

- THE -
RUSTY BULL


New Year's 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

Baked Camembert
 Baked Camembert Studded with
 Garlic, Honey and Thyme with
 Crusty Bread - Ideal To Share (v,
 gfa) £19

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

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

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

Hinchliffe's Ploughman's
 Pork Pie, Scotch Egg, Home Roasted
 Ham and Beef, Mature Cheddar
 Cheese, Yorkshire Blue Cheese,
 Pickles, Apple and Crusty Bread
 £29

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

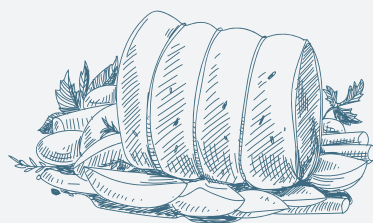
Sunday Roast

Rare Roast Topside of Beef
 With all the Trimmings and
 Homemade Gravy £17.5

Roast Pork Loin
 With all the Trimmings and
 Homemade Gravy £17.5

Veggie Wellington
 With all the Trimmings &
 Vegetarian Gravy (v) £17.5

*Featuring Hinchliffe's
 famous home-bred
 award-winning meats*



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

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

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)

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