

- THE -  
RUSTY BULL



## Boxing Day

### Nibbles, Light Bites & Starters

#### Homemade Soup

Chunky Bread, Butter  
(Gluten-free bun add: £1.8)  
(v, gfa) £6.5

#### Crispy Chicken Tenders

Toasted Sesame Coating, Mixed Leaf  
Salad, Satay Dip (gfa) £12

#### Indian Inspired Platter

Spiced Falafel Bites, Fennel and Red  
Onion Bhaji, Crushed Poppadoms,  
Habanero Mint and Mango Dip (ve)  
£11

#### Today's Fishcake

Lemon & Cracked Black  
Pepper Mayo £10.5

#### Pork Belly Bon Bon

Coated in a Maize and Bacon Batter,  
Smoked Cheese Fondue £11

#### Smoked Mackerel Pate

Hint of Horseradish, Toasted  
Ciabatta, Salad (gfa) £19.5

### Gourmet Burgers

All of our Burgers are served in a Speciality Bun with Baby Gem Lettuce, Red  
Onion, Tomato and Gherkin. Choose Skinny Fries, Chunky Chips or Side Salad.  
(Gluten-free bun add: £1.8)

#### The Charlie Burger

Steak Patty, Cheese, Streaky Bacon  
Burger Sauce (dfa, gfa) £17

#### Oriental Chicken Burger

Sesame Fried Chicken Burger,  
Hoi Sin, Gem Lettuce, Wakame,  
Cucumber (gfa, dfa) £19

#### Garden Burger

Spinach Chickpea and Edamame  
Burger, Harissa Ketchup  
(v, vg, df, gfa) £15

#### The Hog

Steak Patty, BBQ Pulled Pork,  
Smoked Cheese (df, gfa) £17

#### Burger Extras

Steak Patty £3.50, Chicken Burger £4.5, BBQ Pulled Pork £3,  
Streaky Bacon £2, Garden Burger £2

### Large Plates

#### Crispy Battered Haddock

Chunky Chips, Minted Mushy Peas,  
Homemade Tartare Sauce  
(dfa, gfa) £18.5

#### Roasted Root Veg Salad

Warm Salad of Roasted Root  
Vegetables, Basil Pesto, Whipped  
Hummus, Mixed Italian Leaf (ve)  
£15.5 (Add Chicken £4.5)

#### Twice Baked Pressed Pork Belly

Bubble & Squeak, Red Wine Jus (gf)  
£18.5

#### Beer Braised Beef Short Rib

Dripping Roasted Chantenay  
Carrots, Garlic & Parsley Creamed  
Potatoes (gf) £26

#### Homemade Pie of the Day

Seasonal Veg, Chips or Fries, Gravy  
£18.5

#### Pan Fried Gnocchi

Butternut Squash, Spring Onions,  
Sage, Blue Cheese Glaze (v) £17

### Hot Speciality Sandwiches

Speciality Sandwiches are served in a White or Brown Teacake,  
Stone Baked Ciabatta, Sourdough or Gluten Free Roll (add: £1.8).  
Also come with a Mixed Leaf Salad or Skinny Fries

#### Battered Haddock

Minted Mushy Peas, Homemade  
Tartare Sauce (gfa) £13.5

#### Hinchliffe's Home Reared Hot Topside of Beef

Smothered in rich Onion Gravy (gfa)  
£13.5

#### Sausage or Bacon

Brie, Cranberry Sauce, Wild Rocket  
£13.5

#### Seared Rump Steak

Green Peppercorn Sauce, Crispy  
Onions, Wild Mushrooms (gfa) £19

#### Cajun Spiced Halloumi

Wild Rocket, Sweet Chili Sauce  
(gfa) £14

#### Pulled Pork

Apple Gravy, Sage & Onion Crumb  
(gfa) £13

### Sourdough Flatbreads

All of our Flatbreads are served with Skinny Fries, Chunky Chips or Side Salad  
(Gluten-free is also available, add: £3)

