



lunchtime menu all priced at 9.5

Beer Battered Fish (GFA)

Chips and tartare sauce

Honey Glazed Sussex Ham (GF)

Free range eggs, and chips

The "Baby Bull" Burger (GFA)

6oz beef pattie, gem lettuce, tomato, pickle and BBQ sauce, in a brioche bun with fries

The "No Bull" Baby Burger – (GFA, VGN)

"Moving Mountains" pattie, gem lettuce, tomato, pickle and BBQ sauce in a brioche bun with fries.

Fish Finger Bap

Breadcrumbsed fish fingers, tartare sauce and gem lettuce, with fries

Watermelon and Feta Salad (GF, VGN)

Gem lettuce and cucumber

Beef or No Beef Chilli Nachos (GF,VGN)

Guacamole, Sour Cream, and Salsa

Garlic Shell-On Prawns (GF)

Salad and chilli mayo dip.

4oz Sirloin Steak (GF)

Salad and chips

sandwiches

Roast Beef and Horseradish	7.5
Ham, Mustard Mayo, and Tomato	7.5
Roast Pork, Stuffing, and Apple	7.5
Avocado, Boiled Egg and Tomato (V)	7.5
Smoked Salmon, Black Pepper, and Lemon	7.5
Feta, Hummus, and Roast Pepper (VGN)	7.5
Smoked Bull Club Sandwich	8.5
Turkey, bacon, boiled egg, salad and mayo	

GF – Gluten Free, GFA – Gluten Free Available, V – Vegetarian, VGN - Vegan



dinner

starters

Ham and Smoked Cheese Croquettes Tomato and chilli jam	8.5
Smokey Sweet Potato Hummus (VGN) Olives and flatbread	8
Garlic Shell-On Prawns (GF) Salad and chilli mayo dip	9.5
Watermelon and Feta Salad (GF,VGN) Charred gem lettuce and cucumber	8
Smoked Salmon (GF) Lemon, caper, and dill dressing	8.5
Beef or No Beef Chilli Nachos (GF,VGN) Guacamole, sour cream, and salsa	8.5
Chicken Wings (GF) BBQ, Buffalo, Sriracha and Honey, or Blue Cheese x6, x12, x18	8, 16, 22

mains

Sweet Potato Jacket (GF,VGN) Vegan chilli, salad, avocado	14
Beer Battered Cod (GFA) Chips, peas, tartare sauce	16
Honey Glazed Sussex Ham (GF) Chips, free range eggs, and piccalilli	15
The Smoking Bull Burger (GFA) 6oz Beef Pattie, Maple Cured Bacon, smoked applewood cheese, gem lettuce, tomato, onion, pickle, and mayoQ sauce in a brioche bun	16
The No Bull Burger (GFA,VGN) "Moving Mountain" pattie, crushed avocado, feta cheese, gem lettuce, tomato, onion, pickle, tomato and chilli jam, in a brioche bun with fries	14
Catch of the Day House salad, and crushed new potatoes	18
1066 Butchers Sirloin Steak (GF) Grilled tomato, mushroom, chips, and peppercorn sauce	22

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sharing platters all priced at 14

The Carnivore Board

Chicken wings, ham and smoked cheese croquettes, Battle banger sausage, maple cured bacon, slaw, mustard mayo, and flatbread

The Fishy One

Garlic shell-on prawns, smoked salmon, cod goujon, scampi, slaw, tartare sauce, and flatbread

The Trees Are Green Board (VGN)

Hummus, olives, vegan chilli, sweet potato, feta, charred gem lettuce, slaw, and flatbread

sides all priced at 4.5

Fries

Chunky chips

Garlic bread

Pickled onion rings

Crushed sweet potato

Crushed new potato

Summer salad

Watermelon and feta salad

Mac and Cheese bites

Bubble & Squeak

dirty sides all priced at 9

Dirty Bull Fries

Fries, Beef Chilli, Bacon, Sausage, Cheese, BBQ and sriracha sauce

Dirty No Bull Fries (VGN)

Fries, vegan chilli, tomato, veggie sausage, cheese, BBQ and sriracha sauce

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desserts

Lemon Posset 8
Shortbread, gin and tonic strawberries

Chocolate Brownie (GF) 8
Salted caramel & chocolate sauce, and vanilla ice cream

Fruit Crumble 8
Crunchy oat topping, vanilla ice cream

Ice Creams and Sorbets 8
(ask your server for flavours available)

Local Cheese and Biscuits 12.5

Brighton Blue – a mild, semi soft blue cheese with a salty finish from High Weald Dairy in Horstead Keynes
Sussex Charmer – a creamy mature farmhouse Cheddar with a zing of parmesan from Surrey/Sussex border.
Chaucers – British Camembert style cheese from The Cheesemakers of Canterbury
Mayfield – a semi-hard wax coated cheese with a creamy sweet nutty flavour.

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