



Sunday Lunch

at The Black Bull Inn

Starter

YORKSHIRE PUDDING
with homemade beef gravy

SOUP OF THE DAY
freshly made with crusty bread roll

CHICKEN LIVER PATE
with white toast and red onion marmalade

SCOTTISH SMOKED SALMON (GFO)
with creamed horseradish, picked cucumber and mixed salad £3 supplement for both adult and child

NORTH ATLANTIC PRAWN COCKTAIL
mixed salad topped with North Atlantic prawns, covered in marie rose sauce and served with buttered brown bread £3 supplement for both adult and child

Garlic Mushrooms (GFO)
fresh mushrooms cooked in a garlic and herb sauce and served with a bread roll

Main

BRAISED BRISKET OF BEEF
with homemade Yorkshire pudding, roast potatoes, mashed potatoes & fresh vegetables

ROASTED BREAST OF TURKEY
with homemade Yorkshire pudding, roast potatoes, mashed potatoes homemade stuffing & fresh vegetables

ROASTED LOIN OF PORK
with homemade Yorkshire pudding, roast potatoes, mashed potatoes, homemade stuffing, crackling & fresh vegetables

MUSHROOM STROGANOFF (V)
with buttered rice

Dessert

choice off the dessert menu

Adult

3 course 16.95 2 course 14.95 1 course 12.95

Child (12 & Under)

3 course 12.95 2 course 10.95 1 course 8.95

Reservations strongly encouraged. Call 01405812744 to book

