

STARTER

MAIN

FISH

VEGETARIAN

CREAM OF TOMATO SOUP 7
Smooth, delicately seasoned tomato soup served with a warm crusty roll.

DRESSED CRAB 14
Hand-picked Grimsby crab, crisp salad & malted bloomer.

GARLIC KING PRAWNS 11
Pan-seared king prawns on a fresh salad bed.

CHICKEN LIVER PÂTÉ 9
Smooth pâté with crisp salad, red onion chutney & toasted wholemeal bread.

GARLIC MUSHROOMS 8
Lightly battered mushrooms with homemade garlic mayonnaise.

SMOKED SALMON 10
Finest Scottish smoked salmon, fresh salad garnish & horseradish cream.

MOULES MARINIÈRE 11
Mussels in white wine, cream & garlic sauce with warm crusty bread.

PRAWN COCKTAIL 10
Norwegian prawns, crisp salad & Marie Rose sauce, served with buttered bread.

COD BITES 9
Golden-battered cod pieces with a sweet chilli dip.

CRISPY CALAMARI 9
Tender calamari lightly dusted in seasoned flour and fried until golden, with lemon mayonnaise dip.

SALT & PEPPER KING PRAWN 12
Lightly seasoned king prawns with lemon mayonnaise dip.

GARLIC BREAD 8
Warm baguette with garlic butter (add cheese +£2).

BLACK BULL LASAGNE 17
Fresh pasta layered with slow-cooked Middleton Meats beef, tomato & herb sauce

CHICKEN CURRY 18
Tender chicken breast with mushrooms & onions in aromatic curry sauce. Rice or chips (+half & half £2).

STUFFED CHICKEN 18
Mozzarella & chorizo-filled chicken breast, wrapped in bacon with herb tomato sauce.

CHICKEN KIEV 18
Garlic butter-filled chicken breast in golden panko breadcrumbs & served with a garlic sauce

BACON CHOPS 18
Two 8oz dry-cured chops, plain or balsamic glazed, with mushrooms & tomato.

BEEF STROGANOFF 22
Tender beef strips with mushrooms, onions, paprika & brandy cream sauce. Rice or chips (+half & half £2)

12OZ RIBEYE 32
30-day aged Yorkshire ribeye, grilled & served with mushrooms & tomato. (Add King Prawns £7)

CAJUN CHICKEN 17
Butterflied chicken breast, grilled and in a Cajun, coconut & tomato sauce

PEPPERED CHICKEN 17
Butterflied chicken breast, grilled and served in creamy peppercorn sauce.



SEAFOOD PLATTERS

Seafood Platters have been a Black Bull speciality for over 30 years. We search the UK coast for the best fresh fish and seafood, bringing it together to create a truly amazing dish which is perfect for a special occasion.

Platter for 2 people £160
Platter for 3 people £200

Platters are subject to availability and MUST be ordered at least 3 days in advance.

01405 812744
WWW.BLACKBULLINN.CO.UK
HIGH LEVELS, SCUNTHORPE ROAD,
DONCASTER
DN8 5SH



BLACK BULL BATTERED COD 19
Grimsby fillet in signature golden batter.

SALMON SUPREME 21
Oven-baked salmon fillet, with your choice of a plain finish, Cajun spice crust with Cajun sauce , or a cracked black pepper crust with peppered sauce

BREADED SCAMPI 16
The finest Whitby Whole-tail, breaded scampi

SMOKED HADDOCK MORNAY 20
Natural smoked haddock, baked in white wine, cream, and cheese. (Add King Prawns £7)

KING PRAWN CURRY 21
Plump king prawns simmered in our homemade curry sauce. with rice or chips. (half rice & half chips +£2.00)

SEABASS 19
Fresh oven-baked seabass fillet, delicately seasoned and lightly drizzled with extra virgin olive oil for a clean, natural finish.

MOULES MARINIÈRE 22
Mussels in white wine, cream & garlic sauce with crusty bread. (Add fries or chips £4)

SEAFOOD MEDLEY 26
Mussels & king prawns in white wine & garlic cream sauce with crusty bread. (Add fries or chips £4)

GARLIC KING PRAWNS 22
king prawns pan-seared in garlic butter.

CRAB & KING PRAWN SALAD 25
hand picked Grimsby crab & large king prawns served with salad, new potatoes and malted bloomer

MUSHROOM STROGANOFF 18
A rich vegetarian dish featuring sautéed mushrooms and caramelized onions in a silky paprika and brandy-infused cream sauce.

VEGETABLE CURRY 17
An aromatic curry made with a medley of seasonal vegetables, mushrooms, onions, and ripe tomatoes.

PASTA BAKE 17
Fresh fusilli pasta baked in a rich tomato sauce with sautéed red onions and mushrooms. Topped with melted cheddar cheese and baked until golden and bubbly.

SIDES

- CHIPS** 5
- POTATOES** 5
- FRIES** 5
- RICE** 4
- SALAD** 4
- GARDEN PEAS** 4
- MUSHY PEAS** 4
- ONION RINGS** 6
- GARLIC BREAD** 8
cheese +£2

SAUCES

- PEPPERCORN** 5
- MUSHROOM** 5
- DIANE** 5
- TOMATO & HERB** 5
- RED WINE** 5
- GARLIC** 5
- GRAVY** 4

Our Beef is supplied by Middleton Meats, a farm located 2 miles away from our front door

Check out the Specials Board
Pre-order required for parties 10+ / £10 per head deposit required on tables of 5+

Our chicken comes from Church Hill Farm, which is high-welfare, free-range chicken

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts & others. If you have a food allergy, please notify your server.