

· THE BLACK BULL ·

· SUNDAY LUNCH ·

1 course 9.95

2 course 13.95

3 course 17.95

Childs Roast Dinner,
or for those with a smaller
appetite

5.95

THE BLACK BULL

· 2 Teigh Road · Market Overton · Rutland ·

· LE15 7PW ·

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to start

*Soup of the Day
served with warm crusty bread*

*Deep fried Brie de Meaux served with a spicy
tomato chutney*

*Asparagus spears wrapped in Parma Ham and
served with Lemon, Olive Oil & Parmesan
Shavings*

Lamb Kofta with Tzatziki Dip

*Char grilled Sardines with side salad
& crusty bread*

& to follow...

*Roast Pork with crispy crackling &
homemade Sage & Apricot stuffing*

Roast Rump of English Beef served pink

*Served with Roast Potatoes,
Homemade Yorkshire Pudding
& seasonal vegetables, cauliflower cheese
& rich pan gravy*

Trio of Lamb chops with minted gravy

*Char grilled Sardines with green side salad
& chips*

& finally

*Sticky Ginger Pudding with freshly grated &
stem ginger .*

*Served with a rich Ginger Wine & Brandy Sauce
& Rhubarb Ice Cream (for true ginger lovers)*

Sticky Toffee Pudding with a Fudge Sauce

*Warm Chocolate Brownie
Highly recommended with Hazelnut or
Almond & Vanilla Ice Cream*

*Summer Fruits Pudding as voted winning pud-
ding for May's Pudding Club*

*White Chocolate & Rhubarb Cheesecake
using Sarah's Rhubarb scrumped from three
doors down road 'appen!*

Vanilla Crème Brulee

*Selection of Movenpick Ice Creams –
Vanilla, Strawberry, Hazelnut,
Pistachio or Swiss Chocolate*

*All our puddings are homemade & can be served
with a choice of Custard , Clotted or Pouring
cream or Ice Cream.*

*The Black Bull Cheese board with a selection
of fine cheeses, some local, some not so –
Brie de Meaux , Colston Bassett Stilton, Rose-
mary Ash Goats Cheese & served with Oat,
Charcoal & Three seed biscuits with celery &
grapes. & a piece of our own Fruit cake*