

THE BLACK BULL INN

Fresh seafood, steaks, pub classics and take-away food every day from 5pm

CALL TO BOOK: 01405 812744
HIGH LEVELS, SCUNTHORPE ROAD, DONCASTER DN8 5SH
ADULTS ONLY 16+

Our Story

Opened over 68 years ago by Patricia and Richard Jowett. The Black Bull Inn remains a family-run, olde-worlde country inn. Today it is owned and run by Michael Jowett and Jonathan Jowett, serving fresh seafood, steaks and pub classics every day from 5pm.

STARTERS

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 and 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 and toasted bloomer.

GARLIC MUSHROOMS £8

Lightly battered mushrooms served with homemade garlic mayonnaise.

SMOKED SALMON £10

Finest Scottish smoked salmon with fresh salad garnish and horseradish cream.

MOULES MARINIÈRE £11

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

PRAWN COCKTAIL £12

Norwegian prawns, crisp salad and Marie Rose sauce, served with buttered bread.

COD BITES £10

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.

MAIN

BLACK BULL LASAGNE £17

Layers of fresh pasta with slow-cooked Middleton Meats beef, rich tomato & herb sauce.

CHICKEN CURRY £18

Tender chicken breast with mushrooms & onions in aromatic curry sauce. Rice or chips. Half & half +£2.

STUFFED CHICKEN £19

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

CHICKEN KIEV £19

Garlic butter-filled chicken breast in golden panko breadcrumbs, served with a garlic sauce.

BACON CHOPS £18

Two 8oz dry-cured chops, served 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 and served with mushrooms & tomato. Add king prawns +£7.

CAJUN CHICKEN £17

Butterflied chicken breast, grilled and served in a Cajun, coconut & tomato sauce.

PEPPERED CHICKEN £17

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

FISH

FAMOUS BLACK BULL COD £21

Our famous 1 lb fillet of Grimsby cod.

SALMON SUPREME £21

Oven-baked salmon fillet with your choice of plain finish, Cajun spice crust with Cajun sauce, or cracked black pepper crust with peppercorn sauce.

BREADED SCAMPI £16

The finest Whitby whole-tail breaded scampi.

SMOKED HADDOCK MORNAY £21

Natural smoked haddock baked in white wine, cream & cheese sauce. Add king prawns +£7.

KING PRAWN CURRY £21

Plump king prawns simmered in homemade curry sauce. Rice or chips. Half rice and half chips +£2.

SEABASS £22

Two fresh oven-baked sea bass fillets, delicately seasoned and lightly drizzled with extra virgin olive oil.

MOULES MARINIÈRE £22

Mussels in white wine, cream & garlic sauce with crusty bread. Add fries or chips +£4.

SEAFOOD MEDLEY £27

Mussels and king prawns in white wine and 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 & king prawns served with salad, new potatoes and malted bloomer.

VEGETARIAN

MUSHROOM STROGANOFF £18

A rich vegetarian dish featuring sautéed mushrooms and caramelised 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.

SEAFOOD PLATTERS

A Black Bull speciality for over 30 years. We search the UK coast for the best fresh fish and seafood, bringing it together for a truly special occasion.

Platter for 2 people £160

Platter for 3 people £200

Subject to availability and MUST be ordered at least 3 days in advance.

SIDES

CHIPS	£5
POTATOES	£5
FRIES	£5
RICE	£4
SALAD	£4
GARDEN PEAS	£4
MUSHY PEAS	£4
ONION RINGS	£5
GARLIC BREAD	£8

SAUCES

PEPPERCORN	£5
DIANE	£5
TOMATO & HERB	£5
RED WINE	£5
GARLIC	£5
GRAVY	£4

BEFORE YOU ORDER

CHECK THE SPECIALS BOARD

Pre-order required for parties of 10+.

A £10 pre-head deposit is required on tables of 5+.

LOCAL SUPPLIERS

Our beef is supplied by Middleton Meats, a farm located 2 miles from our front door. Our chicken comes from Church Hill Farm, high-welfare and free-range.

