



Welcome to The Black Bull Inn

When sourcing our quality ingredients, we are proud to support our local suppliers. Several have won awards for their standards and quality:

Foreman's of Norham The Butcher (Award Winning)
Stephen Laidlaw of Berwick Fresh Fruit and Vegetables
Northumberland Cheese Company
Doddington Dairy Cheese (Award Winning)
Jarvis Pickle Pies of Eyemouth, Berwickshire (Award Winning)
Hodgson's of County Durham Fish Suppliers
Giacopazzi's Ice Cream of Eyemouth, Berwickshire (Award Winning)
(Please see our bar menus to see our local beer and spirits suppliers)

Starters

Soup of The Day £5.50 (GF) (VG)

Warm Flatbread

Homemade Ham Hock, Cranberry & Pink Peppercorn Terrine £6.75 (GF)

Piccalilli, Toasted Brioche

Home Cured, Citrus & Dill Salmon Gravadlax £7.25 (GF)

Golden Beetroot, Spiced Beetroot Chutney, Goats Curd, Micro Coriander

Prawn, Melon & Kiln Smoked Salmon £8.25 (GF)

Seafood Sauce, Herb Crostini's

Seared Scallops, Chorizo & Black Pudding Bon Bon £9.95

Mango & Tomato Relish

Home Cured Borders Venison Carpaccio £7.25 (GF)

Smoked Garlic Aioli, Crisp Kale, Endive, Cured Duck Egg Yolk

Sautéed Oyster Mushrooms £5.95 (V)

In Garlic, Cox's Pippin Apple, Sweet Dill Vinaigrette, Toasted Flatbread

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.