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Sunday Lunch

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Roast Striploin of Northumbrian Beef (GF) £13.95

Roast Lamb (GF) £14.95

Roast Belly of Pork (GF) £13.95

Trio of Meats (GF) £15.95

All Served with The Black Bull Vegetable Selection & A Homemade Yorkshire Pudding

Roast Potatoes, Tedder Stem Broccoli, Cabbage with Bacon, Roasted Beetroot, Sugar Snap Peas, Honey Glazed Carrots & Natural Pan Gravy.

White Truffle Cauliflower Cheese (GF) £3.50

Good to Share

Extra Homemade Yorkshire Pudding (GF) £1.00

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The Black Bull Burger (GF) £12.95

Beef Burger in Toasted Brioche Bun

Hand Cut Chips or Skinny Fries, Crispy Bacon, Monterey Jack Cheddar, Red Onion, Gherkins, Onion Rings

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

Handcut Chips, Homemade Mushy Peas, Curry Sauce (optional), Lemon

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 Chicken & Ham or Venison & Redcurrant or Vegetable Tagine

Peppered Monkfish & Prawn Kebab (GF) £19.95

Quinoa & Grapefruit Salad, Roast Pepper & Chorizo Sauce, Grilled Flatbread

Salad of Local Pigeon Breast (GF) £11.95

Chorizo, Black Pudding, Croutons, Smoked Garlic Dressing

Crab & Smoked Salmon Salad (GF) £15.95

Fresh Leaves, Croutons, Parmesan Shavings, Avocado, Poached Egg, Sweet Dill Vinaigrette

Stuffed Aubergine (GF) (V) (VG) £10.50

Mediterranean Vegetables, Quinoa, Carrot, Thyme & Honey Puree, Garlic & Basil Pesto

Baked Gnocchi (GF) (V) £10.95

Vegetable Bolognese, Creamy Tomato Sauce, Topped with Monterey Jack Cheddar

Add Spicy Beef Mince Bolognese £2.50

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.