#### Crispy Pork Belly

Korean BBQ Sauce, Fresh Chillies,  
Spring Onions £16

#### Truffled Mushrooms

Feta, Wild Rocket £14

#### Roasted Root Veg

Hummus, Wild Rocket, Beetroot  
Glaze £14

#### Honey Baked Gammon

Balsamic Onions, Brie £14.5

#### Philly Steak Cheese

Roast Peppers, Sauteed Onions £18

#### Shredded Chicken

Cajun Peppers, Hot Honey,  
Halloumi £16.5

### Traditional Cold Sandwiches

All of our Traditional Sandwiches come with a Mixed Leaf Salad garnish  
and Crisps. They are available on White or Brown Sliced Bread  
(Gluten Free is also available, add: £1.8)

#### Prawn and Marie Rose Sauce

Baby Gem Lettuce £10

#### BLT Bacon, Lettuce, Tomato (gfa) £9

#### Mature Cheddar Cheese

Branston Pickle £8

#### Egg Mayonnaise (gfa) £7

#### Rare Beef Dripping, Pickled Onions (gfa) £10

#### Home Roasted Ham (gfa) £9 (add Cheese: £1)

### Desserts

#### Triple Belgian Chocolate Brownie

Served warm with Chocolate Ice  
Cream (gf) £9

#### Forest Fruit Eton Mess

Whipped Cream, Crushed Meringue,  
Sweet Fruit Compote (gf) £9

#### Crumble of the Day

Twice Baked Cinnamon Crumb,  
Custard £9

#### Sticky Toffee Pudding

Butterscotch Sauce,  
Vanilla Ice Cream (gf) £9

#### Cheese Board

A selection of British and Continental  
Cheeses, Onion Chutney, Grapes,  
Celery, Biscuits £12

### Upgraded Fries

#### Peppercorn Fries £6

#### Truffle and Parmesan Fries £6

#### Cajun Fries

Habanero Mint Dip £5

#### Pulled Pork & Cheddar Topped Fries £7

#### Asian Style Salt & Pepper Fries

Spring Onions, Fresh Chillies,  
Sriracha Sauce £6

### Bit on the Side

#### Skinny Fries £4

#### Chunky Chips £4

#### Onion Rings £4

#### Seasonal Veg £4

#### Mushy Peas £4

#### Bubble & Squeak £4

#### Garlic Herb Mash £4



- THE -  
**RUSTY BULL**



**Red Wine**

175ml / 250ml / Bottle

**La Serre Cabernet Sauvignon (France)**  
6.75 / 8.75 / 25

A real crowd-pleaser: this smooth, easy-drinking wine has flavours of fresh blackcurrants and blackberries.

**Santa Rita Gran Hacienda Merlot (Chile)**  
7.25 / 9.25 / 28

Intense fruity aromas of red cherry and plum as well as floral, vanilla and tobacco notes. It is a full bodied, elegant wine, well balanced in acidity and mature tannins developing a fresh, fruity finish.

**Oscuro Mendoza Malbec (Argentina)**  
8 / 10.5 / 31

Pure, juicy flavours of plum and blackberry, with a hint of chocolate and vanilla from the oak ageing. It has a long, lingering and elegant finish.

**Zensa Primitivo IGP Puglia (Italy)**  
8 / 10.5 / 31

Bouquet of cherries, dried berries and toasted almonds. The mouth it is full-bodied yet smooth and elegant with a silky texture. Finish is long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end.

**Zensa Nero D'Avola Appassimento DOP Sicilia (Italy)**  
8.75 / 11.75 / 31

Deep purple-red colour and an intense aroma of blackberries and blueberries. Palate is soft and silky, bursting with spicy flavours of black pepper, dark chocolate, wild berries and vanilla. Tannins are elegant and the finish is long.

**Navajas Crianza Tinto (Spain)**  
8.5 / 11 / 32

Plump and smooth, with vibrant aromas of strawberry, cherry and plum and sweet vanilla spice.

**Journeys End Huntsman Shiraz Mourvedre (S. Africa)**  
9 / 11.75 / 35

Medium-bodied with a deep ruby colour, this is a generous and fruity wine with aromas and flavours of forest fruits, cassis and blackberries. There are also subtle hints of green bell pepper and eucalyptus on the long finish.

