THE BLACK BULL

2 Courses for £25.00
(add a 3rd course for £6.50)

Starters

Homemade Tagliatelle & Goat's Curd
Pea Velouté, Pancetta & Mint

Mains

Grass Fed Red Poll Beef Sausage
Mansergh Hall Pork Belly Porchetta
Both Accompanied by black pearl barley & seasonal local vegetables
Woodland Mushroom & Black Barley Risotto & Seasonal Local Vegetables

Dessert

Sticky Toffee Pudding
Home Made Magnums

Sides

New Potatoes/ Beef Fat Chips £5.95

Wines From Georges Duboeuf,	*125ml*	*375ml*	*Bottle*
Le Bouquet Range, Blanc, Rose & Rouge	*£5.50*	*£19*	*£29*

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

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.