

— THE —
PIED BULL
NEWTON - LE - WILLOWS

BAR SNACKS & SHARERS

Amfissa, Kalamata & Nocellara olives (Ve) £3.5
Southern fried king prawns, honey & lemon mayonnaise † £6.5
Pulled beef croquettes, mustard mayonnaise £5.5
Scotch egg, beetroot piccalilli £5.5
Hand-raised pork pie, beetroot piccalilli £5.5
Crispy pork belly bites, spiced apple sauce £5.5
Baked Camembert, honey & blackberries, crunchy veg, warm sourdough (v) £12
Butchers platter, selection of cured & dried meats, terrine, houmous, olives & warm sourdough £14
British cheeseboard - six of the finest, walnut & fig bread, biscuits & chutney (v) £18

STARTERS

French onion soup, Welsh rarebit dough twist £6
Red onion & soft goats cheese tulip, fresh fig (v) £6.5
Spiced butternut squash, wild garlic & sage soup, truffle oil (Ve) £6
Pork & ham hock terrine, beetroot piccalilli £6
Southern-fried chicken, garlic mayonnaise £5.5
Kiln-smoked salmon, lemon, capers, sourdough † £7

MAINS

Corn-fed chicken schnitzel, roast garlic butter, green salad, fries £12
Hand-raised steak & ale pie, buttered mash, roast carrots, tenderstem broccoli £12.5
Pulled beef & bacon burger, smoked Cheddar, onion rings, mustard, pickles, fries £12
Beetroot & goats cheese tortellini, sage brown butter, parmesan, cherry tomatoes, pine nuts (v) £10.5
Outdoor-reared pork sausages, wholegrain mustard mash, onion rings, roast onion gravy £10
Beer-battered cod, minted mushy peas, tartare sauce, skin-on-chips † £12.5
Pan-fried trout, garlic prawns, buttered greens, sautéed potatoes † £13.5
Warm root vegetable salad, honey roasted carrots, parsnips, butternut squash, fig, kale, pine nuts (v) £10
Plant-based wellington, stuffed with Macsween's vegan haggis, red peppers, field mushrooms, curly kale & gravy (Ve) £13.5
Slow-cooked lamb shank, apricots, fresh thyme gravy, dauphinoise, buttered greens, roast carrots £16.5
Grass fed, dry aged rib-eye, garlic & herb mushroom, onion rings, skin-on-chips, rocket £21

We have a number of specials available each day. Please see our chalkboards or ask a member of the team for full details.

SIDES & SAUCES

Sweet potato fries £4 | Skin-on-chips £3.5 | French fries £3.5 | Tomato salad £3.5 | Dauphinoise £3.5 | Buttered seasonal vegetables £3.5
Cauliflower cheese £3.5 | Garlic sourdough £3.5 | Pepper sauce £2 | Stilton & garlic sauce £2

DESSERTS

Apple & blackberry flapjack crumble & custard (v) £5
Mulled wine poached pear, fresh fig & crème fraîche (v) £5
Chocolate fudge brownie, fresh berries, Jude's vanilla ice cream (v) £5.5
Dark & white chocolate Eton Mess, winter berries (v) £5.5
Proper sticky toffee pudding, Jude's vanilla ice cream (v) £5.5
Cheese plate for two to four, selection of British cheeses, biscuits, hazelnuts, fig chutney (v) £18

LIVENERS & SHARPENERS

Love Lane Pale Ale
Liverpool | 4.1%
Seven Bros IPA
Salford | 4.7%
Aperol Spritz
Aperol | Prosecco | Soda
Rhubarb Gin Fizz
Rhubarb gin | Lemon juice
Lemonade | Bitters

SOURDOUGH

Available Monday - Saturday 12-4pm
Taw Valley Cheddar, Branston pickle, beef tomato, rocket, pickles (v) £6
Streaky bacon, lettuce, beef tomato, rocket, maple mayonnaise £7
Beer-battered cod fingers, tartare sauce, rocket † £6.5

