

The Black Bull 'Deli-Slates'

MEATS

Chicken Liver Parfait, Baked York Ham,
Smoked Chicken, Topside of beef, Parma ham.
£10.25

Fish- Mini Crayfish Cocktail, Smoked
Salmon cornets, Cured Herrings, Mini fish Cakes.
£10.25

Cheese – Goats cheese, Mrs Bell's Blue,
Yorkshire Fettle, Smoked Applewood, Wensleydale.
£9.95

Continental- Mozzarella, Chorizo, Parma Ham,
Sun Blushed Tomatoes, Mixed Olives.
£9.95

Chefs Freshly baked Bread and Butter.
£1.45

Sandwiches

Sorry not available Evenings or Sunday lunchtimes.

Served in a choice of Crusty Baguette, White bloomer,
wholemeal bloomer or sliced wholemeal gluten free.

Baked York Ham and mustard
GF£6.45

Roast topside of beef and horseradish
GF£6.45

Seasoned tuna Mayonnaise
GF£6.45

Classic Crayfish Marie rose
GF£6.95

Mature cheddar cheese with vine tomatoes and pickle
VGF£6.45

A crispy Baguette filled with pan fried sirloin steak strips
and onions topped with Yorkshire blue cheese
GF£7.95

A crispy baguette filled with grilled local pork
and leek sausages with homemade red onion chutney
topped with smoked wensleydale cheese
GF£7.25

A crispy baguette filled with local cured bacon,
vine tomatoes and crisp lettuce
GF£7.25

*All of the above are served with homemade chips, a crisp salad garnish and
creamy coleslaw.*

The Black Bull

Main Street
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THE *Black Bull* INN

MENU

Starters

Crisp confit of Duck leg

served with herb infused salad and a lightly spiced Moroccan orange dressing.

GF£6.95

Homemade Soup of the Day

served with freshly baked bread and butter.

VGF £5.25

Baked large cap mushroom

filled with sun blush tomatoes and topped with goats cheese served with dressed leaves.

VGF£6.25

Twice baked oak smoked salmon and dill soufflé

served with a citrus salad

GF£6.95

Chef's Chicken liver parfait

served with toasted brioche and tangy red onion marmalade.

GF£5.95

Handmade salmon Fishcakes

with aioli served with a selection of mixed leaves.

£6.25

Rope grown mussels

infused with shallots and white wine finished with a pinch of garden herbs and cream.

GF Starter £6.95 Main course £11.95

Pressed terrine of "Anna's" Ham

infused with cider and garden herbs accompanied with free range egg mayonnaise and a plunch of mixed leaves.

GF£6.25

Grills

All are Steaks come from prized Yorkshire cattle which are hung for 28 days to enhance the flavour and cooked on our chargrill to your liking.

8oz Tender Fillet Steak.

GF£19.75

10oz Succulent Rib eye Steak.

GF£17.95

10oz Cured Gammon Steak with Egg.

GF£11.25

All steaks are accompanied with Roasted vine tomatoes, mushrooms and homemade onion Rings.

Or with one of the sauces below:

Creamy Garlic and Mushroom.

Blue cheese sauce.

Fiery Pepper sauce.

8oz Homemade Prime steak burger

topped with Smoked Wensleydale cheese and onion rings served in a lightly toasted Bun with Chips and a crisp salad garnish.

£10.25

Rosemary and garlic chicken breast

topped with tomato salsa and mozzarella cheese in a toasted bun with chips and crisp salad garnish.

£10.25

Main Courses

Honey Basted belly pork

sat upon gremolata mash with an Apple and cider reduction and crackling.

GF£13.95

Prime fillet of haddock in a crisp beer batter

served with homemade chips and Yorkshire Caviar.

£9.25

Succulent chicken supreme

filled with sunblush tomatoes and wrapped in Parma ham served with a forest mushroom cream.

GF£11.95

Slow roasted blade of local lamb

served on a bed of glazed chicory with a fruity wine and damson sauce.

GF£15.75

The Black Bull Fish pie.

Tender chunks of prime fish fillets bound in a creamy white wine sauce with prawns, topped with a vintage cheddar mash.

GF£10.25

Oven roast fillet of fresh salmon

served with a modern nicoise salad with chorizo.

GF£12.75

Seared fillet of seabass

resting upon a steaming mussel and spinach bouillabaisse.

GF£14.75

Chefs homemade pie of the day

made using choice cuts of meat encased in an indulgent pastry.

£9.95

Panfried Yorkshire estate venison steak

carved upon gratin potatoes topped with a red onion marmalade and red wine jus.

GF£16.75

Butternut squash, watercress, walnuts and Yorkshire blue

encased in a crisp filo pastry parcel.

V£10.45

Roast vegetable and cranberry nut roast

topped with a slice of goats cheese

V£10.45

Spinach, pinenut and mozzarella strudel

served with a classic sauce verge

V£10.45

All of our Main courses are served with a choice of potatoes or homemade chips and salad or seasonal vegetables unless otherwise stated.

Anthony and his team would like to make you aware that all our dishes are freshly prepared to order and at busy periods you may encounter a slight delay and should you have any dietary requirements please do not hesitate to speak to a member of staff.