

THE BULL

ON THE GREEN

Food Allergies and Intolerances; Some of our foods contain allergens. Please speak to a member of staff for more information and make them aware while ordering

Please Note: We do not add a service charge; all tips are shared evenly throughout the team.

Food served Monday –Thursday 12-9, Friday & Saturday 12-9.30, Sunday 12-8

BAR NIBBLES

MARINATED OLIVES (VE) - 4.00, SWEET SPICED NUTS – 3.50, SELECTION OF BREADS WITH
FLAVOURED BUTTERS – 5.00

SMOKED HAM HOCK CROQUETTES SOFRITO SAUCE – 6.50

GARLIC BREAD – 3.00 ADD MOZZARELLA (V) - 5.00

TOASTED PITTA WITH HUMMUS & RED PEPPER HUMMUS (VE) - 5.00

TO SHARE

COLD SLICED MEAT SELECTION, CRUSTY SUSSEX FLUTE, PICCALILLI, PICKLED ONION, PICKLED EGGS, RED
ONION MARMALADE, CHEESE & OLIVE STRAWS – 20.00

CAMEMBERT BAKED IN THE BOX, OLIVES, RAPESEED OIL & BALSAMIC, FOCACCIA BREAD, RED ONION
MARMALADE, VEGETABLE CRUDITES (V) – 16.00

STARTERS

WINTER CELERIAC & BRAMLEY APPLE SOUP – 7.00

TERRINE OF LOCAL GAME – 8.50

BAKED SWEET POTATO, BABA GHANOUGH, SPICED CHICK PEAS, SUGAR SNAPS, BASIL OIL &
BALSAMIC (VEGAN) – 8.50

CRISPY SQUID, PANCETTA, RED CABBAGE & MIXED LEAF – 8.00

ROASTED ENGLISH ONION, CAULIFLOWER CHEESE SAUCE, TRUFFLE & HONEY – 8.00

WILD MUSHROOM ARANCINI, CHESTNUT PUREE, CEP VELOUTE – 8.50

SCOTCH EGG, BLACK PUDDING & BACON SALAD, CAPER MAYONNAISE – 8.50

VERRINE OF CRAB, BEETROOT, HORSERADISH & AVOCADO – 9.00

SANDWICHES (SERVED MON - SAT 12 - 6PM)

ROAST PORK BELLY, SAGE & ONION STUFFING, APPLE SAUCE - 7.00

ANTIPASTI ON TOASTED SOURDOUGH (VE) - 7.50

4 CHEESE & ONION TOASTIE, ONION MARMALADE (V) - 7.00

SMOKED SALMON, CREAM CHEESE & CHIVE BAGEL - 8.50

CRISPY BACON, BRIE & CRANBERRY FOCACCIA - 8.50

MAINS

STEAK BURGER - SKINNY FRIES, LETTUCE, TOMATO, ONION, TOMATO RELISH – 14.00

ADD CHEESE 1.00, ADD BACON 1.50

FISH 'N' CHIPS - PEA PUREE, CHUNKY CHIPS, TARTARE SAUCE, FRESH LEMON – 14.00

CRISP COURGETTE, CHICK PEA AND HALLOUMI BURGER, TOMATO, RED PEPPER KETCHUP, BABY GEM,
RED ONION, SKINNY FRIES (V) – 12.50

FILLET OF SCOTTISH SALMON AND HALIBUT TOPPED WITH BOULEU BUTTER, CREAMED LEEKS,
MUSSCLE AND COCKLE BOUILLABAISSE 18.50

BUTTERNUT SQUASH, LEEK, PARMASAN AND PEA RISOTTO, CRISP PARMASAN TUILE, PEASHOOTS
AND TRUFFLE OIL- 13.50 (VEGAN OPTION AVAILABLE)

