



## THE BULL, WESTFIELD

### Brunch and Sandwiches

**Seasonal Soup (v)**

Roasted swede, squash, toasted seeds

**Haddock Smokie**

Smoked haddock, leeks, poached egg, crackling, toasted soldiers

**Roasted Squash Salad (vg)**

Maple roasted heritage squash, charred purple sprouting broccoli, bulgur wheat, candied walnuts, pomegranates

**English Gentleman**

Pork and maple sausages, streaky bacon, Portobello mushroom, smoked beans, grilled tomato, sourdough

**Fish Finger Sandwich**

Battered cod, samphire tartar sauce, shredded iceberg, Young's beer sourdough

**Chicken & Bacon Focaccia**

Buttermilk chicken, smoked bacon, lettuce, chipotle mayo

**Vegan Sandwich (vg)**

Vegan cheddar, kale pesto, pickle spiced soya yogurt, focaccia bread

**Angus Steak Sandwich**

Angus hanger steak, Guinness caramelised onions, rocket Young's beer sourdough, roasted red peppers, crispy shallot rings

### Lunch Specials

**Vegan Burger (vg)**

Heritage beetroot, quinoa, lentil pate, vegan cheddar, sesame and red cabbage slaw, kale pesto, chipotle and soya yoghurt relish

**Bubble & Squeak**

Potato, crispy bacon, poached Royal Legbar eggs, hollandaise

**Ham, Egg & Chips**

Maple glazed Dingley Dell gammon steak, heritage fried egg, chunky chips

**Sausage & Mash**

Bacon and maple pork sausages, creamy mash, spinach, onion rings, homemade gravy

### Sharers

**Ploughman's**

Sausage roll, scotch egg, pork pie, pickles, Lincolnshire Poacher, sourdough, apple chutney

**Meat board**

Smoked beef short rib, spatchcock chicken, maple and bacon pork sausages, chorizo smoked beans, pickles

**Baked camembert**

Somerset camembert, toasted Young's beer sourdough, truffle honey

**Vegan board**

Sweet potato croquettes, chargrilled aubergine dip, soy yoghurt, smoked garlic chickpea and beetroot dip, truffle oil, mixed veg crisps, Young's sourdough bread

### Mains

5.5	<b>Smoked Beef Short Rib</b>	17
	Beef short rib, cauliflower puree, maple roasted carrot, wilted spinach, chimichurri	
7	<b>Spatchcock Chicken</b>	16.5
	Chargrilled spatchcock chicken, fennel & raisin slaw, watercress	
8/12	<b>Cornish Hake Supreme</b>	16
	Baked herb-crusting Cornish hake, smoked beans, chorizo and baby potato stew, courgette and watercress salad	
10.5	<b>House Pie</b>	14
	Chicken and bacon short crust pie, creamy mash, sprouting broccoli	
8	<b>Fish &amp; Chips</b>	14.5
	Beer battered cod, chunky chips, mushy peas, tartare sauce	
9	<b>Classic Burger</b>	14
	Beef burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries	
8	<b>8oz Hanger Steak // 8oz Sirloin Steak</b>	20.5 // 25.5
	fries, watercress	
	<i>Choose 1 steak sauce to accompany your steak:</i>	
	hollandaise	
	peppercorn	
	bone marrow & herb butter	

### Sides

	Charred purple sprouting broccoli, toasted walnuts	4
9	Fries / Chunky chips	4
	Beer battered onion rings	4
	Courgette, goat's cheese salad, black onion seeds, lemon	4
8	Creamy mash, braising liquor	4

### Puddings

	<b>Chocolate Brownie</b>	6
	Salted caramel ice cream	
	<b>Vegan Chocolate Brownie (vg)</b>	6
	Vegan vanilla ice cream	
	<b>Apple &amp; Yorkshire rhubarb crumble</b>	5.5
	Vanilla ice cream	
18	<b>Steamed Sticky toffee pudding</b>	5
	Toffee sauce, vanilla ice cream	
24	<b>Jude's dairy ice cream</b>	1.5 per scoop
	Vanilla // chocolate // strawberry // salted caramel // mint choc chip // vegan vanilla	
15	<b>Cheese board</b>	1 for £6 // 2 for £7.50 // 3 for £9
	Oxford blue // Lincolnshire poacher // Ashlynn goats seeded crackers and chutney	

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We are proud to source the finest British seasonal fruit, vegetables, meat, fish and dairy to create our menus

Tables of 8 or more are subject to a discretionary service charge of 12.5%