



Small Bites

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

Coconut sticky seaweed rice & crispy hens egg 6

Confit duck fritters with mitchers bourbon plum sauce 7

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

Padron peppers fried with Hawaiian lava salt 5.2

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

Fish stew with chickpeas, coriander & lime 15.5

Homemade fried chilli tofu with crispy noodles, sugar snaps, tender stem broccoli, a fried egg & soy sauce 12.5

Slow cooked Hakka pork belly stew braised with dark soy, potatoes & shiitake mushrooms served with wild rice 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

Chocolate pudding with rich chocolate sauce & vanilla ice cream 6.5

Salt baked pineapple, sesame ice cream with Elements of Islay peat whisky chilli syrup 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.