

THE BULL



Mon – Fri Lunch 12-2.30pm Supper 6-9.30pm
Sat 12-9.30pm **Sun** 12-9pm

D I T C H L I N G

Lunch Menu

Starters

Soup of the day, warm bread	£6
Fois gras & chicken liver parfait, pickled heritage carrots, candid grapefruit	£8
Beetroot gnocchi, goats curd, shallot puree	£7
Cider steamed mussels, pancetta & sour dough	£7.50
Braised oxtail, oxtail consommé, carrot & turnip mash	£8.50
Salmon gravlax, cucumber granita, radish & fennel	£7

Mains

8oz Ribeye steak, hand cut chips, bearnaise sauce	£22.50
Salmon fillet, parmentier potatoes, spinach & parmesan, horseradish	£15.50
Venison pie, chestnut mash, tender stem broccoli	£14
Bedlam ale battered cod fillet, hand cut chips, peas & tartare	£13.50
Duck breast, parsley root, pomme puree, pomegranate, kale	£18.50
Pumpkin risotto, spinach, goat's cheese, toasted seeds & rosemary	£13
Winter vegetable crumble, buttered mash, seasonal vegetables	£13.50
Beef burger, monterey jack, onion jam, hand cut chips & coleslaw	£13.50

Sandwiches

Free range egg mayonnaise, chive & spring onion	£6.50
Coronation chicken	£7
Crayfish, avocado, lemon & dill open sandwich on rye	£7.50

While you decide

Nuts and Nibbles	£3
Fresh Olives	£4
Warm bread & oils or houmous	£4
Cod goujons & tartar sauce	£5
Baked camembert, tomato chutney	£8
Five spiced guinea fowl thighs	£6

Side orders all £4

Mustard mash
Hand cut chips
Mixed leaf salad
Savoy cabbage & anchovy butter

All of our meat, game & poultry is sourced from Sussex & Kent farms & estates, Vegetables & Herbs are sourced where possible from our kitchen garden. Food Allergies and Intolerances: Before you order please speak with our staff if you would like to know about our ingredients. Game dishes may contain shot. A discretionary 10% service charge will be added to bills for parties of 6 or more.

THE BULL



Mon – Fri Lunch 12-2.30pm Supper 6-9.30pm
Sat 12-9.30pm **Sun** 12-9pm

D I T C H L I N G

Supper Menu

Starters

Soup of the day, warm bread	£6
Fois gras & chicken liver parfait, pickled heritage carrots, candid grapefruit	£8
Smoked cheddar, leek & potato tart, sun blush tomato salad	£7
Cider steamed mussels, pancetta & sour dough	£7.50
Braised oxtail, oxtail consommé, carrot & turnip mash	£8.50
Salmon gravlax, cucumber granita, radish & fennel	£7

Mains

8oz Ribeye steak, hand cut chips, béarnaise sauce	£22.50
Duck breast, parsley root, pomme puree, pomegranate, kale	£18.50
Pumpkin risotto, spinach, goat's cheese, toasted seeds & rosemary	£13
Bedlam ale battered cod fillet, hand cut chips, peas, tartare	£13.50
Pan roasted halibut, pancetta & cannellini bean stew, gremolata	£17.50
Winter vegetable crumble, buttered mash, seasonal vegetables	£13.50
Beef burger, monterey jack, onion jam, hand cut chips & coleslaw	£13.50
Smoked poached haddock, spiced potatoes, spinach, poached egg	£14
Confit pork belly, savoy cabbage, pearl barley, black pudding & apple	£16

While you decide

Nuts and Nibbles	£3
Fresh Olives	£4
Warm bread & oils	£4
Houmous & toast	£4
Cod goujons & tartar sauce	£5
Baked camembert, tomato chutney	£8
Five spiced guinea fowl thighs	£6

Side orders all £4

Hand cut chips
Mixed leaf salad
Mustard mash
Savoy cabbage & anchovy butter

All of our meat, game & poultry is sourced from Sussex & Kent farms & estates, Vegetables & Herbs are sourced where possible from our kitchen garden. Food Allergies and Intolerances: Before you order please speak with our staff if you would like to know about our ingredients. Game dishes may contain shot. A discretionary 10% service charge will be added to bills for parties of 6 or more.

