

STARTERS/SMALL PLATES

Smoked Mackerel Pâté A beautiful creamy, fresh pâté, with hints of horseradish & fresh lemon, served with toasted ciabatta	£6.95	Popcorn Cauliflower (ve) crunchy cauliflower bites very lightly dipped in our homemade vegan beer batter, fried & sprinkled with cajun spices served with a pot of barbeque sauce	£6.95
Salt & Pepper Cod cod cheeks cooked in our homemade beer batter, sprinkled with salt & red pepper flakes, served with a sweet chilli mayo	£6.95	Three Famous Maldon Oysters (gf) World famous Maldon Rock Oysters, cultivated on the riverbed of the Blackwater salt marsh estuary in Essex since Roman times, served on a bed of crushed ice with lemon & tabasco	£7.50
Garlic Beef Skewers 24 hour marinated trimmed rump steak in garlic, ginger & hoisin sauce, flash fried on a hot plate	£7.95	Six Famous Maldon Oysters (Sharing Starter) (gf) World famous Maldon Rock Oysters, cultivated on the riverbed of the Blackwater salt marsh estuary in Essex since Roman times, served on a bed of crushed ice with lemon & tabasco	£13.95
Crab Au Gratin a decadent concoction of crab meat & cheese, baked to perfection & topped with breadcrumbs, served with ciabatta	£9.95		

MAINS

West Scottish Haddock & Chips cooked fresh to order in our homemade beer batter recipe, with triple cooked chunky chips & homemade tartar sauce	£13.95	'Moules Marinière & Frites' a classic bowl of mussels steamed in lemon & white wine, served with skinny fries	£15.95	Mac 'n' Cheese (v) serious comfort food, crispy on top, oozing with creamy cheese sauce & perfectly cooked pasta	£11.95	The Ultimate Famous 'Bull Burger' & Fries An 8oz 'Eastwoods' peppered beef patty, topped with melted cheese & smoked bacon, sandwiched on a light ciabatta roll, served with a gherkin, onion rings, plus our sauces are now on the side, so you can build your own favourite combo!	£14.50
Devonshire Hake & Chips a truly local UK fish, sustainably sourced, cooked fresh to order in our homemade beer batter recipe, with triple cooked chunky chips & homemade tartar sauce	£13.95	28 Day Matured 8oz Ribeye (gf) garlic & thyme butter, served with skinny fries, rocket & parmesan shavings	£27.95	Crab Mac 'n' Cheese add fresh Cromer Crab & a splash of Tabasco	£15.95		
Traditional 'East-End' Pie & Mash our family recipe of homemade minced beef pie in a suet pastry base & a shortcrust top, served with mushy peas, buttery mash & traditional garlic & parsley liquor sauce	£14.95	Pork Escalope An 8oz flattened & breaded pork loin, served with skinny fries, red cabbage slaw & 'Wild Lingonberry Jam' on the side	£16.95	Beetroot & Oyster Mushroom Burger (ve) sandwiched on a light ciabatta roll, with crunchy iceberg & a red cabbage slaw, served with skinny fries	£15.95		
		Fresh Cromer Crab Linguine simple ingredients tossed in olive oil, garlic, white wine & sprinkled with red pepper flakes, to add that kick!	£15.95	Philly Cheese Steak Sandwich & Fries seared slices of rump steak topped with peppers & onions with melted cheese & spicy tomato chutney, served in a toasted ciabatta, with fries	£13.95		

SEASONAL SPECIALS

SUBJECT TO AVAILABILITY
 In addition to the menu, we also have various other guest dishes for you to consider, including guest desserts & a choice of homemade cakes, please ask for details.

THURSDAY LUNCH DEAL

AVAILABLE FROM 12 TO 5PM
Beer Battered Fish & Chips

£8.00

HOMEMADE DESSERTS

* Raspberry & Prosecco Trifle (gf) an elegant version of a family favourite, fresh raspberries set in a sparkling Prosecco jelly, layered with vanilla custard & topped with freshly whipped double cream	£6.95	Ferrero Rocher Cheesecake (n,v) vanilla cheesecake drizzled in chocolate & hazelnut sauce, topped with a sprinkling of chopped nuts & a whole Ferrero Rocher	£6.95	Spotted Dick (v) traditional British classic & another of our favourite recipes, a tender steamed suet pudding, dotted with succulent currants, subtly flavoured with orange & lemon zest, served with custard	£5.95	Chocolate Roulade (gf,v) a deliciously, light textured sponge, with a dense chocolate taste, filled with fresh double cream, then rolled & dusted with icing sugar, but you will need to be quick, as it's the landlords favourite!	£5.95	* Irish Coffee Hot coffee & a single measure of Irish whiskey, topped with a collar of pouring cream	£5.95
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SIDES/SMALL PLATES

