



DAY **MENU**

Gem's wholesome granola pot	4.5
Pancakes with crispy bacon and maple syrup.	6.5
Bull breakfast muffins – served toasted with a slice of cheese Sausage/Egg, Bacon/Egg, Double egg	4.5
Full Bull English breakfast – Fried eggs, Cumberland sausage, black pudding, smoked bacon, mushrooms, tomato & baked beans with toasted sourdough bread.	9.5
Vegetarian breakfast – Fried eggs, grilled halloumi, spinach, mushrooms, tomatoes, baked beans & toasted sourdough bread.	9
Rotisserie Chicken Caeser salad - Baby gem, Parmesan cheese, croutons and crispy bacon.	9.5 9.5
Mackerel – with asparagus, Hollandaise on malted brown.	9.5
El Bulli – Smashed avocado on buttered toasted sourdough bread served with paprika fried eggs, topped with grated smoked Gouda. Add chorizo 2.2	
Quarter yoghurt marinated rotisserie chicken with Nikka whisky glaze	8.5 8.5
Wild Mushroom Risotto – seasonal mushrooms cooked in a Nikka cream	5.5
BBQ Wings – marinated in a sticky Asian sauce.	7.5
Mars glazed baby back ribs – Sticky BBQ whisky marinated ribs.	12.5
BBQ platter - Sticky BBQ whisky marinated ribs, wings, pickles and triple cooked chips.	
Sides: Triple cooked chips 4.5 , Sweet potato fries 4 , Romanesco salad 5	
Extras: Avocado – 2.75, Cumberland Sausage 1.5, Canadian cured Bacon 1.5, Egg 1.5, Grilled Tomato 1.	

Juice: Freshly squeezed orange Juice **3** Juice of the day (please ask server) **4.5**

Coffee: Espresso **1.8/2.4**, Macchiato **2.5**, Americano **2.5**, Cappuccino **2.7** and Latte **2.7**

Tea: English Breakfast, Earl Grey, Darjeeling Peppermint, Jasmine, Green, Chamomile, Lemon & Ginger or Red Berry **2.5**