# CIABATTAS or WRAPS

Served with homemade coleslaw and a salad garnish. Add chips for £3

## Halloumi and Caramelised Red Onion (V) £9.95

Grilled Halloumi topped with caramelised red onion.

#### Classic BLT £9.95

Bacon, lettuce and tomato served with mayonnaise.

### Sausage and Onion £9.95

Butcher's recipe pork sausages topped with caramelised red onion. Vegan option available.

#### Cajun Chicken and Cheese £10.95

With melted cheddar cheese and a spicy salsa.

Onion Bhaji and Mango Chutney (VG) £9.95

#### Fish & Tartare £9.95

Fish fingers and tartare sauce.

#### **Bacon and Brie £9.95**

Rashers of bacon topped with creamy Brie.

## **Brie and Cranberry (V) £9.95**

Melted Brie and sweet cranberry sauce.

#### Tuna with Lemon £9.50

Tuna flakes in a fresh lemon mayonnaise with slices of crisp cucumber.

Lamb Kofta and Feta with Tzatziki £11.95

# BAKED POTATOES £8.95

Jacket potatoes served with butter, a side salad and homemade coleslaw.

**Bacon and Brie Baked Beans and Cheese Tuna and Lemon Mayonnaise Coronation Chicken Chicken Mayonnaise Brie and Cranberry** 

# **BREAKFAST MENU until 12pm**

#### Full English £13

Sausage, bacon, poached egg, mushrooms, tomatoes, baked beans and toast. (Veggie option available with Halloumi or veggie sausage)

## Eggs Benedict £13

Poached eggs on toasted ciabatta, honey roast ham and Hollandaise sauce.

**Eggs Royale £15**Poached eggs, Scottish smoked salmon on toasted ciabatta with Hollandaise sauce.

## **Breakfast Ciabatta £10**

Toasted ciabatta filled with bacon, sausage and fried egg.

## 3 Egg Omelette and Toast £13

Choice of 2 fillings; Bacon, ham, mushroom, tomato, peppers, onions and cheese.

# **Smashed Avocado, Poached Eggs on Toast £12.50 Toast and Jam £5**

Mixed bread toast served with butter and a selection of jams.

## KIDS MENU £8.95

### **Kid's Burger**

5oz beef steak burger served with chips and beans. (Vegan option available)

## Fish Fingers and Chips

Served with peas.

## Sausage and Mash

With mixed vegetables served or beans with gravy. (Vegan option available)

## **Breaded Chicken Goujons**

Served with chips, beans and tomato ketchup.

## **Macaroni Cheese (V)**

Macaroni in a creamy cheddar sauce.

#### Kid's Sandwich £6.95

Served on white bread with cucumber and pepper. Add chips for £1. Gluten Free bread available on request.

**Sausage and Ketchup Tuna and Lemon Mayonnaise with cucumber Chicken Mayonnaise** Ham

# **Desserts - Please ask for our delicious** desserts board

**V = Vegetarian VG = Vegan** 

**GF = Gluten Free** 

<sup>\*</sup>Please be aware that all of our dishes are prepared in a kitchen where nuts and gluten are present, as well as other allergens. Whilst every effort is made, we cannot guarantee that any food item is completely free from allergens due to the risk of cross contamination. Full allergen and nutritional information is available on request. The Old Bull Inn, 56 High Street, Royston, Herts, SG8 9AW. Tel. 01763 242003 Email: theoldbullinn.royston@gmail.com Web: www.oldbullinn-royston.co.uk





## **STARTERS**

Onion Bhaji Bites (VG) £9
Served with mango chutney

Salt and Pepper Calamari £11.50
Served with sweet chilli and tartare

Mozarella, Tomato and Rocket Salad (V) £8 With a balsamic glaze

Tomato and Garlic Bruschetta (VG) £9 Topped with red onion salsa

**Creamy Garlic Mushroom Bruschetta (V)(VG) £9** Topped with rocket. Vegan option available.

Dry Rub Half Rack of Ribs £11.95
Served with a BBQ dip and salad.

Potato Skins £9.50 With cheese and bacon, sour cream and chives (v) or vegan cheese and sweet chilli (vg)

> Honey and Garlic Chicken Tenders £10.95 Served on rocket leaves

## MAINS

**Beer Battered Haddock Fillet £16.50 (GF Option)** 

With chunky chips, minted mushy peas, a side salad and tartare sauce.

Cajun Chicken Breast and Half Rack of Ribs £19.50
Served with chips and coleslaw.

**King Prawn and Chorizo Tagliatelle £23** Served in a rich tomato sauce with garlic crostini and rocket.

**Honey and Gochujang Chicken Fillet £21.95** Served on rice with mange tout.

**Breaded Scampi Tails £16.50** 

With chunky chips, mushy peas, a side salad and tartare sauce.

Full rack of BBQ Ribs (dry rub) £22
With chips, salad and coleslaw.

**Chicken Forestière £19.50** Chicken in a creamy, garlic and mushroom sauce served with crushed new potatoes and green beans.

**Tomato and Gnocchi Bake (VG) £17** Served with mixed leaves.

Roasted Courgette and Pesto Tagliatelle (VG) (V) £18.50

With pine nuts, garlic crostini and mixed leaves. Veggie option with cream

### STEAKS

Cooked to your liking and served with onion rings, mashed potato or chips, portobello mushroom, tomato and a light rocket salad. Add a sauce for £2.50

> **Ribeye - 9-10oz £26 Sirloin - 9-10oz £26**

Sauces -Peppercorn, Garlic Butter, **Gorgonzola and Diane.** 

## **GOURMET BURGERS £17**

Our burgers are 100% homemade beef steak burgers. 2 x 4oz double stacked served on a toasted sesame bun with mixed leaves, tomato, chunky chips and homemade coleslaw.

#### The Old Bull

Topped with goat's cheese and caramelised red onion.

#### **Cheese and Bacon**

Topped with mature cheddar or Stilton and bacon.

#### "Moving Mountains" (VG)

Vegan burger with optional vegan cheese.

#### **Korean Chicken**

Whole chicken breast fillet with cheddar cheese, gochujang mayo and asian slaw.

#### **Onion Bhaji and Halloumi (V)**

Served with mango chutney.

Halloumi and Mushroom (V)
Grilled halloumi, mushroom and caramelised red onion with tomato chutney.

**Honey BBQ Crispy Chicken** 

# SIDES £5

Chunky Chips - Green salad - Halloumi Fries - Mac 'n' Cheese -**Buttered Green Veg - Loaded Fries £6.50 Red Onion and Cheddar** Cheese, Bacon and Brie or Cheddar

# SALADS

Our salads include rocket, mixed salad leaves, new potatoes, mixed peppers, cherry tomatoes, marinated olives, red onion and ciabatta croutons. Gluten Free options available upon request.

#### **Lemon and Thyme Chicken Caesar £16**

With bacon and a classic caesar dressing.

#### **Lamb Kofta and Feta Salad £16**

With Tzatziki

**Grilled Halloumi (V) £16** 

With roasted peppers, caramelised red onion and a balsamic glaze.