

THE BLACK BULL INN

Bar & Restaurant

STARTERS

SOUP OF THE DAY

served with a crusty bread roll 5.95

ISLE OF MAN QUEENIE SCALLOPS

served with garlic butter & salad garnish 7.95

SMOKED SALMON

served with a light salad and horseradish sauce 7.95

CHICKEN LIVER PÂTÉ

served with red onion chutney & toasted wholemeal bread 7.95

FRESH DRESSED CRAB

(when available) 8.95

GARLIC KING PRAWNS

king prawns cooked in garlic butter 7.95

GARLIC MUSHROOMS

deep fried battered mushrooms served with a homemade garlic mayonnaise 6.95

PRAWN COCKTAIL

Plump Norwegian prawns on a bed of mixed salad drizzled with marie rose sauce 8.50

COD BITES

Large chunks of our fresh cod, lightly battered & served with a sweet chilli dip 7.50

CRISPY CALAMARI

fried in seasoned flour and served with homemade lemon mayonnaise dip 7.50

MUSSELS

Devon mussels cooked live in a white wine, cream & garlic sauce served with crusty bread 8.50

VEGETARIAN DISHES

MUSHROOM STROGANOFF

Cooked with mushrooms, onions and paprika, brandy and cream sauce 13.50

CHEESE SALAD

Fresh cheddar on a bed of crispy salad 14.95

VEGETABLE CURRY

Fresh curry with vegetables, mushrooms, onion and tomatoes 14.50

MAIN COURSES

STUFFED CHICKEN

chicken breast stuffed with goats cheese and wrapped in parma ham with a goats cheese sauce 15.95

CHICKEN KIEV

chicken breast stuffed with garlic butter & coated in crispy panko breadcrumbs 15.95

AROMATIC CHICKEN CURRY

Freshly made curry with mushroom, onion and tomatoes 14.95

12OZ RIBEYE

28 day hung Yorkshire Ribeye cooked to your liking and served with mushrooms & tomatoes 23.95

BACON CHOPS

Dry cured short back, coated in a balsamic glaze and served with mushrooms & tomatoes 15.95

LASAGNE

Our take on the Italian dish 13.95

BEEF STROGANOFF

Tender slow-cooked strips of beef, mushrooms and onions in a paprika, brandy and cream sauce to our own recipe 16.95

FISH DISHES

BLACK BULL "FAMOUS" BATTERED COD

A large fillet of the finest Grimsby Cod in our own crispy batter 15.95

BREADED SCAMPI

Whole tail scampi in crisp breadcrumbs 14.50

SALMON SUPREME

Choose from plain, cajun spice or black pepper crust 16.95

SMOKED HADDOCK MORNAY

Oven baked in white wine, cream and cheese 17.95

AROMATIC KING PRAWN CURRY

Our freshly made curry with mushroom, onions and tomatoes 15.95

SEAFOOD MEDLEY

Devon mussels, garlic king prawns and queenie scallops served in a white wine, cream and garlic sauce served with crusty bread 22.95

SEA BASS

baked, fresh fillets of seabass straight from the coast 17.95

MUSSELS

Devon mussels in a white wine, cream and garlic sauce, with crusty bread 17.95

GARLIC KING PRAWNS

King prawns served with a mixed leaf salad 17.95

DRESSED LOBSTER (WHEN AVAILABLE)

Cold or warm in garlic butter, served on a mixed leaf salad 38.50

SIDES

ONION RINGS 4.50

GARLIC BREAD 6.95

SALAD 4.00

PEPPERCORN 3.95

DIANE 3.95

CHIPS 4.00

POTATOES 4.00

RICE 4.00

MUSHROOM 3.95

RED WINE 3.95

GARLIC 3.95

MUSHY PEAS 4.00

GARDEN PEAS 4.00

GOATS CHEESE 3.95

GRAVY 3.95

MOST OF OUR DISHES ON THE MENU COME WITH A CHOICE OF SIDES INCLUDED

IF YOU HAVE ANY ALLERGY CONCERNS THEN DO NOT HESITATE TO ASK US AND WE WILL ACCOMMODATE YOUR NEEDS WHERE WE CAN

PLEASE NOTE WE CANNOT ACCOMMODATE VEGAN MEALS WITHOUT PRIOR WARNING UPON BOOKING