



THE BLACK BULL

Nibbles

*Homemade Bread & Seasoned Cultured Butter (CBGF)(CBDF) £5.50
Crispy Korean Beef, Shiso & Sesame (GF)(DF) £8.50
Carlin Pea Hummus & Three Seed Crackers (VE)(DF)(CBGF) £5.95
Howgill Herdwick Lamb & Black Garlic (GF)(DF) £6.95
Lindisfarne Oyster & Ponzu Mignonette (GF)(DF) £3.50 each*

Starters

*Howgill Herdwick Lamb & Kimchi Tartar (GF)(DF) £12.95
King Oyster Mushroom, Soy & Miso Broth (V) £11.50
Lobster & Nori Seaweed Raviolo & Salty Fingers £15.95*

Mains

*Landlord British White Beef Pie, Kale, Red Cabbage & Mash £22.50
Grilled Mansergh Hall Pork & Braised Cabbage, Cornichons & Pickled Mustard (GF)(CBDF) £29.00
Roasted Celeriac, Polenta, Muhammara & Spring Onion (N)(VE)(GF)(DF) £25.95
British White Beef Burger, Brisket & Fries £18.50 (Add cheese for additional £1.00)
Howgill Hereford Beef Sirloin, Beef Fat Chips, Greens & Truffle Butter (GF)(CBDF) £33.50
Heights of Winder Goat, Sweetcorn, Nori & Courgette £31.95*

Sides

*Chips Cooked in Beef Fat (GF)(DF) £5.95
Jersey Royal New Potatoes & Herb Butter (GF)(CBDF) £6.50
Sunnybanks Farm Local Organic Greens (GF)(CBDF) £5.50
Padron Peppers (GF)(DF) £5.95*

**GF- Gluten Free, DF – Dairy Free, VE – Vegan, V - Vegetarian
CBGF – Can be Gluten Free, CBDF – Can be Dairy Free**

Please note, a discretionary 12.5% service charge will be added to your bill

*Please note that all our food is cooked fresh. If you are in a big rush, please inform your server & they will guide you through the menu
Please let your server know of any dietary requirements, allergies, or intolerances.*

*Please be aware that all 14 allergens in accordance with the Food Information Regulations 1169/2011 are used in our kitchen.
Please be aware wild game may contain shot and/or bones*

Dessert

Sticky Toffee Pudding & Ice Cream (GF) £10.95

Apple Tarte Tatin, Vanilla Ice Cream (V) (Perfect to share) £19.95

54% Chocolate Delice with Five Spice and Yoghurt Sorbet(N)(VE)(CBGF) £11.50

British Blackberry & Raspberry Mille-Feuille, Fennel & White Chocolate £11.50

A selection of Cheese from our Friends at The Courtyard Dairy (CBGF) £15.50

Petit Fours £3.50 (V)(N)

Dessert Wine

	<i>Glass (75ml)/</i>	<i>Bottle</i>
<i>Shiratama, Umeshu Blended with Red Wine or Whisky (Plum Sake), Japan</i> Sweet & sour, plum, almond & smooth red wine or rich whisky.	<i>£4.50 (50ml)</i>	<i>£39</i>
<i>Maruishi Jozo Miwaku Yuzu Sake, Japan</i> Yuzu, sherbert, balanced acidity, refreshing, clean & an excellent way to cleanse the palette.	<i>£5.90 (50ml)</i>	<i>£54</i>
<i>La Fleur D'Or, Sauternes, 2016, Bordeaux, France</i> Rich peach & Victoria plum fruit, honey, caramel & toast.	<i>£7.00</i>	<i>£65</i>
<i>Nibiru, Rosé Auslese 2022, Kamptal Austria</i> Fresh dates, preserved cherries, blossom honey, strawberry confit, elegant acidity & a sweet finish.	<i>£11.50</i>	<i>£55</i>
<i>Tímea Szóló Dolce Musa 2019, Tokaj, Hungary</i> Candied orange & peach compote meet vanilla & cinnamon, yet it remains light and delicate.	<i>£12.20</i>	<i>£61</i>
<i>Changyu Golden Diamond Vidal Ice Wine, 2021, Liaoning, China</i> Apple, pear, tropical fruits & honey.	<i>£15.50</i>	<i>£75</i>
<i>Fattoria di Sammontana, Vin Santo del Chianti DOC 2012, Tuscany, Italy</i> Complex, tense, yet fresh & zesty with a long finish of walnuts and hazelnuts.	<i>£10.50</i>	<i>£49</i>

Cellar Dessert

Posse, Sciacchetrá Amphora Bosco / Rossesse Bianco 2018, Liguria, Italy
Intense, sweet, fresh, salty, complex & just stunning.

Tanca Nica, Passalata 2019, Pantelleria, Sicily, Italy
Sweet, savoury, volcanic smoke, tomato, umani, medicinal, bitters. Much going on & unlike anything else.

Victoria Torres Pecis, Malvasia Naturalmente Dulce 2012, Palma, Canary Islands, Spain
Intensely sweet, yet salty, vibrant & fresh yet indulgent. A rare treat.