KITCHEN OPENING HOURS:
LUNCH 12-3PM
DINNER 5PM-9PM



LIGHT BITES

SOUP OF THE DAY (GFA) £8
Speak to a member of staff for daily flavour

OLIVES & BREAD (GFA, VG) £8
Marinated olives, homemade focaccia, balsamic oil

DUCK LIVER PATE (GFA) £9
Homemade duck liver pate, brioche & winter berry jam

TRUFFLED WILD MUSHROOM RAREBIT £10
Wild mushrooms on toasted focaccia, in a ale and aged cheddar rarebit topped with truffle oil

PAN-SEARED CRAB CAKE (GF) £13
Crisp crab cake topped with fennel and orange slaw & citrus chilli oil

LOADED BRIE SHARER £19
Baked Brie loaded with roasted apples, crispy pancetta & crispy sage with tasted bread

CLASSICS

FISH & CHIPS (GF) £19
Beer battered fish, chunky chips, mushy peas & tartare sauce

PIE OF THE DAY £20
Hand made pie of the day served with creamy mash, ale gravy & roasted vegetables

THE FLYING BULL BURGER £19
6oz beef burger topped with smoked pancetta & tomato jam, Monterey Jack cheese in brioche bun with crisp salad, tomato, gherkin served with fries

STEAK OF THE DAY (GF) £MP
Garlic & rosemary marinated steak served with garlic mushrooms, grilled tomato & fries

CHEFS FAVOURITES

PAN FRIED SEABASS (GF) £22
Crispy fillet of seabass served on rich butterbean & chorizo cassoulet with roasted new potatoes topped with crispy kale

BUTTERNUT SQUASH RIGATIONI (VG) £18
Roasted butternut squash & tomato sauce topped with pumpkin seeds & plant based parmesan

RICH VENISON STEW £20
Slow cooked venison in rich red wine sauce with roasted root vegetables, herb dumpling & parsnip crisps

GUINNESS DUCK BREAST £25
Guinness & maple infused duck breast, sauteed wild mushrooms, fondant potato, tenderstem broccoli & Guinness Jus

DESSERTS

STICKY TOFFEE PUDDING (GF) £8
Served with caramel sauce & vanilla ice-cream

APPLE CRUMBLE RICE PUDDING £8
Rich Vanilla rice pudding with cinnamon spiced apple centre topped with oat & nut crumble

CHOCOLATE & ORANGE TART £8
Chocolate ganache tart served with blood orange sorbet

FRIES £4 / CHUNKY CHIPS £4 / SIDE SALAD £4 / SEASONAL VEGETABLES £5

ALLERGY KEY GF = GLUTEN FREE GFA = GLUTEN FREE AVAILABLE V = VEGETARIAN VE = VEGAN VEA = VEGAN AVAILABLE

ALLERGY NOTICE: PLEASE NOTIFY OUR STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN MILK, EGGS, WHEAT, SOY-BEAN, GLUTEN, PEANUTS, TREE NUTS, FISH & SHELLFISH. SOME DISHES MAY ALSO CONTAIN PIPS & SMALL BONES.

SUNDAY LUNCH
KITCHEN OPENING HOURS
12-6PM



LIGHT BITES

SOUP OF THE DAY (GFA) £8
Speak to a member of staff for daily flavour

OLIVES & BREAD (GFA, VG) £8
Marinated olives, homemade focaccia, balsamic oil

DUCK LIVER PATE (GFA) £9
Homemade duck liver pate, brioche & winter berry jam

TRUFFLED WILD MUSHROOM RAREBIT £10
Wild mushrooms on toasted focaccia, in a ale and aged cheddar rarebit topped with truffle oil

PAN-SEARED CRAB CAKE (GF) £13
Crisp crab cake topped with fennel and orange slaw & citrus chilli oil

LOADED BRIE SHARER £19
Baked Brie loaded with roasted apples, crispy pancetta & crispy sage with tasted bread

CLASSICS

FISH & CHIPS (GF) £19
Beer battered fish, chunky chips, mushy peas & tartare sauce

PIE OF THE DAY £20
Hand made pie of the day served with creamy mash, ale gravy & roasted vegetables

THE FLYING BULL BURGER £19
6oz beef burger topped with smoked pancetta & tomato jam, Monterey Jack cheese in brioche bun with crisp salad, tomato, gherkin served with fries

BUTTERNUT SQUASH RIGATIONI (VG) £18
Roasted butternut squash & tomato sauce topped with pumpkin seeds & plant based parmesan

SUNDAY ROAST

All Roast's are served with seasonal vegetables, crispy garlic & rosemary roast potatoes, home-made Yorkshire pudding* & red wine gravy
*Gluten free & vegan roasts served without Yorkshire puddings

Honey Roasted Gammon £19 GFA
Roast Beef £21 GFA
Roast Chicken £19 GFA
Plant-Based Roast £19 VE

Cauliflower Cheese £5/ Seasonal Vegetables £5
Roast Potatoes £4/ Sausage Stuffing £4

DESSERTS

STICKY TOFFEE PUDDING (GF) £8
Served with caramel sauce & vanilla ice-cream

APPLE CRUMBLE RICE PUDDING £8
Rich Vanilla rice pudding with cinnamon spiced apple centre topped with oat & nut crumble

CHOCOLATE & ORANGE TART £8
Chocolate ganache tart served with blood orange sorbet

FRIES £4 / CHUNKY CHIPS £4 / SIDE SALAD £4 / SEASONAL VEGETABLES £5

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