



The **BULL**  
**HOTEL**  
PUB DINING and rooms

## Nibbles

GARLIC BREAD - £3.25 + CHEESE - £3.75

HOUMOUS AND VEGETABLE STICKS - £2.75

MINI BLACK PUDDING AND MOZZARELLA FRITTERS  
AND CORONATION MAYO - £3.50

MARINATED OLIVES - £2.50

WARM BREADS AND DIPPING OILS - £2.50

## Starters

CLASSIC PRAWN COCKTAIL SERVED WITH BROWN BLOOMER  
BREAD - £4.75

PAN FRIED SCALLOPS SERVED WITH PEA PUREE, CRISPY BLACK PUDDING  
AND BACON CRUMB - £8.25

WILD MUSHROOM AND GARLIC CREAM SERVED ON A TOASTED CIABATTA,  
ROCKET AND PARMASAN SHAVINGS - £5.50

PORK AND BLACK PUDDING TERRINE WRAPPED IN BACON, APPLE PUREE,  
APPLE COMPOTE AND CROSTINI - £5.75

SOUP OF THE DAY SERVED WITH HOMEMADE RUSTIC CROUTONS - £4.75

CHICKEN SKEWERS SERVED WITH CRISPY SAVOY CABBAGE  
AND SATAY SAUCE - £5.75

MUSSELS IN A GARLIC CREAM AND WHITE WINE SAUCE SERVED  
WITH A WARM WEDGE OF BREAD

AS A STARTER - £6.75 - AS A MAIN - £11.95

## Side Orders

CHIPS - £2.75

ONION RINGS - £2.75

CHIPS AND CHEESE - £3.25

MASH - £2.75

SIDE SALAD - £2.50

SEASONAL VEG - £2.75

BBQ SAUCE - 80P

## Grill

WELSH 6OZ BEEF BURGER, BACON, CHEESE, BABY GEM LETTUCE,  
SLICED TOMATO, HOMEMADE ONION RINGS ON A BRIOCHE BUN  
SERVED WITH CHUNKY CHIPS - £11.25

6OZ MINTED LAMB BURGER ON A TOASTED BRIOCHE BUN,  
MINT MAYONNAISE, BABY GEM LETTUCE, SLICED TOMATO - £11.45

BUTTERFLIED CAJUN CHICKEN BURGER ON A TOASTED CIABATA,  
CURRIED MAYONNAISE, BABY GEM LETTUCE, SLICED TOMATO  
SERVED WITH CHUNKY CHIPS - £11.45

10OZ GAMMON, DOUBLE EGG, FLATCAP MUSHROOM GRILLED HALF  
TOMATO SERVED WITH CHUNKY CHIPS - £11.55

8OZ WELSH RUMP STEAK - £14.95

8OZ WELSH SIRLOIN - £17.95

STEAKS ARE SERVED WITH A GRILLED HALF TOMATO, FLATCAP  
MUSHROOM, HOMEMADE ONION RINGS AND CHUNKY CHIPS

ADD A SAUCE

PEPPERCORN SAUCE - BLUE CHEESE SAUCE - DIANE SAUCE - £2.00

## Mains

HOMEMADE BEER BATTERED FILLET OF HADDOCK SERVED WITH CHUNKY  
CHIPS, MUSHY PEAS AND HOMEMADE TARTARE SAUCE - £11.95

FILLET OF SALMON SERVED WITH SAUTE POTATOES, SAMPHIRE,  
WHITE WINE SAUCE AND A PICKLED FENNEL SALAD - £13.45

PAN FRIED SEABASS SERVED WITH ROASTED NEW POTATOES,  
MEDITERANIAN VEGETABLES IN A SPICY TOMATO SAUCE AND  
CRISPY PARMA HAM - £13.75

CHICKEN AND CHORIZO LINGUINI BOUND IN A CREAM SAUCE - £11.25

HOMEMADE BEEF BOLOGNAISE LASAGNE SERVED WITH GARLIC  
BREAD AND DRESSED MIXED SALAD - £10.95

TRIO OF SAUSAGE SERVED WITH MASHED POTATOES, RED WINE JUS,  
ROASTED SHALLOT AND BACON CRUMB - £10.50

WELSH LAMB RUMP SERVED WITH A ROASTED CAULIFLOWER PUREE,  
POTATO PEA AND MINT FRITTER, WILTED SPINACH, CHERRY TOMATOES  
AND LAMB JUS - £15.95

