



Starters

Moules

Rope grown mussels, cider & garlic cream, herbs, bread (agf)
£7.5

Soup

Roasted butternut & cumin, goats cheese, crispy sage, toasted seeds, bread (v,ave,agf)
£6.5

Mackerel

Grilled mackerel fillet, fennel compote, charred cucumber, lemon puree (gf)
£7

Terrine

Ham hock and parsley terrine, apple caramel, toasts (agf)
£6.5

Mains

Moules frites

Rope grown mussels,, cider & garlic cream, herbs, rosemary fries (agf)
£13.5

Duck

Confit duck leg, chorizo & white bean stew, crispy black pudding, parsley oil (agf)
£16.5

Sea Bass

Seared Bass fillet, smoked haddock velouté, pearl barley, samphire, celeriac, carrot, herb salad (agf)
£17.50

Risotto

Potato risotto, parmesan, king oyster mushroom, crispy egg, spring onions (v/agf/ave)
£13

Burger

8oz Local beef, cheddar, brioche bun, homemade burger sauce, pickled red onion, fries, maple and apple slaw (agf)
£13
add bacon £1

Sirloin

8oz sirloin, roasted mushroom, plum tomato, garlic butter, rosemary fires, watercress & herb salad (gf)
£18

Kids

Baby Bull Burger

3oz local beef, cheddar, salad, brioche bun, burger sauce, apple & maple slaw, rosemary fries (agf)
£6

Fish Goujons

Three haddock goujons, rosemary fries & buttered peas
£6

Please notify your server if you have any allergies.

(v) vegetarian (ve) vegan (gf) gluten free (agf) available gluten free (ave) available vegan



Puds

Posset

Gin and tonic posset, lime & mint salsa, beurre noisette shortbread (v/agn)

£6

Tart

Amaretto & chocolate ganache, Biscoff crumb, popping candy, honeycomb, ice cream (v)

£6

Cheeseboard

4 British cheeses, sourdough crisp breads & accompaniments

£12.5

Fabio's Gelato

Please ask for today's flavours

1/2/3 scoops - £1.5/£2.5/£3.5