



SUNDAY ROAST MENU

Marinated Olives (V+/DF) ___ 4
Warm Homemade Focaccia Sourdough *balsamic & olive oil* (GFO/DF/V+) ___ 5

To Start

Breaded Bettws Hall Game Tenders *and dip* ___ 7
Smoked Salmon Rillette *with crostini* (GFO) ___ 8.5
Braised Beef Bon Bon, *chimichurri* ___ 8.5
Soup of the Day *with homemade focaccia sourdough* (V) ___ 7
Butternut Squash Arancini *with truffle mayo* ___ 7

Sunday Roasts

All served with roasted potatoes, carrot, parsnip & seasonal vegetables

Topside Welsh Beef *with red wine jus and yorkshire pudding* (GFO) ___ 20
Leg of Welsh Lamb *with mint gravy and stuffing* (GFO) ___ 23.5
Slow Roasted Belly of Pork *with apple cider jus & crackling* (GFO) ___ 19.5
All Three Meats *with yorkshire pudding and your choice of gravy* ___ 26
Nut Roast *with vegetable gravy & yorkshire pudding* (CN/GF/V+) ___ 18

Little Calves' Roast

For the children with your choice of meat, all the trimmings & a yorkshire pudding ___ 13
Includes drink and a scoop of ice cream.

Pub Favourites

Beer Battered Fish *hand cut chips with pea puree & tartare sauce* (GF) ___ 17.5
Chefs' Tart *with salad & chips* ___ 17.5
Sun-dried Tomato *with rocket & feta cheese tagliatelle* (GFO/V) ___ 14.5 | Add chicken ___ 3.5
Home-cooked Honey Mustard Glazed Ham *with belan farm eggs & hand cut chips* (GF) ___ 16
Chicken Ceasar Salad *with croutons, proscuitto crisp, anchovies, parmesan* ___ 16.5

On The Side

Cauliflower cheese (V) ___ 6
Seasonal Vegetables (GF/V+) ___ 4.5
Side of Stuffing (V) ___ 5
Extra Yorkshire Pudding (V) ___ 2
Pigs in Blankets ___ 5
Hand-cut Chips (GF/V+) ___ S – 3 ___ L – 5 | Add cheese ___ 2
Mixed Leaf Salad (V+/GF) ___ 3.5

Allergens/intolerances

Our kitchen is happy to cater to your dietary requirements. Please let our staff know.

V – Vegetarian | VO – Vegetarian Option | V+ – Vegan | GF – Gluten free | GFO – Gluten free option | DF – Dairy free | CN – Contains nuts



DESSERT MENU

- Dark Chocolate Tart *with cream & mandarin sorbet* (V) ___ 7.5
White Chocolate & Lime Cheesecake *with lemon sorbet* (GF/V) ___ 8
Warm Cookie Dough *with ice cream* (V) ___ 6.5
Blondie *with raspberry ripple ice cream* (V) ___ 8.5
Strawberries & Cream Sundae (V) ___ 6
Vegan Chocolate Orange Tart *with mandarin sorbet* (V+) ___ 7

Ice Creams & Sorbets

Per scoop ___ 1.5

- Vanilla
Strawberry | Chocolate
Jaffa Cake | Raspberry Ripple | Salted Caramel

Raspberry Sorbet | Lemon Sorbet

Plant-based Raspberry Ripple | Plant-based Strawberry

Affogatos

7.5

- Classic
Vanilla ice cream & espresso (V/GF)
Caramel
Salted caramel ice cream, espresso, churros, spiced rum (V)
Jaffa
Jaffa ice cream, espresso, cointreau (V/GF)
Mocha
Chocolate ice cream, rich hot chocolate, amaretti biscuit, tia maria (V)
Maple
Vanilla ice cream, espresso, pecan nuts, maple syrup, Penderyn whisky (CN/GF/V)

Hot Drinks

*A selection of teas and coffees are available to complement your time with us.
Please ask your server for details.*

Thank you from all of us at the Bull & Heifer.



