



## SHARING BOARDS

### SEAFOOD PLATTER

Baked Queenie Scallops, Haddock Goujons, Mini Prawn Cocktail  
Severn & Wye Smoked Salmon  
£13.95 | £24.95

### WHOLE BAKED CAMEMBERT

Grape Chutney, Olive Oil, Aged Balsamic & Rustic Bread (V) £13.95

## STARTERS

### SEASONAL SOUP OF THE DAY

Rustic Bread (V) £5.95

### BEETROOT CURED SALMON

Horseradish, Pickled Beetroot & Watercress (GF) £7.95

### TWICE BAKED KEEN'S CHEDDAR SOUFFLÉ

Celeriac, Poached Pear Salad (V) £6.95

### CONFIT DUCK

Glazed Fig & Orange Salad, Walnut Crumble (GF) £7.95

### KING SCALLOPS

Parsnip, Granny Smith Apple, Brown Shrimp Butter (GF) £12.95

## FROM THE GRILL

We work closely with our master butcher choosing beef from carefully selected farms across Yorkshire & surrounding counties. Dry aged for a minimum of 21 days & matured on the bone for outstanding flavour.

### BLACK BULL GOURMET 8OZ BURGER

Brioche Bun, Back Bacon, Mature Cheddar, Chunky Chips  
Onion Rings, Tomato Chutney £13.95

### CHARGRILLED HALLOUMI BURGER

Chunky Chips, Onion Rings & Harissa Mayonnaise (V) £11.95

### 8OZ GRAND RESERVE SIRLOIN £19.95

### 10OZ GRAND RESERVE RIBEYE £25.95

### PRIME FILLET OF BEEF CHATEAUBRIAND for two to share £64.95

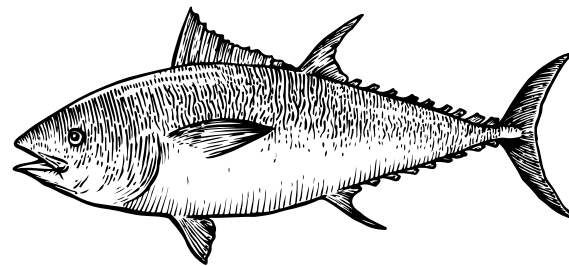
Served with Chunky Chips, Onion Rings, Mushroom  
Confit Tomato & Rocket Salad

Béarnaise, Peppercorn or Blue Cheese Sauce £1.95

## SIDES £2.95

Black Bull House Salad (GF)  
Braised Red Cabbage (GF)  
Chunky Chips  
Skinny Fries  
Seasonal Vegetables (GF)

## BLACK BULL SEAFOOD CLASSICS



### FRESH OYSTERS

Lemon, Caper & Shallot Vinaigrette (GF)  
or Kilpatrick  
6 Shells £12.50 | 12 Shells £23.95

### CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato  
Pickled Cucumber (GF) £8.95

### BAKED QUEENIE SCALLOPS

Garlic & Parsley Butter  
Cheddar & Gruyère Crust  
£9.95 | £14.95 Main with Fries

### SEAFOOD PANCAKE

Mixed Seafood Savoury Pancake  
Mornay Sauce £7.95 | £10.95 Main with Fries

### STEAMED SHETLAND MUSSELS

White Wine, Shallot, Garlic, Parsley & Cream (GF)  
£7.95 | £13.95 Main with Fries

### BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

### THE BLACK BULL GOURMET FISH PIE

Smoked Whitby Haddock, Scottish Salmon, King Prawns, Scallop  
Lemon & Dill Velouté, Mashed Potato & Cheddar Topping  
Seasonal Greens £16.95

## MAIN COURSES

### VENISON LOIN & BRAISED SHOULDER CRUMBLE

Smoked Potato, Braised Salsify, Kale & Caramelised Pear (GF) £20.95

### CHICKEN BREAST

Sage Gnocchi, Baby Leek, Maitake Mushroom, Chestnut Purée £14.95

### HERB BAKED NORTH SEA HAKE

Leek & Shetland Mussel Velouté, Watercress (GF) £16.95

### HOUSE SMOKED SEA TROUT

Charcoal Mussels, Baby Spinach & Samphire, Tarragon Butter £20.95

### SAGE & CHESTNUT GNOCCHI

Parsnip, Parmesan Crisps, Truffle Butter (V) £13.95

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.