



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

Cellar Dessert

<i>Possa, Sciacchetrá Amphora Bosco / Rossese Bianco 2018, Liguria, Italy</i> <i>Intense, sweet, fresh, salty, complex & just stunning.</i>	<i>£110</i>
<i>Tanca Nica, Passulata 2019, Pantelleria, Sicily, Italy</i> <i>Sweet, savoury, volcanic smoke, tomato, umani, medicinal, bitters. Much going on & unlike anything else.</i>	<i>£99</i>
<i>Victoria Torres Pecis, Malvasia Naturalmente Dulce 2012, Palma, Canary Islands, Spain</i> <i>Intensely sweet, yet salty, vibrant & fresh yet indulgent. A rare treat.</i>	<i>£120</i>