



## Appetisers

- Marinated Olives and Feta *Gf* £2.95 (V)  
 Warm Rustic Bread with olive oil & balsamic vinegar dips £3.25 (V)

## Starters

- Nacho Stack *Gf* Small £4.95 Large £6.95 (V)  
 Tortilla chips with salsa, sour cream & cheddar cheese  
 Add BBQ pulled pork, chilli con carne or chicken for £2.00
- Smoked Salmon & Prawn Fish Cake £5.95  
 Homemade fishcake with Hollandaise sauce
- Basket of Fish £6.95  
 Haddock goujons, King prawns and scampi with sweet chilli and tartare sauce
- Chicken Liver Pate £5.95  
 Served with salad, warm toast & red onion chutney
- Homemade Chicken Goujons £6.95  
 Served with salad & garlic mayo
- Homemade Yorkshire Pudding £4.95  
 Served with rich onion gravy
- Creamy Garlic Mushrooms £5.95 (V)  
 Served on toasted ciabatta

## Black Bull Burgers - Build your own burger

Start with either

- A Homemade Mega 100% Beef Burger £8.95  
 A Cajun Chicken Fillet Burger £8.95  
 Aromatic Garden Vegetable Burger £6.95 (V)  
 All are served in a soft brioche bun, side salad, hand cut chips and crunchy slaw  
 Then add on as many as you like:
- BBQ Pulled Pork £1.50  
 Homemade Chilli Con Carne £1.50  
 A second Beef Burger £2.50  
 Cheddar Cheese 95p  
 Onion Rings 95p  
 Crispy Bacon 95p  
 Upgrade to Sweet Potato Fries £2.00

## From the Grill

- 8oz Rump Steak £15.95  
 12oz Gammon Steak with Egg and Pineapple £13.95  
 Surf and Turf £17.95  
 10oz Ribeye Steak £19.95  
 Black Bull Mega Mixed Grill £19.95  
 4oz Rump Steak, 6oz Gammon, Chicken Breast, Butchers Sausage, Black Pudding & Fried Egg.

All grills are cooked to your liking with mushrooms, tomato, salad and choice of potatoes.

Add a homemade sauce for £2.95  
 Peppercorn Mushroom and Brandy Stilton Bearnaise

## Main Courses

- Homemade Steak Pie £11.95  
 Traditional steak pie, topped with shortcrust pastry with a choice of potatoes and seasonal vegetables
- Rump Steak and Mushroom Stroganoff *Gf* £14.95  
 Mushroom Stroganoff *Gf* £9.95 (V)  
 Sliced 8oz rump steak with button mushrooms in a creamy brandy and paprika sauce served with rice
- Black Bull Exclusive Yorkshire Sausages £9.95  
 Slow cooked sausages, creamy mashed potato, rich onion gravy with seasonal vegetables - Vegetarian Sausages Available (V)
- Slow Cooked BBQ Ribs Platter Small £8.95 Large £13.95  
 Prime rack of baby back pork ribs marinated for 24 hours then slowly braised for 8 hours and then glazed in BBQ sauce. Served with salad, onion rings and handcut chips.
- Traditional Hunters Chicken *Gf* £11.95  
 Chicken fillet topped with bacon and baked in BBQ sauce and cheddar cheese served with salad and hand cut chips.
- Chicken Tikka Massala £11.95  
 Vegetable Tikka Massala £9.95 (V)  
 Served with steamed rice and naan bread
- Chicken in Stilton Sauce *Gf* £12.95  
 Chicken fillet in a creamy Stilton sauce with choice of potatoes and seasonal vegetables
- Pork Steaks and Black Pudding Stack £10.95  
 Served with creamy peppercorn sauce, choice of potatoes and seasonal vegetables
- Slow Cooked Lamb Shank *Gf* £13.95  
 Served with minted gravy, creamy mashed potatoes and seasonal vegetables
- Homemade Lasagne £10.95  
 Served with salad and garlic bread
- Roasted Vegetable Risotto £9.95 (V)  
 Served with garlic bread and topped with parmesan cheese

## Sides and Nibbles

- Hand Cut Chips £3.50  
 Sweet Potato Fries £3.95  
 Onion Rings £2.95  
 House Salad £2.75  
 Fresh Seasonal Vegetables £2.50  
 Crunchy Slaw £1.95  
 New Potatoes £2.50  
 Garlic Bread £1.95  
 Add cheese 50p

## Smaller Portions

The following are available as smaller portions for children or smaller appetites all £6.95

- Sausage and Mash, Fish and Chips, Scampi and Chips, Chicken Goujons & Chips or Lasagne

*Gf* Dishes with this symbol can be cooked gluten free if requested at the time of ordering

Every Thursday is Steak Night. Enjoy 2 x 8oz rumps with all the trimmings plus a bottle of wine for £26.95

All our food is cooked fresh to order which means at busy times there may be a short wait

We always advise booking in advance

If you have any special dietary requirements please ask to speak to our manager or Chef. A full list of ingredients in our dishes can be discussed so you that your exact requirements can be met.