THE BULL



Mon – Fri Lunch 12-2.30pm Supper 6-9.30pm
Sat 12-9.30pm **Sun** 12-9pm

D I T C H L I N G

Desserts

Rhubarb & custard, hazelnut sponge	£7
Tiramisu, orange gel	£8
Chocolate marquise, coffee, milk foam	£7
Steamed ginger & treacle sponge, vanilla ice cream	£7.50

Cheese board, biscuits, fruits & quince paste **£7.50**
*Stilton, Smoked Applewood, Golden cross

House made ice creams **£4.50**

White chocolate
Vanilla
Pistachio & apricot

House made sorbets **£4.50**

Passionfruit
Crème fraiche
Blueberry

Desert Wine

Muscat late harvest, Chile
Moscatel Reserva
Sussex Elderberry Liqueur

125ml glass **£8** / 375ml bottle **£25**
375ml bottle **£38**
50ml glass **£5.80**

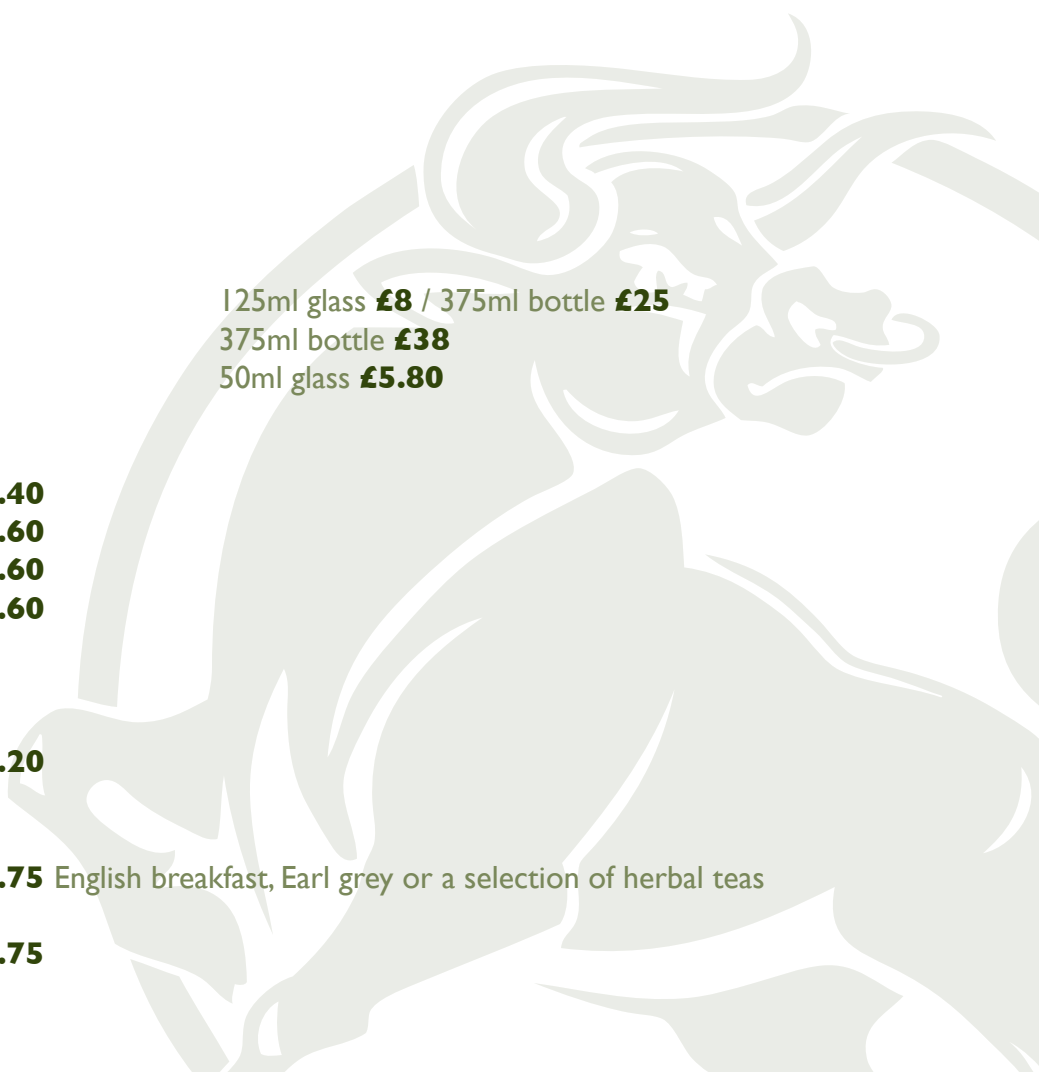
Coffees

Americano	£2.40
Cappuccino	£2.60
Café Latte	£2.60
Flat white	£2.60
Mocha	£3
Espresso	£2
Double Espresso	£3
Macchiato	£2.20

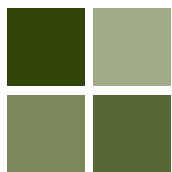
Teas

Small pot for one **£2.75** English breakfast, Earl grey or a selection of herbal teas

Hot chocolate **£2.75**



THE BULL



Mon – Fri Lunch 12-2.30pm Supper 6-9.30pm
Sat 12-9.30pm **Sun** 12-9pm

D I T C H L I N G

Food For Little People

For children 10 years and under all 3 course for **£9 each**

Starters

Garlic flat bread & houmous
Soup of the day

Mains Choose from:

Battered or grilled cod fillet, hand cut chips & peas
4oz Beef Burger, hand cut chips & salad
Oven roasted chicken breast, butternut puree, crispy potatoes & greens
Mushroom & tarragon croquettes, broccoli & mixed leaf salad

Selection of Sunday Roasts with roasted potatoes & vegetables

(Available on Sundays only)

Scrummy homemade ice cream sundaes:

Vanilla ice cream with chocolate brownie, chocolate sauce, marshmallows & cream
or
Vanilla ice cream with fresh strawberries, jelly beans, fruity sauce & cream

Food Allergies and Intolerances:

Before you order please speak with our staff if you would like to know about our ingredients.