CHICKEN AND LEEK PIE - MASH, SEASONAL VEGETABLES – 14.00

WARM SALAD OF BRAISED BABY GEM, CHARRED PEARS, ROASTED WALNUT AND BLUE CHEESE– 9.50

BRAISED CHEEK OF BEEF, BOURGUIGNON, CREAMED POTATOES– 13.50

CRISP CONFIT OF DUCK LEG, WHITEBEAN CHORIZO & TARRAGON CASSOULETTE WITH BUTTERED
CURLY KALE – 17.50

MONKFISH & KINGPRAWN MADRAS, AROMATIC RICE, POPPADOM, CUCUMBER & MINT DRESSING –
17.50

10oz RIBEYE STEAK, FLATCAP MUSHROOM, VINE TOMATOES, CHUNKY CHIPS & PEPPERCORN SAUCE –
26.50

SIDES

CHUNKY CHIPS - SKINNY FRIES - CREAMED POTATO - GARDEN PEAS – HOUSE SLAW ALL 3.00

MIXED SALAD - SEASONAL VEGETABLES - TOMATO & RED ONION SALAD - ALL 4.00

CHEESY CHIPS – 5.00

PLEASE CHECK THE BOARD FOR OUR SPECIALS OR ASK A MEMBER OF THE TEAM

CHILDRENS MENU UNDER 12 YEARS – 6.00

– MACARONI CHEESE WITH GARLIC BREAD –

– CHEESEBURGER AND FRIES – CHICKEN GOUJONS , FRIES & PEAS –

– SAUSAGE, MASH AND PEAS – BATTERED COD, FRIES AND PEAS –

ALL CHILDREN MEALS COME WITH A SCOOP OF VANILLA ICE CREAM SERVED WITH A CHOICE OF
CHOCOLATE OR STRAWBERRY SAUCE

DESSERTS

ALMOND AND VANILLA TART, POACHED ENGLISH RHUBARB AND BLOOD ORANGE SORBET-7.00

(VEGAN & GLUTEN FREE)

SOUR CHERRY AND HAZELNUT PRALINE PARFAIT, CHERRY COMPOTE RICH CHOCOLATE GANACHE-
8.00

WARM APPLE CRUMBLE CAKE AND SALTED CARAMEL ICE CREAM-7.00

SPICED BITTER ORANGE SPONGE, ROASTED PLUMS AND VANILLA ICE CREAM-7.00

(GLUTEN FREE)

DARK CHOCOLATE PANNA COTTA, COCONUT CARAMEL, POACHED PEAR AND PEANUT

BUTTER BISCUIT-8.00

(VEGAN & GLUTEN FREE)

LOCAL CHEESEBOARD – BRIGHTON BLUE, MAYFIELD, TALEGGIO, SUSSEX BRIE, CRACKERS,

RAISIN & WALNUT BREAD, GRAPES, CELERY & CHUTNEY - 10.00

LOCAL DOWNSVIEW ICE CREAM SELECTION

1 SCOOP - 1.75 2 SCOOPS - 3.50 3 SCOOPS - 5.25

PLEASE CHECK THE SPECIALS BOARD OR ASK A MEMBER OF THE TEAM FOR THE SELECTION
FLAVOURS

COFFEE & HOT DRINKS

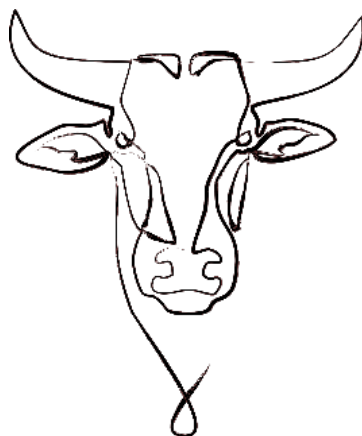
CAPPUCCINO 2.60 LATTE 2.60 FLAT WHITE 2.60 ESPRESSO 2.10 DOUBLE ESPRESSO 2.95 HOT
CHOCOLATE 2.65 TEAS 2.25 - DECAF, RED BERRIES, CAMOMILE, GREEN TEA, PEPPERMINT, ASSAM,
EARL GREY

PORT, FORTIFIED & DESSERT WINES

HARVEYS BRISTOL CREAM SHERRY 2.50 BARBADILLO PEDRO XIMENEZ 2.70 COCKBURNS FINE
RUBY PORT 2.50 RAMOS PINTO PORT 3.20 RAMOS PINTO 10 YEAR 3.30 LATE HARVEST DESSERT
WINE BOTTLE 15.00 LATE HARVEST BY THE GLASS 5.50 PETIT GUIRAUD DESSERT WINE BOTTLE
23.00

DIGESTIFS

GRAND MARNIER 2.50 COINTREAU 2.75 KAHLUA / KAHLUA SALTED CARAMEL 3.00 BAILEYS
3.50 CAZCABEL TEQUILA / COFFEE / HONEY 3.50



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SUNDAY ROASTS

ROAST SIRLOIN OF BEEF - £17

ROAST BELLY OF PORK - £16

ROAST BREAST OF CHICKEN - £16

VEGETARIAN NUT WELLINGTON - £14 (V)

MIXED ROAST OF BEEF, PORK, LAMB AND CHICKEN - £18

ROAST RUMP OF LAMB - £17.50

(ALL SERVED WITH SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING)

CHILDREN

ROAST BEEF - £9

ROAST CHICKEN/PORK - £8