allergen Awareness (DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VE) Vegan.

Ask your server for other options on our menu.