

# STARTER

**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).

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

# MAIN

**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.

~ EST 1957 ~

**Black Bull  
Inn**

SERVING FOOD 7 NIGHTS A WEEK  
5:00 PM - 8:00 PM

ADULTS ONLY PREMISES

## 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



# FISH

**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

# VEGETARIAN

**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

**GARDEN PEAS** 4

**POTATOES** 5

**MUSHY PEAS** 4

**FRIES** 5

**ONION RINGS** 6

**RICE** 4

**GARLIC BREAD** 8  
cheese +£2

# SAUCES

**PEPPERCORN** 5

**TOMATO & HERB** 5

**MUSHROOM** 5

**RED WINE** 5

**DIANE** 5

**GARLIC** 5

**GRAVY** 4

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

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

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.