

The Black Bull Vegan Menu

Our Menu is made up entirely of Plant-Based and Organic Ingredients to satisfy your craving for comfort food by creating Vegan versions of familiar classics. Each Dish is stacked with flavours and surprising ingredients, drawing inspiration from around the world.

Starters

Home Made Soup of the Day served with Garlic & Rosemary Ciabatta **3.95**

Smoked Red Pepper & Chickpea Cakes served with Mixed Leaf Salad and Mint Soya Yogurt **5.75**

Hickory Smoked Cauliflower Wings served with Vegan Coleslaw & Jack Daniels BBQ Glaze **5.50**

Sweet Potato and Barbecued Corn Falafel served with Vegan Aioli **5.95**

Wild Mushroom Butterbean Balls in Teriyaki Glaze with Chilli and Spring Onion Salad **6.25**

Mains

Southern Fried Tofu Pops served with Cajun Sweet Potato Fries, Grilled Corn on the Cob and Southern Style Gravy **12.50**

Thai Green Curry of Lemongrass Marinated Vegetables, served with Jasmine Rice **9.95**

The Courgette n Carrot Burger – Home Made Breaded Patty of Courgette, Carrot and Potato served with Garlic Mayo and Salad in Sesame Seed Bun, with Fries and Vegan Coleslaw **8.95**

Sizzling Fajitas – Spicy Vegetables served on a Sizzling Skillet with Tortilla Wraps, Guacamole, Tomato Salsa and Vegan Coleslaw, accompanied by Fries and Crispy Salad **11.95**

Paella Valenciana – Traditional Paella using Vegetable and Saffron Stock, with Organic Roast Mediterranean Vegetables and Lemon Wedges **11.50**

Desserts

For our Vegan dessert options, please enquire with our staff for today's selection.

