



# THE BULL

Many flavours reflect this beautiful region of Britain.  
We hope that we have captured some of them for you to enjoy.

**FOOD ORDERS CAN BE PLACED AT THE BAR OR FOOD ORDER POINTS**

Please enjoy our relaxed pub atmosphere and informal service.

## HOMEMADE BREAD

Basket of Homemade Bull Bread,  
Wensleydale Butter £1.95

## DISHES TO BEGIN

NEW (V) The Bull Dips - Longley Farm Cottage Cheese & Chives, Preserved Cherry Tomatoes, Red Beet Hummus, Homemade Bread, Wensleydale Butter £4.50

Gloucester Old Spot Chipolatas, Cumberland, Pork and Black Pudding, English Mustard Relish £4.50

NEW (V) Ascroft's Deep Fried Cauliflower Fritters, Curried Mayonnaise £4.50

NEW Dock Pudding, Pan Roast Chicken Livers, Ampleforth Cider Sauce £5.50

Charles Ashbridge Treacle Baked Rare Breed Ribs, Devilled Black Peas £6.50

NEW The Bull Fish Soup, Wicked Mayonnaise, Mature Wensleydale Cheese, Garlic Croutons £6.50

NEW Battered Scampi, Crispy Scottish Squid, Lemon and Black Pepper Mayonnaise £7.50

## THE BULL ELM WOOD PLATTERS

(V) Fountain's Gold and Longley Farm Cottage Cheese, Spring Onion and Spinach Flan, Coleslaw. Small £5.00  
Large with Sour Cream Jacket £8.50

Ploughman's  
Mature Wensleydale, York Ham, Pearces' Organic Scotch Egg, Coleslaw, Homemade Pickles, Piccalilli and Homemade Bread Small £6.50 Large £9.50

Local Seafood  
Smoked Mackerel Pâté, Potted Scampi, Yoadwarth Mill Smoked Salmon, Fortune's Smoked Kipper, Hot Smoked Trout, Pickled Herring, Pickled Cucumber, Beetroot Relish, Horseradish Cream, Homemade Bread Small £10.75 Large £16.75

## MAIN COURSES

The Bull Fish Pie, Baked with Mashed Potato, sprinkled with Wensleydale Cheese £9.95

Battered Deep Fried Haddock, Marrowfat Peas, Real Chips cooked in Dripping, Tartare Sauce Medium £8.95 Large £11.95

NEW Battered Scampi, Crispy Scottish Squid, Real Chips cooked in Dripping, Lemon and Black Pepper Mayonnaise £15.50

NEW Loose Birds Chicken, Streaky Bacon & Leek, Butter Puff Pastry Pie, New Potatoes £12.50

Toad in the Hole, Taste Tradition Saddleback Pork Sausages, Caramelised Onions, Mashed Potato, Gravy £9.50

(V) Mature Wensleydale Cheese, Curd Cheese and Onion Pie, Shortcrust Pastry, Sour Cream Jackets, Plum Tomato Salad £10.50

NEW Ascroft's Cauliflower Fritters, Cracked Wheat, Summer Vegetables, Celery Leaf Sauce £9.50

## GRILLS

Our Steaks are locally sourced and aged for 35 days, all Grills are served with Slow Cooked Flat Mushroom, Battered Onion Rings, Watercress, Real Chips cooked in Dripping or Sour Cream Jacket Potato

Aged Rare Breed Sirloin 9oz £19.50

Aged Rare Breed Fillet 6oz £21.00

To accompany your Steak - Green Peppercorn, Devilled Sauce or Parsley and Garlic Relish £1.50

Breast of Devilled Loose Birds Chicken, Devilled Sauce £13.50

NEW Bolton Abbey Lamb Barnsley Chop, Whole Slow Cooked Kidney £18.50

100% Chargrilled Minced Yorkshire Rump Steak, English Muffin, Real Chips cooked in Dripping, Tomato Relish and Pickles £10.25