CHICKEN SUPREME SERVED WITH A CHORIZO AND SPRING ONION  
RISOTTO, CRISPY PARMA HAM AND RED WINE JUS - £13.25

MEDITERRANEAN VEGETABLE LINGUINI SERVED WITH WILTED  
SPINACH IN A BASIL PESTO DRESSING (V) - £9.95

HOMEMADE FALAFAL BURGER AND HOUMOUS ON A BRIOCHE BUN,  
BABY GEM LETTUCE, SLICED TOMATOES SERVED WITH  
CHUNKY CHIPS (V) - £10.95

BELL PEPPER STUFFED WITH A MUSHROOM RISOTTO,  
PARMASAN SHAVINGS SERVED ON A SLICED TOMATO AND DRESSED  
ROCKET SALAD (V) - £10.95

## Kids Menu

ALL £5.95 + 2 SCOOPS OF ICE CREAM

HADDOCK AND CHIPS

CHEESEBURGER AND CHIPS

CHICKEN GOUJONS AND CHIPS

SAUSAGE AND CHIPS

PENNE PASTA WITH TOMATO SAUCE AND CHEDDAR CHEESE

HOMEMADE CHEESE AND TOMATO CIABATTA PIZZA AND CHIPS

BEEF BOLOGNAISE AND LINGUINI

CHOICE OF PEAS OR BEANS

## Desserts

£5.75

CHEESECAKE OF THE WEEK

STICKY TOFFEE PUDDING SERVED WITH TOFFEE SAUCE AND  
VANILLA ICE CREAM

WARM BELGIAN WAFFLE SERVED WITH FRESH BANANA,  
TOFFEE SAUCE AND SALTED CARAMEL ICE CREAM

MIXED BERRY EATON MESS

LEMON TART SERVED WITH SUMMER BERRY COMPOTE AND LEMON SORBET

TRIO OF MÔN AR LWY ICE CREAM  
(PLEASE ASK FOR THIS WEEKS FLAVOURS)

TRIO OF SORBETS

FLOURLESS CHOCOLATE BROWNIE WITH CHOCOLATE ICE CREAM

SELECTION OF LOCAL CHEESES WITH BISCUITS - £7.25

• ALL OUR PRODUCE IS SOURCED  
FROM LOCAL SUPPLIERS •

IF YOU HAVE AN ALLERGY OR FOOD INTOLERANCE  
WE HAVE FULL INGREDIENT INFORMATION AVAILABLE  
PLEASE ASK YOUR SERVER OR AT THE BAR



# THE BULL HOTEL

PUB DINING and ROOMS

## House Selection (75cl)

1. PIERRE LACASSE SAUVIGNON BLANC - £13.50  
France (1) 12%  
*Gooseberry bouquet with a lovely mouthwatering flavour.*
2. PIERRE LACASSE CHARDONAY - £13.50  
France (1) 12%  
*Unsmoked Chardonnay-clean and fresh, with a boiled sweet finish.*
3. PIERRE LACASSE MERLOT - £13.50  
France (c) 13%  
*Good colour - earthy nose vibrant fruity style with a long finish*
4. PIERRE LACASSE CABERNET SAUVIGNON - £13.50  
France (c) 12%  
*Lean style with that lead pencil nose, firms tannins and plenty of flavour*

### House Wine above by the glass

125ml £2.65 175ml £3.65 250ml £4.95

5. MATRA HILL PINOT GRIGIO - £14.95

Hungary (2) 12%

*Greenish yellow colour, fresh, fruity concentrated aromas, flower and fruit flavours with well balanced acidity.*

6. GRAND CAPE SHIRAZ - £14.95

South Africa (c) 13.5%

*More middleweight than heavyweight but bags of flavour and a good firm finish.*

7. GOLD COUNTRY ROSÉ - £14.95

California (3) 10.5%

*A soft fruity rosé wine with hints of strawberries and raspberries.*

### House Wine above by the glass

125ml £3.05 175ml £4.25 250ml £5.50

## White Wines (75cl)

### Medium Dry White

8. KLEINDAL BOUQUET BLANC - £15.30

South Africa (4) 11%

*An unusual blend of Chenin and Hanepoot grape varieties grown in South Africa results in an impressive refreshing and fruity medium-dry white. A great match for spicy food.*

### Crisp Dry White

9. NEPTUNE POINT MARLBOROUGH SAUVIGNON BLANC - £19.75

New Zealand (1) 11%

*Textbook Sauvignon - lime and elderflower fruit is perfectly balanced. Goes well with delicate fish dishes and slightly acidic food.*

