



B&L Cookbook £15  
Woodsome Gin £39  
Tote Bag £30

Saturday & Sunday  
Breakfast 9-11am

DINNER FRIDAY 26th APRIL

Blackwater Irish Gin & Franklin Tonic £11.40  
House Margarita £12  
Woodsome Martini £13  
Westwell 'Pelegrim' Sparkling, Kent UK (125ml) £13  
Homemade Citrus Presse £4.5

Olives £5  
Soda Bread & Butter £5  
Cobble Lane Coppa & Pickles £12  
Scotch Egg & English Mustard £8.5  
Ricotta Stuffed Courgette Flower, Honey & Parmesan £11  
Buttermilk Fried Chicken & Aioli £12  
Oyster Mushroom Tempura, Roast Sesame, Soy & Miso £10  
Grilled Stuffed Sardines Beccafico (Raisin, Almond, Parsley) £11

Camone Tomato Salad, Roast Smoked Pepper, Herb & Sheeps Ricotta, Taggiasche Olives £16  
Ham Hock Terrine, Quince Chutney, Pickles & Country Toast £14.5  
Burrata, Grilled Asparagus Salad, Parsley Oil & Nasturtium £15  
Fish Board: House Cured Gravalax, Smoked Mackerel Pate, Brown Crab,  
Chipirones, Cod's Cheek, Fennel & Pickled Cucumber Salad, Soda Bread £35

Wild Mushroom Tagliatelle, Three Cornered Leek, Yolk, Parmesan £26  
BBQ Cod, Shimeji Mushroom, Monksbeard, Rosti, Trout Caviar Butter Sauce £35  
Beer Battered Haddock, Frites, Tartare Sauce, Mushy Peas (add a wally £2) £21  
North Essex Shorthorn Sirloin, Béarnaise, Green Salad & Frites £35  
North Essex Shorthorn Prime Rib for 2, Béarnaise, Green Salad & Frites £85  
Whole Sea Bass, Datterini Tomatoes, Taggiasche Olives & Falanghina Sauce, Seashore  
Vegetables & New Potatoes (for 2-3 people) £85

Frites & Aioli £6 / Chips & Mayonnaise £6  
Green Salad £6 / Kale & Garlic Butter £6

Please notify staff of any allergies or dietary requirements  
A discretionary 12.5% service charge will be added to the final bill



Sticky Toffee Pudding & Banana Ice Cream (please allow 15 minutes) £11  
Bramley Apple & Blackberry Nut Crumble & Pistachio Ice Cream (please allow 15 minutes) £9.5  
Buttermilk Pannacotta, Poached Yorkshire Rhubarb, Almond Tuille £10  
Yorkshire Stonebeck Cheese, Caramelized Fig Chutney & Oatcakes £11

Ice Creams £4

Ferrero Rocher / Banana / Mint Choc Chip / Pistachio

Sorbets £4

Strawberry / Cherry / Mango / Raspberry

Espresso Martini £12

Oak Aged Old Fashioned £12

Banyuls, Domaine Valcros £10 (100ml)

Clos Thou, Jurancon '20 £9.5 (100ml)

Calem Colheita Tawny Port '07 £12 (100ml)

Müller-Thurgau Grappa, Trentino £9 (50ml)

NETA Mezcal Espadin £11 (35ml)

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