



Basil & Pistachio Eaton Mess (N) - £8

Meringue, whipped cream, raspberry coulis

Tiramisu “With a Twist” - £9

Homemade mascarpone ice cream, chocolate crumb, coffee gel, boozy Tia Maria sponge

Chef's Cheesecake - £8

Chef's choice - Ask your server for details

Cookie Dough - £6.95

Chef's choice – Ask your server for details

Welsh Cheeseboard - £17

*Selection of Welsh Snowdonia cheese, crackers & homemade chutney
Add a glass of port for £4.00 (50ml) / £6.20 (100ml)*

Selection of Ice Creams & Sorbets - £1.50 per scoop

*Vanilla/Chocolate/Strawberry/Coconut/Salted Caramel/Vegan Strawberry
Lemon Sorbet/Raspberry sorbet*

Affogato Menu - £8

Caramel – espresso, salted caramel ice cream, churros and spiced rum

*Maple – espresso, vanilla ice cream, maple drizzle, pecan nuts, Penderryn
whisky*

Mocha – hot chocolate, chocolate ice cream, amaretti biscuit, tia maria

Biscoff – espresso, vanilla ice cream, biscoff spread, biscoff biscuit, brandy

Jaffa – espresso, jaffa ice cream, cointreau



BULL & HEIFER

BAR MENU

5pm – 9:30pm

FROM THE KITCHEN

Crispy Pork Belly with Sticky Soy Glaze - £8
Asian-style Crispy Sweet Chilli Beef - £8
Pheasant Bites & Dip - £6.95
Bread with Balsamic & Olive Oil (V) - £5.95
Marinated Olives (GF/DF/V+) - £5
Halloumi Fries & Sweet Chilli Mayo (GF/V) - £6
Smokey Hummus & Tortillas (GF/V) - £5.95
Roasted Garlic Sour Dough - £5 *add cheese +£1*

LOADED FRIES

BBQ Pulled Pork - £12.95
Mozzarella, crispy onions, chives
Hunter's Chicken - £11.95
Chicken, bacon, BBQ sauce, mozzarella

No Nacho - £10.95
Mozzarella, salsa, guacamole, jalapenos, sour cream

Mozzarella (GF/V) - £10.95
Pickled onions, chives - Add bacon +£2

Fish, Chips & Tartare Sauce (GF)
£11.95

4oz Cheeseburger & Chips
£12.95

Ham, Egg & Chips (GF/DF)
£10.95

FROM THE BAR

All homemade

Candied Nuts - £4
Ale-glazed Streaky Bacon - £6
Scotch Eggs - £7
Sausage Rolls - £7
Scratchings - £6

Coming soon!

Allergens

Our kitchen are happy to cater to your dietary requirements Please inform our staff of any allergies

V – Vegetarian

VO – Vegetarian Option

V+ - Vegan

GF – Gluten Free

DF – Dairy Free

N – Contains Nuts

SMALL PLATES





SUMMER A LA CARTE MENU

5pm – 9:30pm

TO START

Smoked Salmon Rillettes - £8.95

served on crostini

Heritage Tomato Tartare (V/VO) - £7.95

chive purée, goat's cheese, crostini

Ham Hock Terrine (DF) - £9.95

pea velouté, black pudding crumb, chilli oil

Sautéed Wild Mushrooms (V+) - £8.96

toasted ciabatta, truffle oil drizzle, pea shoots, roasted pine nuts

MAIN COURSE

Slow roasted Pork belly - £18.95

coconut & soy spiced broth, wild rice, glazed tender stem

Pan Fried Cod - £19.95

romesco sauce, Mediterranean veg, olive & almond dressing, parsley oil, potato straws

Corn Fed Chicken Supreme (GF) - £20.95

watercress velouté, garlic mash, rainbow carrots, parsnip crisp

Chef's Risotto (V) - £16.95

the chef's choice risotto. ask your server for details

PUB CLASSICS

Celtic Pride 8oz Welsh Rib Eye (GF/DF) - £35.95

roasted vine cherry tomatoes, flat mushroom, red wine shallot, dressed salad, hand-cut chips.