DRAFT BEERS & CIDER

Carling
Worthington's
Madri
Old Peculier
Guinness
Hawkstone Cider
Hawkstone IPA

BOTTLED BEER & CIDER

Alcoholic
Peroni
Rekorderlig
Zero Alcohol
Corona Zero
Peroni Zero
Thatchers Zero
Guinness Zero
Rekorderlig Zero

DRAFT SOFT DRINKS

Coke
Diet Coke
Coke Zero
Lemonade

BOTTLED SOFT DRINKS

Bitter Lemon
Ginger Ale
Water
Soda Water
Tonic
Slimline Tonic
Orange Juice
Apple
Appletiser
Red Bull

RELAX IN THE BAR

Chesterfield sofas, a roaring fire and good beer. Wine, beer, cocktails, spirits and freshly ground coffee are all covered.

WINE

WHITE WINES

Bello Tramonte Pinot Grigio
Central Monte Sauvignon Blanc
Jarra Wood Chardonnay
Turtle Bay Sauvignon Blanc

RED WINES

Vale
Central Monte Merlot
Club de Campo Malbec
Jarra Wood Shiraz

ROSÉ WINES

Monterey Bay Zinfandel Rosé
Bello Tramonte Pinot Grigio Rosé

SPARKLING WINE

I Castelli Prosecco DOC
I Castelli Prosecco Rosé

SPIRITS & LIQUEURS

GIN

Gordon's Alcohol-Free Gin
Gordon's London Dry Gin
Gordon's Sicilian Lemon Gin
Gordon's Pink Gin
Gordon's Mediterranean Orange Gin
Tanqueray London Dry Gin
Whitley Neill Raspberry Gin
Whitley Neill Rhubarb & Ginger

WHISKY

Bell's Whisky
Grant's Whisky
Canadian Club
Johnnie Walker
Jameson Irish Whisky
Jack Daniel's Honey
Jack Daniel's

RUM & VODKA

Smirnoff Vodka
Captain Morgan
Lamb's Navy Rum
Bacardi

LIQUEURS, PORT & SHERRY

Cointreau
Harvey's Bristol Cream Sherry
Malibu
Archers
Southern Comfort
Pimm's
Tia Maria
Baileys
Pernod
Jagermeister
Drambuie

DESSERTS, COFFEE & ICE CREAMS

DESSERTS

Chocolate Brownie
A rich, gooey chocolate brownie served with a homemade toffee sauce and ice cream.

Crème Brûlée
Rich vanilla and honeycomb crème brûlée topped with a golden caramelised sugar crust.

Sticky Toffee Pudding
Steamed warm with a warm toffee sauce and homemade sticky toffee pudding ice cream.

Treacle Tart
A quintessentially British tart made with Lyle's golden syrup served with vanilla ice cream.

Lemon Meringue
A wonderfully zesty lemon sweet dessert pastry case filled with tangy lemon and topped with lashings of meringue.

COFFEES & LIQUEUR COFFEES

Americano	Irish Coffee – whisky
Decaf Americano	French Coffee – Cointreau
Latte	Italian Coffee – amaretto
Cappuccino	Spanish Coffee – Tia Maria
Tea	Baileys Coffee

ICE CREAM FLAVOURS

- Caramelised biscuit cheesecake
- Strawberry and cream
- Mint and chocolate
- Mango and cream
- Cookie dough
- Banoffee pie
- Cappuccino
- Rum and raisin

COCKTAILS

MOJITO

DropWorks Rum, mint and lime. Finished with sparkling soda.



PASSION FRUIT MARTINI

Passion fruit liqueur and Sapling Vodka. Fruity and sharp.



STRAWBERRY DAIQUIRI

DropWorks Rum, strawberries and lime. Sweet and bright.



BERRY BRAMBLE

Black raspberry liqueur, Adams gin and lemon. Sweet and sour.



COSMOPOLITAN

Absolut Citron Vodka, Cointreau, cranberry and lime.



ESPRESSO MARTINI

Sapling Vodka and FAIR Café liqueur. Rich, silky, real coffee.