**Mt Langi Ghiran Billi Billi Shiraz (Australia)**  
36

Sweet spice and floral notes on the nose are indicative of the cool-climate growing conditions of the Grampians. Luscious red and black fruits with finely structured tannins and mouth-watering acidity.

**Chateau Fleur des Aubiers Medoc (France)**  
38

An expressive nose of cassis and peppery spice leads to a palate of blueberry and blackcurrant. This full-bodied red has robust tannins and vibrant acidity, making it an ideal partner to heavy meat dishes

**Sparkling Wine**

125ml / 175ml / Bottle

**Val D'Oca Prosecco Spumante Extra Dry NV (Italy)**  
6 / 7.5 / 29

Light yellow in colour, with aromas of citrus and white fruits with floral notes. The balance of fruit and acidity is excellent. Delicate, dry and an excellent sparkling wine.

**Fitz Sparkling Wine Rose NV (England)**  
8.5 / 12 / 45

Hints of redcurrant and raspberry on the nose with a creamy red berry palate. Vibrant pink in colour, with a crisp, refreshing finish.

**Nyetimber Classic Cuvée (England)**  
10.95 / 15 / 58

Finely-textured with complex notes of honey, toasted almond, pastry and baked apples. A great combination of intensity, delicacy and length.

**White Wine**

175ml / 250ml / Bottle

**Acacia Tree Chenin Blanc (South Africa)**  
5.75 / 7.5 / 21

This easy-drinking wine has fresh citrus and peach flavours with a zippy, refreshing finish.

**Goldfields Chardonnay (Australia)**  
6.25 / 8.25 / 22

This wine has ripe stone fruit flavour with a soft round texture. It is medium bodied with some lively freshness.

**Luis Felipe Edwards Reserva Sauvignon Blanc (Chile)**  
6.95 / 8.95 / 26

Freshness on the nose, with intense notes of lemon blossoms balanced with some leafy characteristics, which add complexity to the aromatic profile. On the palate it is refreshing, well-balanced, with a crisp acidity and a long and persistent finish.

**Pinot Grigio Minini (Italy)**  
6.95 / 8.95 / 27

This fresh, light white wine has aromas and flavours of pears and apples.

**Cap Cette Picpoul de Pinet (Languedoc-Roussillon, France)**  
8.5 / 11.25 / 33

Softness and delicate aromas of citrus fruit, predominately grapefruit with a mouthwatering freshness

**Le Versant Viognier IGP d'Oc (France)**  
8.5 / 11.25 / 33

Intense apricot, peche de vigne and rose flavours, with hints of ginger and mints. Strong and generous on the palate, developing towards a smooth and fruity finish.

**Voltolino Gavi DOCG (Piemonte, Italy)**  
9 / 12 / 35

This wine has a floral aroma, with savoury flavours. It is medium bodied with a mouthwatering freshness

**Chateau de La Roche Sauvignon Blanc (Touraine, France)**  
9 / 12 / 35

A delicate, fresh wine with flavours of ripe citrus fruit and mineral notes on the finish. Our pocket friendly alternative to a Sancerre

**Spy Valley Sauvignon Blanc (Marlborough, N. Zealand)**  
9.5 / 12.5 / 36

Bright & Fresh, with aromas and flavours of citrus fruit, peach & gooseberry. A delicately balanced wine with a mouthwatering finish

**Macon Villages des Terres Secretes (Burgundy, France)**  
10.5 / 13.5 / 40

A clear, bright wine with aromas of white flowers, citrus & yellow fruits. Our pocket friendly alternative to a Chablis

