

Sunday Lunch at The Black Bull

1 Course 10.95 2 Courses 14.95

Available 2pm – 5pm

Starters

Home Made Terrine of Pork Liver and Herb Pate served with Toast Peach Compote

Breaded Brie Chunks with Cranberry Jam and Dressed Salad V

Beer Battered Fish Cake served with Tartar Sauce and Mixed Leaf Salad

Baked Fig and Goats Cheese Salad with Balsamic Reduction V

Mains

All Main Courses are served with Mashed Potato, Roast Potatoes, and a Sharing Platter of Home Cooked Vegetables, Sage & Onion Stuffing and a Proper Homemade Yorkshire Pudding

Roast Silverside of Beef

Roast Loin of Pork

Roast Chicken Breast

Cheese & Potato Wellington with Vegetarian Gravy V

Add an Extra Yorkshire Pudding 0.75

Mixed Meats Roast Add 1.95