

THE BULL BETHERSDEN

Food served 12-8pm Monday- Saturday and 12-5pm Sunday

Starters

Olives 3.50 **vg G**

Homemade nachos with a creamy cheese sauce topped with cheese, jalapeños, sour cream, guacamole and tomato salsa 5.00 **v**

Spicy buffalo wings with a creamy blue cheese sauce 6.00 **G**

Salt and pepper squid served with a fresh salad and tartare sauce 5.50

Falafel bites with a fresh houmous dip 5.00 **vg G**

Creamy garlic mushrooms with crusty bread 5.00 **v G**

Garlic and chilli prawns served with warm crusty bread 6.00 **G**

Stuffed potato skin with cheese and bacon or cheese and onion 5.00 **v**

Bruschetta warm toast topped with fresh tomatoes, garlic, basil and olive oil 5.00 **vg G**

Tear and share cheesy garlic bread small 5.00

Fresh Homemade stone baked pizzas

Three cheese 10.00 **v**

Pepperoni with peppers and onion 11.00

Brie and bacon with caramelised onion 11.00

Bull meaty 12.00

Hawaiian with ham and pineapple 10.00

Chicken fajita with guacamole and salsa 11.00

Vegan flatbread with fresh tomatoes, olives, peppers, onion, spinach and a balsamic glaze 10.00 **vg**

Sizzling Fajitas

Served over marinated peppers and onions, with soft tortilla wraps, sour cream, guacamole, tomato salsa, cheese and jalapeños

Marinated chicken breast 12.00

Marinated mushroom 10.00 **v**

Marinated rump steak 14.00

Marinated King Prawns 14.00

Homemade burgers (beef, grilled chicken or southern fried chicken)

All our burgers are served in a bun with lettuce, tomato and onion, with chips, onion rings and coleslaw (beef and grilled chicken burgers can be made gluten free)

Classic plain burger 10.00

Traditional topped with cheese and bacon 11.50

Mexican topped with jalapeños, cheese, salsa and nachos 11.50

French topped with bacon, brie and caramelised onion 11.50

Spinach and falafel 9.50 **vg G**

Fresh Summer Salads

All served with mixed leaves, cucumber, cherry tomatoes, spinach, carrot, mixed vegetables, peppers, homemade croutons, mixed seeds. (excluding caesar salad)

Rump steak and Stilton with a olive oil and balsamic dressing 14.00 **G**

Swordfish Steak with a lemon and herb vinaigrette capers and olives 13.50 **G**

Breaded Brie with caramelised onion 11.00

Classic Chicken Caesar with crispy bacon 12.00 (available without chicken and bacon 10.00 **V**) **G**

Main courses

8oz Rump Steak served with chips, roasted flat mushroom, roasted tomato, peas and onion rings 14.00 **G**

8oz Sirloin Steak served with chips, roasted flat mushroom, roasted tomato, peas and onion rings 15.00 **G**

10oz Gammon steak served with a fried egg, pineapple, chips and peas 12.00 **G**

The Bull Chicken Stack southern fried or grilled chicken breast topped with cheese and crispy bacon, with chips peas and BBQ sauce 12.00 **G**

Brie and Beetroot tart with buttery baby potatoes and a dressed salad 9.50 **v**

Beer Battered Cod loin with chips, peas and tartare sauce 12.00

Deep fried scampi with chips, peas and tartare sauce 10.00

Moules Marinieres served with warm crusty bread or chips (for both add 2.00) 14.00 **G**

Homemade chilli con carne Served with nachos and basmati rice or chips 10.00 **G**

Homemade Lasagne served with a dressed side salad and garlic bread 11.00 (add chips for 1.00)

Panfried Duck Breast served with stir-fried pak choi, green beans, baby corn, mouli ribbons, crispy potatoes and an orange syrup dressing 14.00 **G**

BBQ Baby Back Ribs served with chips and corn on the cob 13.00 **G**

Upgrade to Sweet Potato fries for 2.50

We have more vegetarian/ vegan options available please ask a member of staff!

v - vegetarian

vg - suitable for vegans

G - adaptable to be gluten free

Desserts

Homemade chocolate brownie with vanilla ice cream
5.00 **G**

Rhubarb and Strawberry crumble with custard 5.00
(also available as a mini with ice cream 4.00)

Mixed berry creme brûlée 4.00 **G**

Spanish churros with chocolate **vg** or salted caramel
sauce 4.00

Ice Cream Sundae with chocolate brownie **G** or Spanish
churros 5.50

Eton mess sundae fresh strawberries, crushed meringue,
whipped cream, strawberry sauce and vanilla ice cream
5.50 **G**

Homemade Gypsy Tart with pouring cream 5.00

Set lunch menu

Served Monday to Friday 12-4pm

Two courses for 11.00! Add a third course for 3.00!

Starters

Breaded whitebait with garlic mayonnaise

Creamy garlic mushrooms v G

Homemade nachos v

Stuffed potato skin cheese and bacon or cheese and
onion **v**

Mains

Deep fried scampi with chips, peas and tartare sauce

Homemade Lasagne with garlic bread and a dressed
salad

Gammon steak with a fried egg, pineapple, chips and
peas

Spinach and falafel burger with chips and homemade
coleslaw

Sausage and mash with onion gravy (vegetarian
option available)

Desserts

Mini Rhubarb and Strawberry Crumble with vanilla ice
cream

Mixed Berry creme brûlée

Spanish churros with salted caramel or chocolate **vg**
sauce

Homemade Gypsy tart

Baguettes

Served Monday to Saturday 12-4pm

On white or brown rolls with chips and a dressed salad

Chicken and bacon with mayonnaise 6.00

Tuna and sweetcorn 6.00

Brie and bacon 5.50 available without bacon 5.00 **v**

Cod goujon with tartare sauce 6.00

Sausage and onion 7.00

Jacket Potatoes 6.50

Served Monday to Saturday 12-4pm

*With homemade coleslaw and a dressed
salad*

Baked beans and cheese G

Tuna and sweetcorn G

Chilli con carne G

Cheese and onion v G

Children's Menu

Add a starter or dessert to your main for 1.00

Starters

Mozzarella sticks with garlic mayo **v**

Garlic bread v

Mains

Cheese and tomato pizza 6.00 **v**

Pepperoni pizza 6.50

Cod goujons 6.00

Breaded chicken strips 6.00

Beef burger 7.00

Sausages 6.00

*Served with chips, baby potatoes, mash or garlic
bread and baked beans, peas or salad*

Desserts

2 scoops of ice cream

Vanilla, chocolate or strawberry

Spanish churros with chocolate sauce **vg**

Sunday roast menu

1 course 13.00 2 courses 16.00

3 courses 19.00

Starters

Breaded whitebait with garlic mayonnaise

Creamy garlic mushrooms with warm crusty bread **v G**

Stuffed potato skin cheese and bacon or cheese and
onion **G**

Homemade nachos v

Mains

Turkey

Beef

Pork

Nut Roast **vg**

*Add a side of cauliflower cheese or pigs in blankets
for 3.00*

Desserts

Mini Rhubarb and strawberry crumble with vanilla ice
cream

Mixed Berry creme brûlée

Spanish churros with chocolate **vg** or salted caramel

Homemade chocolate brownie G

Please advise our staff if you are concerned about or have any food related **ALLERGIES** or special dietary needs. If you require further information on ingredients, please ask a member of staff. We cannot guarantee that our products do not contain traces of nuts &/or seeds. Fish dishes may contain bones. Weights are approximate when uncooked. There may be a delay during busy periods as all our food is cooked to order.