

## Bar Menu Winter 2011/2012

### Sandwiches & Ciabatta

*(all served on homemade bread with salad garnish & homemade chips)*

Sandwiches £6 Ciabatta £7

Cheddar & Tomato  
Ham & English Mustard  
Roast Beef & Horseradish  
Bacon, Lettuce & Tomato  
Halloumi, Tomato & Oregano  
Sirloin Steak & Caramelised Red Onion (£8)

### Salads

Starter £6 Main £10

Seafood Salad - *green beans, olives, new potatoes and mustard dressing*  
Garlic Grilled Halloumi - *panzanella salad, cherry tomatoes, croutons, board beans & fresh oregano (v)*  
Pan Fried Chilli Beef - *little gem lettuce, spring onions, wasabi & sesame dressing*

### Classic Pub Dishes

Salmon & Dill Fishcakes – *watercress spring onion & cucumber chili dip* £6/£10  
Beer-Battered Haddock - *hand-cut chips, minted pea puree, home-made tartare* £11  
Pumpkin & Spinach Tagliatelle – *shaved fennel & rocket salad* £12 v  
Homemade Black Bull Beef Burger - *mature cheddar, tomato chutney, onion rings & hand-cut chips* £10  
Steak & Kidney Pie – *buttered new potatoes and winter vegetables* £12  
Hand Cut Suffolk Ham - *free range eggs, hand-cut chips* £9

Mixed leaf salad	£3	Seasonal vegetables	£3	New Potatoes	£3
Rocket & Pine nut Salad	£3	Hand-cut chips	£3	Olives	£3

*Please see the Specials Board for additional dishes.*

*Particular dietary or other requirements can be catered for (including small & children portions) – please ask the waiting staff.  
Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested.*