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MENU

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Warm Homemade Focaccia Sourdough *balsamic glaze & olive oil* (GFO/DF/V+) ___ 5

To Start

Bettws Hall Game Scotch Egg *and celeriac remolade* (DF) ___ 9
Minted Pea & Barley Risotto (V+) ___ 7
Smoked Salmon Rillettes *with crostini* (GFO) ___ 8.5
Beef Bon Bon *with chimichurri & mixed leaves* ___ 8.5
Goat's Cheese, Red Pepper & Basil Croquette *with roasted red pepper velouté* (V) ___ 7.5

The Bull Favourites

Beer Battered Fish *with hand cut chips, pea purée, tartare sauce* (GF/DF) ___ 17.5
Chef's Tart *with salad & hand cut chips* ___ 15.5
Home-cooked Honey Mustard Glazed Ham *with belan farm eggs & hand cut chips* (DF) ___ 16
Homemade Lasagne *with garlic sourdough focaccia & salad* ___ 17.5 Add chips ___ 2
Sticky Rice Bowl *with edamame, pickle red cabbage, courgetti, roasted red pepper with a mushroom dashi* (V+/DF) ___ 15
Add - Marinated Tofu ___ 3 | Asian Beef ___ 4 | Grilled or Fried Chicken ___ 3.5 | Salmon ___ 4 | Crispy Pork Belly ___ 4

Pasta

Slow Braised Beef Ragu Tagliatelle *homemade garlic focaccia sourdough* (GFO/DF) ___ 18
Creamy Bettws Hall Game & Pancetta Tagliatelle *with parmesan* (GFO) ___ 16.5
Thai-Style Seafood Linguine *with mussels, prawns & calamari* (GFO) ___ 17
Roasted Red Pepper Linguine *with spinach, goat's cheese & homemade garlic focaccia* (GFO/V) ___ 14.5 Add grilled chicken ___ 3.5

Our House Burgers

all served on sourdough bun with hand cut chips & 'slaw'
Add - Beef ___ 4 | Chicken ___ 3.5 | Pulled Pork ___ 4 | Bacon ___ 3 | Cheese ___ 2

The Bull 6oz Burger
bacon, cheese, lettuce, tomato, burger sauce, pickled onion (GFO) ___ 17.5
Bettws Hall Game Burger
lettuce, tomato, cajun mayo, pickled cucumber (GFO) ___ 15.5
Crispy Buttermilk Chicken Burger
cheese, lettuce, tomato, garlic mayo (GFO) ___ 16.5
Homemade Falafel & Halloumi Burger
roasted pepper, lettuce, tomato, sweet chilli mayo (V/GFO) ___ 15

Bull & Heifer Salads

Asian Beef
pickled cucumber, roasted cashew, wasabi & lime dressing (GF/DF/CN) ___ 17.5
Chicken Caesar Salad
croutons, prosciutto crisp, anchovies, parmesan (GFO) ___ 16.5
Asian Marinated Tofu
crispy chickpeas & sunflower seeds (GF/DF/V+) ___ 14

From The Grill

served with salad, onion rings and hand cut chips
Add - Peppercorn Sauce ___ 3.5 | Blue Cheese Sauce ___ 3.5
Chimichurri ___ 2.5

10oz Sirloin Steak (GF/DF) ___ 28
8oz Rib-Eye Steak (GF/DF) ___ 32
Grilled Chicken (GF/DF) ___ 22

On The Side

Hand-cut Chips (GF/V+) ___ S - 3 ___ L - 5
Add cheese ___ 2
Homemade Garlic Sourdough Focaccia (DF/GFO/V+) ___ 3.5
Add cheese ___ 2
Mac & Cheese (V) ___ 5
Seasonal Vegetables (GF/DF/V+) ___ 4.5
Homemade Coleslaw (GF/V) ___ 3.5
Homemade Onion Rings (GF/DF/V+) ___ 5
Mixed Leaf Salad (GF/V+/DF) ___ 3.5
A Sausage for the Doggy! ___ 2

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