



### Small Bites

**Salt & pepper crispy squid** with pak choi & sweet chilli dressing 7.5

**Confit Duck** fritters with mitchers bourbon plum sauce 7

**Padron peppers** fried with Hawaiian lava salt 5.2

**Pan fried scallops**, edamame bean puree, chilli & garlic flakes 10

**Chicken Teriyaki** with angel hair 6.5

**Macaroni cheese croquettes** with Jerusalem artichoke puree & port reduction 6

Little or Large **Braised beef short Rib** with house slaw 7.5/15  
(Go large includes hand cut chips & tender stem broccoli)

**Steamed Baos** (with Asian salad) 5.5

Soft shell crab & chilli jam  
Crispy katsu chicken & kimchi  
Crunchy sweet potato  
Nikka whisky pulled pork

### Mains

Our famous **Rotisserie chicken** sliced and ready to share. Perfect with salad and sides. choose your glaze:

Nikka whisky & soy glaze / Sweet chilli sauce / Satay & wasabi mayo  
Whole 27.5 / Half 14.5 / Qtr 7.5

**10oz, 28 day aged Rib-eye steak** served with triple cooked chips, rocket & Nikka whisky Schezuan peppercorn sauce 24

**Seared sesame tuna** with apple and pear puree & tender stem broccoli 15.5

**Sauteed aubergine with herbed lentil** with citric parsley oil 13.50

**Honey glazed Gressingham duck breast** with butternut squash puree & heritage carrots 15

**Bull Chicken burger** Our infamous charcoal brioche buns, marinated grilled chicken breast, raw slaw, smoked avocado & sweet chilli jam 14

**Tempura soft shell crab burger** Charcoal brioche bun w/pickled Asian salad and sesame mayonnaise 13

**Roast vegetable stack burger** Charcoal brioche bun w/grilled red pepper, aubergine, Portobello mushroom & smoked Lancashire cheese 11

### Rotisserie Chicken

The Bull's speciality

Our chickens are free range from Freemans farm in Newant. Brined with ginger and marinated overnight in Asian spiced yoghurt and cooked slowly to be subtly spicy, juicy and delicious. Finished with a Nikka Whisky glaze.

### Salads

(Mix any 2 for a medium, or 3 for a large) Medium 5.5 Large 8.5

**Super food salad** Quinoa, chickpeas, wilted kale, pomegranate seeds, pine nuts & feta

**Avocado salad** Avocado, tomato, cucumber, red onion & crispy garlic

**Pearl barley salad** Roasted butternut squash, goats cheese, spinach, pine nuts & caramelized onions

**Asian salad** Pickled vegetable ribbons, Chinese cabbage, beansprouts, spring onions & chilli

**BICS slaw** Red cabbage, red onion, carrots, mouli, broccoli stem

### Desserts

Affogato – Vanilla ice cream, espresso and Nikka from the barrel 7

Ginger sponge with stewed plums & vanilla ice cream 6.5

Plum jam dountuts w/whisky salted caramel 6.5

De-constructed eton mess 6.5

### Cheese and Whisky pairings

Our whisky specialists have taken time to pair some amazing single malts and cheeses from around the world, each month we will be selecting different whiskies and sourcing some of the finest cheeses for you to enjoy at the end of your meal or while you sit at the bar

12 Year old Balvenie Double wood Paired with French Gouda - £10

17 Year old Balvenie double wood 43% paired with truffled Gouda - £16

21 Year old Balvenie Portwood 40% Paired with a Shropshire Blue - £20

If you have a food allergy or intolerance, including Gluten, eggs, fish, peanuts, soybeans, milk, lactose, nuts, celery, mustard, sesame seed, sulphur dioxide, lupins, crustaceans or Molluscs, please inform a member of our staff for more details.