

S T A R T E R S

Honey & Nduja Arancini <i>Citrus Mayo, Vegan Parmesan, Balsamic // E, G, SD</i>	£7.95
Baby Squid & Calamari <i>Lemongrass, Chilli & Ginger Vinaigrette // DF, GF, MO, SD</i>	£9.95
Mango & Habanero Chicken Wings <i>Spring Onion, Red & Green Chillis, Micro Lemon Balm // SD</i>	£8.45
Halloumi Fritters <i>House Made Sweet Chilli Sauce // D, SO, SD</i>	£8.45
Hog & Applewood Croquettes <i>Bramley Apple Purée, Bacon Crumb // D, E, G</i>	£8.45
Soup Du Jour <i>Crusty Bakers Loaf, Butter // D, G, V, VE</i>	£6.95
Sautéed Tiger Prawns <i>Toasted Ciabatta, Garlic Butter, Chilli, Spring Onion // CR, D, G</i>	£11.95
Oven Roasted Camembert Cob <i>Red Onion Jam // D, G, SD</i>	£16.95
Brussels Pâté <i>Toasted Croutons, Red Onion Jam, Dressed Leaf // D, G, SD</i>	£8.95
Prawn Cocktail <i>Baby Gem Lettuce, Marie Rose, Toasted Ciabatta // CR, D, G</i>	£9.95

S U N D A Y R O A S T S

Chicken Supreme <i>Pig in Blanket, Stuffing, Yorkshire Pudding, Homemade Gravy // D, E, G</i>	Adult £23.95 / Child £12.95
Dorset Lamb <i>Yorkshire Pudding, Homemade Gravy // D, E, G</i>	Adult £24.95 / Child £13.95
Beef Sirloin <i>Yorkshire Pudding, Homemade Gravy // D, E, G</i>	Adult £23.95 / Child £12.95
Trio of Meat <i>All 3 Meats, Pig in Blanket, Stuffing, Yorkshire Pudding, Homemade Gravy // D, E, G</i>	Adult £27.95 / Child £14.95
Vegetable Wellington <i>Mediterranean Vegetable Medley, Yorkshire Pudding, Homemade Gravy // D, G, V, VE</i> <i>All roasts served with parsnip purée, honey glazed carrots, garlic & rosemary roast potatoes, and seasonal greens</i>	Adult £22.95 / Child £12.25

M A I N S

Sautéed Beef Stroganoff <i>Braised Basmati Rice, Garlic Bread // D, G</i>	£18.95
Sweet Potato & Leek Tortellini <i>Tomato & Red Pepper Sauce, Crispy Leeks, Vegan Parmesan // G, V, VE, SD</i>	£17.95
Confit Duck Noodle (Cold) <i>Mooli & Asian Salad, Sriracha & Soya Dressing // E, G, SE, SO, SD</i>	£18.45
8oz Fillet Steak <i>Tomato, Portobello Mushroom, Peppercorn Sauce, Chunky Chips // D, GF</i>	£31.95
Thai Infused Salmon Fishcake <i>Thai Style Sauce, Sugar Snap Peas, Coriander, Chillis // D, E, F, G, N, SE, SO</i>	£18.95
Caesar <i>Lettuce, Croutons, Caesar Dressing, Bacon, Parmesan // D, G Add Chicken +£6</i>	£14.95

THE
BULLS HEAD
PUB & DINING

Braised Beef Cheek Ragù Gnocchi £21.95
Basil Pesto, Parmesan // G, N, SD

S I D E S

Skinny Fries £4.95
Chunky Chips £5.45
Sweet Potato Fries £5.95
Add Cheese to Your Fries +£1.00
Pigs in Blankets £6.45
Cauliflower Cheese £5.95
Chilli & Garlic New Potatoes £5.95
Sausage, Sage & Onion Stuffing £5.45
Buttered Greens £4.45

D E S S E R T S

Biscoff Mini Doughnuts £8.95
Chocolate Sauce, Biscoff Crumb // G, V, VE
Warm Chocolate Brownie £8.95
Chocolate Ice Cream, Chocolate Sauce // D, E, G, V
Apple & Raspberry Crumble £10.25
White Chocolate & Biscuit Top, Custard // D, G, V
Sticky Toffee Pudding £8.95
Toffee Sauce, Honeycomb Ice Cream // D, E, G, V
Trio of Sorbet £6.00
Lemon, Strawberry, Raspberry, Mango, Passion Fruit, Blackcurrant // VE
Trio of Ice Cream £6.00
Vanilla, Strawberry, Chocolate, Honeycomb, Clotted Cream, Mint Choc Chip // D, V

C H I L D R E N ' S

Pork & Leek Sausages £9.95
Skinny Fries, Peas, Gravy // D, G
Chicken Goujons £9.95
Skinny Fries, Beans // D, G
Ham, Egg & Chips £9.95
Home Cooked Ham, One Fried Egg, Chunky Chips // E, MU

A L L E R G E N G U I D E

All present allergens are listed after each dish description in abbreviated capitals.

C – Celery
CR – Crustaceans
D – Dairy
E – Eggs
F – Fish
G – Gluten
GF – Gluten Free
DF – Dairy Free
L – Lupin
MO – Molluscs
MU – Mustard
N – Nuts
PE – Peanuts
SE – Sesame

THE
BULLS HEAD
PUB & DINING

SO – Soya
SD – Sulphur Dioxide
V – Vegetarian
VE – Vegan