High chairs, paper & colouring pencils all available, just ask one of our staff.



THE BULL



Mon – Fri Lunch 12-2.30pm Supper 6-9.30pm
Sat 12-9.30pm **Sun** 12-9pm

D I T C H L I N G

Sample Sunday Menu

Two Courses **£21** Three Courses **£25**

Starters

Soup of the day, oven warm bread
Fois gras & chicken liver parfait, pickled heritage carrots, candid grapefruit
Cider steamed mussels, pancetta & sour dough
Braised oxtail, oxtail consommé, carrot & turnip mash
Salmon gravlax, cucumber granita, radish & fennel
Baked camembert, tomato chutney

Mains

Rare roast beef & Yorkshire pudding
Roasted pork loin & apple sauce
Roast leg of lamb & mint sauce
(All of the above dishes are served with roast potatoes & a selection of seasonal vegetables)
Winter vegetable crumble, buttery mash & seasonal vegetables
Bedlam ale battered cod fillet, hand cut chips & peas
Salmon fillet, parmentier potatoes, spinach & parmesan, horseradish
Beef burger, monterey jack, onion jam, hand cut chips & coleslaw
Pumpkin risotto, spinach, goat's cheese, toasted seeds & rosemary

Desserts

Apple & cinnamon crumble, vanilla anglaise
Rhubarb & custard, hazelnut sponge
Chocolate brownie, vanilla ice cream
Tiramisu, orange gel
Cheese board, biscuits, fruits & quince paste
A selection of house made ice creams or sorbets

While you decide

Nuts and Nibbles **£3**
Fresh Olives **£4**
Warm bread & oils **£4**
Houmous & toast **£4**

Side orders all £4

Hand cut chips
Mixed leaf salad
Roast potatoes
Braised red cabbage

All of our meat, game & poultry is sourced from Sussex & Kent farms & estates, Vegetables & Herbs are sourced where possible from our kitchen garden. Food Allergies and Intolerances: Before you order please speak with our staff if you would like to know about our ingredients. Game dishes may contain shot. A discretionary 10% service charge will be added to bills for parties of 6 or more.