Extra Toppings - Wensleydale Cheese, Mackenzies Yorkshire Streaky Bacon per topping £1.00

## SIDE DISHES

(V) Ascroft's Cauliflower Cheese, Pod Vegetables, Buttered Cabbage and Spinach, New Potatoes, Sour Cream Jacket Potato £2.50

Battered Onion Rings, Real Chips cooked in Dripping £2.50

(V) Chips cooked in Sunflower Oil £2.50

## SALADS

Breast of Nidderdale Chicken, Avocado, Judy Bells Feta Cheese and Cos Lettuce Salad, Tarragon Dressing, Homemade Bread £12.50

Yoadwarth Mill Smoked Salmon, Pikelets, Sour Cream, Jacket Potato, Plum Tomato Salad £10.95

NEW (V) Char Grilled Summer Vegetable Salad, Scorched Baby Plum Tomatoes, Wild Rocket Salad, Judy Bells Feta, Parsley and Garlic Relish, Homemade Bread £8.95

(V) English Tossed Salad - Local Tomato, Cucumber, Green Pepper, Cos Lettuce, Radish and Cress, Metcalf's Organic Rapeseed Oil £3.50

## SANDWICHES: HOT & COLD

Served on Wholemeal or White Bread (Not available in the evening or all day Sunday)

Open sandwich of Large Seawater Prawns and Yoadwarth Mill Smoked Salmon, Tomato Mayonnaise, Lemon and Capers £8.00

Taste Tradition closed York Ham sandwich, Mustard Mayonnaise £5.50

(V) Traditional closed Wensleydale Cheese sandwich, Onion, Mayonnaise £4.90

Gammon and Fried Egg Bloomer, HP Sauce £6.50

## DESSERTS

Double Chocolate Mousse, Milk Foam, Hot Dark Chocolate Sauce £5.50

NEW Knickerbocker Glory, Makin's Strawberries £5.00

Bramley Apple Pie, Carnation Milk and Custard, Slice of Wensleydale Cheese £5.00

NEW Blackcurrant Frangipan Tart, Pomfret Cake Ice Cream £5.00

## TRADITIONAL ENGLISH PANCAKES

A choice of fillings - Lemon Curd, Lemon Juice and Cane Sugar; Hazelnut and Chocolate; Blackcurrant Compote £3.50

Served with Homemade Ice Cream or Double Cream £1.50

## HOMEMADE ICE CREAM

Our Ice Cream is made using only natural ingredients.

**Ice Cream** Vanilla Pomfret Cake Raspberry Ripple and Jelly Whitaker's Mint Chocolate Chip

**Sauces** Chocolate Caramel Raspberry 2 Scoops £3.50 3 Scoops £5.00

## CHEESE

Farmhouse Cheeses from Yorkshire  
Traditional Biscuits and Bread, Fireside Chutney  
3 Cheeses £5.00 6 Cheeses £9.50

## HOMEMADE ORGANIC MILKSHAKES

Our Milkshakes are made using only natural ingredients with Milk and Cream from Lane Ends Farm, Cowling.  
Raspberry, Chocolate, Vanilla Children £2.00 Adults £3.50

## COFFEES & TEAS

Triple Certified Espresso specially blended for Ribble Valley Inns.  
Fairtrade, Rain Forest Alliance & Soil Association Certified.  
Served with Whitaker's Chocolate Mints

Espresso, Americano, Macchiato £2.00

Cappuccino, Latte, Double Espresso £2.25

Fairtrade Hot Chocolate £2.75

Special Coffees - Spirit or Liquor of your choice £4.00

Selection of Teas  
Please ask one of our staff to go through our selection of popular teas Small Pot for 1 £1.50

*Thank you... your bill will include an optional donation of 20p per guest to The Bull's chosen charity, Yorkshire Air Ambulance. Please ask your waiter if you would like us to remove this donation.*

Please notify a member of staff of any food allergies or special dietary requirements. (V) = vegetarian dishes. The A59 is a very busy road, please take extra care when leaving the Car Park.