

The Bull & Butcher Large Group Dinner Menu



Something before...

- | | | |
|---|--|-------|
| ✓ | Homemade soup of the day with crusty bread | £5.75 |
| | Ham hock terrine, piccalilli and toast | £6.45 |
| | Grilled garlic king prawns contains shellfish | £8.00 |
| | Deep fried whitebait in smoked paprika with lemon and garlic aioli | £5.95 |
| ✓ | Grilled goat's cheese and red onion marmalade tart with leaves | £6.45 |

The main bit. . . .

- | | | |
|---|---|--------|
| | Pan fried Gilt head bream, New potato cake, samphire, tarragon cream sauce | £14.95 |
| | Pheasant breast with mini pie, Savoy cabbage, parmentière potatoes (May contain shot) | £14.50 |
| | Herb crusted rack of lamb, Dauphinoise potatoes, vegetables, rosemary sauce | £19.95 |
| | 10oz Sirloin, Wild mushroom and whiskey sauce, field mushroom, salad, fat chips | £21.95 |
| ✓ | Roasted butternut and Gorgonzola ravioli, rocket salad & sage butter dressing | £13.50 |

Just a little more...

- | | | |
|--|--|-------|
| | Crème brulée with langue du chat biscuit | £5.95 |
| | Sticky toffee and date pudding, toffee sauce and vanilla ice cream | £5.75 |
| | Apple and berry crumble with custard | £5.95 |
| | Chocolate pecan pie, vanilla ice cream pecan praline shards | £5.95 |
| | Homemade Trio of ice creams and sorbets | £5.50 |
| | Cheese board with biscuits & chutney | £7.50 |

If you have any concerns regarding allergens in any of our dishes, please ask a member of the team and we will be able to help you.

All dishes are cooked from fresh locally sourced ingredients whenever possible with the greatest care by our team of chefs. On occasion, due to supply and demand, some dishes may be subject to change. We apologize for any inconvenience this may cause. We hope you have enjoyed your experience with us and that we met your expectations. If you did, tell others, if not, then please tell us.