10. EL TESORO VERDEJO - £17.55

Spain (1) 13%

*Green apple nose, packed with juicy fruit and a long finish. Great crisp and fresh wine ideal for salads.*

## Full Ripe Dry White (75cl)

11. CAPTAIN'S TABLE SEMILLION CHARDONAY - £17.55

Australia (2) 12.5%

*On the dry side of mediu-dry, a very fresh and fruity Australian white wine. Good match for grilled chicken and pork.*

12. AMPAKAMA TORRENTS - £19.95

Argentina (1) 13%

*This unique varietal, almost exclusively grown in Argentina, produces an elegant crisp wine. Pale yellow in colour with a touch of green. A fresh aromatic bouquet with hints of citrus fruits. Can handle creamier sauces and light spices.*

13. WILLOIW GLEN PINOT GRICIO DE BORTOLI - £19.75

Australia (2) 11.7%

*Slightly spicy bouquet, quite firm style with a lean sherberty flavour. Mouth filling and juicy. A great example of this variety. Match with white meats - salads - fish - spicy oriental salads.*

## Rosé Wine (75cl)

14. SAN GIORGIO PINOT GRICIO ROSÉ - £16.30

Italy (2) 12%

*Only in the ripest years does this wine make a rosé.*

## Red Wines (75cl)

### Light Fruity Red

15. SIERRA GRANDE PINOT NOIR - £15.35

Chile (b) 13.5%

*A delicate and elegant Pinot Noir showing ripe flavours of plums and wild strawberries, balanced with subtle smoky notes, and a delicious, lingering finish.*

### Medium Bodied Firm Reds

16. VINA PALACIEGA TEMPRANILLO - £17.55

Spain (c) 13.5%

*Firm red - plenty of flavour. Good fruit with a long finish. Good match for lamb and stews.*

17. RIO ROCA MERLOT - £15.30

Chile (c) 13%

*A gentle textured red with nuances of black cherries and herbs. A great match for goat's cheese.*

18. VINES DE NICOLE - PAUL MAS CABERNET SAUVIGNON SYRAH - £23.95

France (d) 14%

*A big bold wine but beautifully balanced. Packed with complex flavours from a very accomplished winemaker. A big wine needing big flavours of stews and steaks.*

## Full Bodied Reds

19. CAPTAIN'S TABLE SHIRAZ CABERNET - £17.55

Australia (d) 13.5%

*This wine displays warm bramble berry fruit aromas with hints of the liquorice, pepper and spice. Good red for slightly acidic and lightly spiced dishes.*

20. PABLO CORTEZ MALBEC - £17.55

Argentina (c) 13.5%

*Berries, plums, marmalade and cherries on the nose with intense full bodied black fruit and a sweet soft tannin finish. Matches well with rich lamb, beef & stead dishes and BBQ's/Char-Grilled meats.*

## Sparkling Wines

21. PROSECCO ZONNIN SPARKLING WHITE

- £6.95 (20CL) £19.95 (75CL)

Italy (2) 11%

*A really interesting Italian sparkling wine. A fragrant light juicy sparkler, with a surprisingly soft texture.*

22. BON COURAGE CAPE CLASSIQUE SPARKLING ROSÉ - £23.95 (75CL)

South Africa (2) 12.5%

*Lovely gentle mousse with a hint of strawberry.*

23. PRIMA PERLA BLANQUETTE DE LIMOUX

- £23.95 (75CL)

N.V. France (1) 12%

*A superb sparkler made using the same traditional method as its more famous and expensive French cousins.*

## Champagne (75cl)

24. JULES FERAUD NV BRUT - £39.95

France (1) 12.5%

*A fine champagne from a top producer. Easily up to the standard of many better known "Brands".*

## Hot Beverages

POT OF TEA FOR ONE - £2.00

ESPRESSO - £2.00

DOUBLE ESPRESSO - £2.50

AMERICANO - £2.50

WHITE COFFEE - £2.50

CAFÉ LATTE - £2.75

CAPPUCCINO - £2.95

HOT CHOCOLATE WITH WHIPPED CREAM AND MARSHMALLOWS - £2.95

*Add a syrup .... choose from salted caramel, toasted marshmallows, peppermint, gingerbread - £0.50*

Red Wine (A) - (E)  
Denotes Light to Full Bodied

White Wine (1) - (9)  
Denotes Dry to Sweet



THE BULL HOTEL, VALLEY TEL: 01407 740351