**add peppercorn or blue cheese - £3.95*

Home-cooked Ham (GF/DF) - £17.95

orange glaze, Belan farm free-range eggs, hand-cut chips

Beer-battered Cod (GF) - £18.95

hand-cut chips, mushy peas, tartar sauce

Welsh Rarebit - £12.95

toasted sourdough, dressed salad

The Bull & Heifer 6oz Gourmet Welsh Beef Burger - £19.95

pressed in-house, lettuce, tomato, pickled onion, topped with cheese, streaky bacon, homemade burger sauce.

served in sourdough bun, hand-cut chips and house 'slaw

Chicken Ceaser Salad - £15.95

romaine lettuce, rustic croutons, pancetta lardons, homemade ceaser dressing, parmesan shavings

Sides

Onion Rings (GF/DF/V+) - £5

Hand-cut Chips (GF/DF/V+) Small - £3 / Large - £5

Dressed Salad (GF/DF/V+) - £5

Seasonal Vegetables (GF/DF/V+) - £5

House 'Slaw (GF/DF/V) - £4



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Sunday at the Bull and Heifer
12pm – 8pm

TO START

Smoked Salmon Rillettes - £8.95
served on crostini

Heritage Tomato Tartare (V/VO) - £7.95
chive purée, goat's cheese, crostini

Ham Hock Terrine (DF) - £9.95
pea velouté, black pudding crumb, chilli oil

Sautéed Wild Mushrooms (DF/V+) - £8.96
toasted ciabatta, truffle oil drizzle, pea shoots, roasted pine nuts

SUNDAY LUNCH

All Served With Seasonal Greens, Roast Potatoes, Roasted Carrot & Parsnip

Top Side Beef served with Yorkshire pudding & Meat Gravy £19.95

Pork Belly served with Crackling & Cider Jus £18.95

Lamb served with Stuffing & Mint Gravy £23.95

Nut Roast served with Veg Gravy & Yorkshire Pudding (V) £17.95

Kids Roast, choice of any meat and a Yorkshire pudding £9.95

PUB CLASSICS

Home-cooked Ham (GF/DF) - £17.95
Orange glaze, Belan farm free-range eggs, hand-cut chips

Welsh Rarebit - £12.95
Toasted sourdough, dressed salad

Chicken Caesar Salad - £15.95
Romaine lettuce, rustic croutons, pancetta lardons, homemade Caesar dressing, parmesan shavings

Chefs Risotto – Ask Server for Details £16.95

DESSERTS

Basil & Pistachio Eaton Mess (N) - £8
Meringue, whipped cream, raspberry coulis

Chef's Cheesecake - £8 (*Chef's choice - Ask your server for details*)

Cookie Dough - £6.95 (*Chef's choice – Ask your server for details*)

Welsh Cheeseboard - £17 *Selection of Welsh Snowdonia cheese, crackers & homemade chutney*
- Add a glass of port for £4.00 (50ml) / £6.20 (100ml)

Selection of Ice Creams & Sorbets - £1.50 per scoop
Vanilla/Chocolate/Strawberry/Coconut/Salted Caramel/Vegan Strawberry/Lemon Sorbet

Sides
Cauliflower Cheese £4.95
Pigs in Blankets £6.95
Extra Roast Potatoes £3.95
Stuffing balls £4.95



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BULL & HEIFER KIDS MENU



Step One: Choose a flawsome! drink

APPLE & BLACKCURRANT

SWEET APPLE

APPLE, MANGO & ORANGE

Step Two: Choose a main - all served with chips

SAUSAGES

MARGARITA PIZZA (V)

CHICKEN TENDERS (LG)

FISH GOUJONS (LG)

TOMATO LINGUINE (V)

Step Three: Choose a side

PEAS

BAKED BEANS

GARLIC BREAD

CARROT AND CUCUMBER

Step Four: Choose your ice cream!

VANILLA | CHOCOLATE | STRAWBERRY | BUENO

RASPBERRY SORBET | LEMON SORBET

All for only 9.95!

