

THE BULL & EGRET



For the table

Gordal olives

Homemade bread basket

Barrel cured anchovy fillets

Arbequina oil, sourdough



5 8

Starters

Chestnut mushroom paté (V)	8.5
Served on brioche with pickled shallots	

Crispy lamb belly scrumpets 8
Fresh pea salad, tartare sauce

Goats curd (V)

Autumnal bitter leaves, truffle honey

Prawn cocktail 9

Marie Rose sauce, lettuce, balsamic croutons, lemon

Chicken liver paté

Served on brioche with pickled blackberries

9.5

Wholetail scampi & chips 9

Tartare sauce, lemon wedge

Salads

Heritage tomato salad (V)

Bocconcini, walnut pesto, served with crispy bread

Caesar Salad

Grilled Chicken breast, crispy bacon, croutons, gem lettuce, house Caesar dressing

Pies/Mains

Chicken, ham & leek pie Creamy mash and hispi cabbage	18
Beef steak & ale pie Creamy mash and hispi cabbage	18
Wild Mushroom pie Creamy mash and hispi cabbage	17
Egret Burger Beef patty, toasted bun + seasoned fries	16
Bull Burger Beef patty, toasted bun, brie, pickled red onion, truffle mayo, salad + seasoned fries,	18
Proper fish & chips Beer battered haddock, tartare sauce, mushy peas, lemon wedge	17
Pan fried hake fillet cider creme fraiche, mussels and pancetta	20
Corn-fed chicken supreme sautéed wild mushrooms and chicken skin mash	20
Wholetail scampi & chips Tartare sauce, lemon wedge	17
Cumberland sausage & mash Mashed potatoes, caramelised onion & Murphy's Stout gravy * Or swap to Symplicity sausage (V)	18

Sides

Creamy mash	4.5
Triple cooked chips	4.5
Tenderstem broccoli, anchovy, herb dressing	5.5
Maple roasted root vegetables	4.5
Fresh leaf salad, sherry vinaigrette	4.5
Skinny fries	4.5/10

Desserts

Selection of British Cheeses	10
Shorrocks Lancashire Bomb, Burt's Blue, Ashlynn Goats Cheese, Lincolnshire Poacher Quince membrillo, chutney, grapes and celery	
Apple & Autumn Berry Crumble vanilla sauce	6
Chocolate Brownie caramel sauce & ice cream	6



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