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## Mains

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### **Venison Fillet Wellington £21.95**

*Fillet of Local Venison Wrapped in Short-Crust Pastry, Black Pudding Bon Bon, Smoked Garlic Mash, Caramelised Baby Apples, Crisp Kale, Red Wine & Thyme Sauce*

### **Confit Duck Leg £18.95 (GF)**

*Sweet Potato & Swede Mash, Braised Red Cabbage Wedge & Puree, Baby Beets, Root Vegetable Selection, Sage Jus*

### **Handcrafted Pies from the Jarvis Pickle Kitchen, Eyemouth, Berwickshire (V) (VG) £13.95**

*Shortcrust pastry, packed with the best locally sourced ingredients all served with hand cut chips & mushy peas  
Choose from: Steak and Ale with Mushroom or Pork and Blue Cheese or Vegetable Tagine*

### **North Sea Haddock & Chips (GF) £10.95/£13.95 Add Bread & Butter £1.00**

*Handcut Chips, Homemade Mushy Peas, Curry Sauce, Lemon*

### **The Black Bull Burger (GF) £12.95**

*Beef Burger, Hand Cut Chips or Skinny Fries, Crispy Bacon, Oak Smoked Cheddar, Red Onion, Gherkins, Toasted Bun, Onion Rings*

### **Roast Shallot, Sweet Potato & Pea Rosti £11.95 (GF) (VG)**

*Deep Fried Crispy Duck Egg, Baby Beets, Oyster Mushrooms, Creamed Spinach Sauce*

### **Baked Fillet of Halibut £19.95 (GF)**

*Crevette, Braised Greens & Pancetta, Pomme Anna, Roast Vegetable Selection, Mango, Tomato & Coriander Relish*

### **Northumbrian 28 Day Aged 10oz Ribeye Steak (GF) £23.95**

*(Add Peppercorn or Blue Cheese Sauce £2.50)*

*Handcut Chips or Skinny Fries, Roasted Tomatoes, Garlic Roasted Mushrooms, Homemade Onion Rings.  
Our beef is Belted Galloway, reared on the Ford and Etal Estate and is aged for approximately 28days.*

### **The Black Bull Curry Selection (GF) (VG)**

**Choose From: Jalfrezi, Tikka Masala Or Korma**

*Served with Coconut & Coriander Rice, Flatbread*

Seafood £17.95      Chicken £13.95      Vegetable £11.95

**GF – Can Be Made with Gluten Free Ingredients V - Vegetarian Option VG – Vegan Option  
All Available on Request**

**PLEASE MAKE A MEMBER OF THE TEAM AWARE OF ANY ALLERGIES OR INTOLERANCES  
Please Note Our Food is Cooked Fresh to Order. Please Allow Approximately 20 Minutes Cooking Time.  
All Handcut Chips are Cooked in Beef Dripping. Please Ask if You Would Prefer Oil.**