

BULL & LAST

Dinner Friday 16th October

Negroni £10

Bull and Last Vermouth £6

Homemade Lemonade £4

Col Fondo Prosecco '18 (125ml) £7.8

Olives £4

Scotch Egg £5

Homemade Soda Bread & Butter £4

Saucisson & Cornichons £5

Salt Cod Croquettes, Tartare Sauce & Lemon £8.5

Homecured Salmon Gravlax, Pickles £10

Pork, Rabbit, Prune & Hazelnut Terrine, Red Onion Chutney, Pickles, Toast £9.5

Torched Mackerel, Green Melon, Pickled Cucumber & Basil Salad £12

Roasted Squash Salad, Burrata, Lavoche Cracker, Pumpkin Seed Dukkha £9.5

BBQ Beef Heart, Plum, Soy, Coriander & Lime £10

Brixham Brown Crab on Toast £9.50

Wild Mushroom, Pistachio, Raddichio, Cresto Di Gallo & Parmesan £16

Roast Hake, Parsley Root, Charred Spring Onions, Girolles & Brown Shrimp Butter £23

Iberico Pork Shoulder, Braised Cheek, Fried Potato, Pear, Turnip Tops, Peanut £26

Beer Battered Haddock, Triple Cooked Chips, Tartare Sauce, Mushy Peas (add a wally £1) £16

Chargrilled Onglet, Triple Cooked Chips, Leaves, Garlic Butter £23

40 Day Aged Hereford Prime Rib, Triple Cooked Chips, Leaves, Garlic Butter £75 (for 2)

Triple Cooked Chips £4.5 / Best Bits £4 / Frites £4.5 / Artichoke Salad £6 / Kale & Garlic £5

Dark Chocolate Marquise, Blackberry Sorbet, Chocolate Tuille £9

Fried Apple & Prune Crepe Roll, Vanilla Ice Cream, Clotted Cream £9

Chocolate 'Affogato', Vanilla Ice Cream, Climpsons Espresso £10 (Please allow 15 minutes)

Sticky Toffee Pudding, Banana Ice Cream, Pistachios £9.5 (Please allow 15 minutes)

Tunworth, Spiced Pear Chutney, Oatcakes, Grapes £9

Ice Cream: Ferrero Rocher / Vanilla / Banana / Raspberry Sorbet / Yoghurt / Black Cherry / Blackberry £3 (per scoop)

Monbazillac, 'Cuvee L'Abbaye', Dom. L'Ancienne Cure '11 £11.5 (100ml)

Pálava Straw Wine, Sonberk Winery, Czech Republic '13 £12 (50ml)

Cookbook coming out November 2020

B&L Tote Bags £25

Please notify staff of any allergies or dietary requirements. Game dishes may contain shot.

168 Highgate Road, NW51QS 02072673641

www.thebullandlast.co.uk