Beer Battered Onion Rings (ve)	£5.50	Beer Battered Gherkins (v)	£5.90	Gravy (gf,ve)	£2.00	Pickled Onions (ve)	£2.00
Halloumi Fries (v)	£7.50	Skinny fries (gf,ve)	£3.50	Mushy peas (gf,ve)	£2.00	Halkidiki Olives (gf,ve,v)	£3.50
a generous portion of fresh halloumi, sliced & deep fried, served with sweet chilli mayo		Red Cabbage Slaw (gf,ve)	£2.50	Ciabatta Roll	£2.00	a delicious, firm green olive, harvested in Northern Greece	

The Bull's
**FISH BAR
 & GRILL** 
 DRINKS MENU

HOT DRINKS

Espresso	£ 1.65	Cappuccino	£2.50	Hot Chocolate	£2.60	Babyccino	50p
Americano	£2.00	Flat White	£2.60	Pot of Tea for one	£2.50	frothy, warm milk with a sprinkle of cocoa powder	
Latte	£2.50	Mocha	£2.70	breakfast, green, mint, decaf, earl grey or camomile		Syrup Shot	50p
				Oat Milk	40p	Caramel, Vanilla, Hazelnut, Toffee Nut, Mint	

WINE

WHITES

175ml 250ml bottle

Fonte de Nico (ve) £5.00 £7.10 £20.00
 Portugal
 a light, fresh & zesty wine, which has ripe citrus fruits with good minerality structure & lingering after taste

Nicolas Rouzet Touraine Sauvignon £6.25 £8.95 £25.00
 France
 aromas of grapefruit & gooseberry leap from the glass, along with hints of lime, chalk & flint

Valle Berta Gavi (ve) £27.50
 Italy
 subtle traces of honeysuckle with characteristic aromas of lime zest & minerality. It offers a clean & refreshing finish. Bronze award winner 2020

Chablis Elodie Duprés £35.00
 France
 an elegant french classic. Intensely refreshing, light, crisp & citrusy, with notes of peach & green apple.

REDS

175ml 250ml bottle

Fonte de Nico (ve) £5.00 £7.10 £20.00
 Portugal
 aromas of fresh berries, this wine is soft in the mouth, with good quality tannin structure & a pleasant finish

Tierra Plata Malbec (ve) £6.00 £8.50 £25.00
 Argentina
 a big & bold Malbec with intense fruit, the oak gives a vanilla character & the small component of Cabernet provides a serious backbone to this wine with velvety soft tannins

Dehesa De Lantana Reserva Rioja (ve) £30.00
 Spain
 reservas are only made in the best vintages, plus a greater ageing period gives them the perfect balance between rich fruit & toasty oak. This result is a Reserva that shows notes of oak, small & ripe black fruit, with leather hints.

Valpolicella Superiore Ripasso La Casetta £39.00
 Italy
 a beautiful deep ruby hue & lots of almost confected cherry, plum & berry fruits complimented by vanilla hints. Fine & rounded, a velvety smooth palate bursting with intense & complex flavours

ROSÉ

175ml 250ml bottle

Ombrellino Pinot Grigio Rosé (ve) £6.00 £8.50 £25.00
 Italy
 a pale & delicate Rosé with beautiful, soft strawberry flavours, nuances of nectarine & perfumed floral notes

MULLED WINE x £5.00 x
 Seasonal
 warmed & garnished with a cinnamon stick & orange slice

BUBBLES

125ml bottle

Prosecco Bel Canto (v) £5.50 £29.50
 Italy
 delicate & aromatic with fine bubbles. This wine carries lots of fresh peach, pear & an elegant zest
 Silver award winner 2020

Moët & Chandon Brut Impérial NV £95.00
 France
 impérial is Moët's flagship Champagne & embodies their unique style, created in 1869, distinguished by a crisp fruit character, it has notes of toasted brioche, stone fruit & biscuit, alongside fine beading bubbles

CHILDRENS MENU

Kids Homemade Fish Goujons & Fries Mini fish chunks dipped in our own homemade batter	£6.50	Kids Ice Cream Pot (gf) made at a local dairy farm from Jersey milk	£2.50
Kids Mac 'n' Cheese (v) kids size portion of cheesy pasta	£9.00	Pot of Sweets chocolate mini eggs	£2.00

The Bull at Berkhamsted is the oldest surviving pub in the town. It is mentioned in a rental, for the Brotherhood of St John the Baptist at Berkhamsted in 1535, 'as recently having been sold'. This is a time that would have seen Henry VIII as the ruling monarch, Anne Boleyn his Queen & a two-year-old Elizabeth I. Unfortunately, a more exact date for the listed building & its uniquely shaped front window is unknown. In more modern times, it was mostly a boater's pub, bunks were built into the rafters for stop-overs, & they can still be seen today. The cellar is reportedly haunted by two mischievous boys, who like to grab your ankles & trip you on the stairs!

KEY: (v) - Vegetarian / (ve) - Vegan / (gf) - Gluten Free

We work in a kitchen with very limited space & facilities. If you have any dietary requirements or allergies, please let us know
 Where wines are offered by the glass, a 125ml measure is available