**Cocktails**

All £9.95

**Espresso Martini**  
Vodka, Kahlua, Espresso, Sugar Syrup

**Flat White Martini**  
Vodka, Baileys, Espresso, Sugar Syrup

**Aperol Spritz**  
Aperol, Prosecco, Soda

**Passiontini**  
Vodka, Passoa, Passion Fruit Puree, Vanilla Syrup, Lime, Prosecco

**Whiskey Sour**  
Bourbon, Egg white, Lemon juice, Sugar syrup

**Gin Refresher**  
Tanqueray Gin, Elderflower Liqueur, Cucumber, Cranberry & Apple

**Hugo**  
Elderflower Liqueur, Mint, Cucumber, Prosecco, Soda

**Negroni Sbagliato**  
Campari, Sweet Vermouth, Prosecco

**Limoncello Spritz**  
Limoncello, Prosecco, Soda

**Bellini**  
Chilled Prosecco with Seasonal Fruit Purée

**Spiked Lemonade "Hooch"**  
Made with Vodka or Gin and our Seasonal Flavour

**Spicy Passion Fruit Margarita**  
Cointreau, Passionfruit Puree, Lime, Tequila & Chilli (optional)

**Beer/Cider**

Half Pint / Pint

**Theakston's Bitter (3.8% abv)**  
2.75 / 5.25

**Birra Moretti (4.6% abv)**  
3.00 / 5.75

**Heineken (5% abv)**  
3.00 / 5.75

**Hawkstone Premium Lager (4.8% abv)**  
3.20 / 5.90

**Zero Moretti (330ml Bottle)**  
4.00

**Zero Old Mout Cider (500ml Bottle)**  
Please ask your server for flavours 5.50

**Aspall Cider (330ml Bottle)**  
5.50

**Guest Beer**  
We always stock a guest beer from local craft breweries. Please ask your server for details  
3.20 / 5.90

**Rosé Wine**

175ml / 250ml / Bottle

**Statua Pinot Grigio Blush (Veneto, Italy)**  
6.5 / 8.5 / 25  
A refreshing blush Pinot Grigio, light bodied with elegant fruit flavours make this easy, versatile drinking

**Journeys End Wild Child Grenache Rosé (South Africa)**  
7.75 / 10.25 / 30  
A pale pink colour with a fruit forward nose. Elements of Strawberry and Cherry blossom on the nose with a flinty mineral finish

**Ultimate Provence Cotes De Provence (France)**  
11.5 / 15 / 42  
Layers of raspberry and strawberry in the nose lead to a fruity, yet spicy palate. A fresh wine with great acidity for food but roundness to enjoy on its own.

**Soft Drinks**

Homemade Lemonades 3.50

Seasonal flavours - Please ask your server  
Franklin & Sons 3.75

Dandelion & Burdock, Rhubarb Lemonade, Ginger Beer

Fever Tree 2.75

Indian Tonic, Mediterranean Tonic, Elderflower Tonic, Slimline Tonic, Ginger Ale

**Fruit Juice**

Freshly Squeezed Orange 3.75  
Apple 3.25 Cranberry 3.25

**Mineral Water**

Sparkling, Still 3.25/5.50

Coke 3.5/5.75

Diet Coke 3.25/4.95

Lemonade 3.25/4.95

**Espresso Coffee**

All made with the award-winning "Under Milk Wood" blend by Dark Woods Coffee

Double Espresso 3.25

Americano 3.50

Cappuccino 3.75

Latte 3.75

Flat White 3.75

Mocha 4.50

Iced Latte 3.75

Iced Mocha 4.50

Hot Chocolate 4.25

(Whipped Cream +0.50)

Decaf: for Espresso & Filter

Lamplight Decaf Flavours of Sweet Fruit

Speciality Milks +0.50

Oat Milk, Coconut Milk, Soya Milk

Add a syrup to your coffee? +0.90

Cinnamon, Vanilla, Caramel, Gingerbread, Hazelnut, Chocolate

**Cafetière Coffee**

**Colombia Finca El Jordan 3.50/6.50**  
Sweet, balanced and aromatic, for all day drinking Medium roast

**Good Morning Sunshine 3.50/6.50**  
Perfect breakfast brew, taken on in the roast Medium to Dark roast

**Lamplight Decaf 3.50/6.50**  
Gently decaffeinated using the Swiss Water method. It imparts a breaded sweetness that resembles rich fruit cake.

**Pot of Tea**

3.50 / 6.50

Taylors Yorkshire Tea  
Decaf English Breakfast

Earl Grey

Green

Mint

Red Berry

Camomile

Lemon & Ginger

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Iced Tea 3.75

Deluxe Hot Chocolate 5.25

With Cream & Marshmallow