



OUR CLASSIC MENU

STARTERS

HOMEMADE SOUP OF THE DAY v

Served with warm crusty bread and butter.

£7

HALLOUMI FRIES

Panko-coated halloumi sticks with a sweet chilli dip.

£8

CHEF'S PÂTÉ

Chef's pâté served with toasted bread and red onion chutney.

£10

CRISPY CHILLI BEEF

Strips of the best cut of beef cooked in soy and sweet chilli, with Asian slaw.

£11

OUR HOMEMADE SCOTCH EGG

Sweetcured bacon pig in blanket, celeriac remoulade and salsa verde mayo.

£9

MAIN COURSES

ROASTED VEGETABLE CURRY v

Chef's own vegan curry sauce with a variety of roasted vegetables served with rice and a vegan naan bread.

£18

HOME BAKED HAM, EGG AND CHIPS

Beautifully home baked gammon with fresh free range egg and chips.

£13

BREADED SCAMPI AND CHIPS

With peas, tartar sauce and lemon.

£15

SAUSAGE AND MASH

With an onion gravy and garden peas.

£15

BRAISED LAMB

Our special preparation of shoulder of lamb with creamy wholegrain mustard potato, fine green beans, red cabbage and lamb jus.

£23

THE BULL'S MAC 'N' CHEESE

Now you're talking! Topped with pancetta, crispy onions and parsley with a serving of garlic bread.

£15

AGED BEEF BOURGUIGNON

Premium cuts of beef slowly braised over 36 hours in rich red wine and served with mashed potato and crusty bread.

£20

HUNTER'S CHICKEN

That pub classic served the way it should be with our chunky chips and side salad.

£18

MEASURES' AWARD WINNING PIES

A proper pie served with seasonal vegetables, gravy and chips or creamy mash. (Ask for our current selection)

£17

FILLET STEAK

Only the finest: a beautiful 8oz fillet served with chips, onion rings, tomato, mushroom and your choice of blue cheese, peppercorn or garlic mushroom sauce.

£35