

SMALL PLATES

AN INTERNATIONALLY-INSPIRED SELECTION OF DELICIOUS SMALL PLATES, HAND-PICKED BY OUR CHEF AND SERVED TAPAS-STYLE TO YOUR TABLE, AS AND WHEN READY. PERFECT FOR SHARING OR JUST ENJOYING TO YOURSELF - MIX AND MATCH HOWEVER YOU PLEASE, ORDER MORE AT YOUR EASE...

VEGAN

HUMITAS SPICY CORN BAKED WITH NIGELLA-SEEDED AVOCADO (VE) **9.50**

AMOK CURRY WITH SWEET POTATO, SPINACH, FRIED OKRA & A CRISPY TORTILLA (VE) **7.50**

NACHOS TOPPED WITH SPICY CHICKPEAS & MELTED CHEESE ALTERNATIVE, PRODUCED FROM COCONUT OIL (VE) **5.50**

TIKKA BITES WITH RAITA SAUCE, MANGO CHUTNEY & FLATBREAD CRISPS (VE) **5.50**

LASAGNE WITH ROASTED SQUASH, PEPPERS & A GARLIC BREADCRUMB TOPPING (VE) **9.50**

BEYOND MEAT® BURGER PLANT-BASED PATTY ON AN ANCIENT GRAIN BUN, WITH TOBACCO ONIONS AND MELTED CHEESE ALTERNATIVE, PRODUCED FROM COCONUT OIL (VE) **9.50**

MEAT

HANDMADE BRITISH BEEF BURGER WITH CHEESE, BACON, CRISP GEM LETTUCE & BURGER SAUCE **7.50**

PANKO KATSU CHICKEN THIGHS WITH CURRY SAUCE, FRIED OKRA & CASHEWS **7.50**

DRY-RUBBED PORK BELLY WITH APPLE, SAGE & ONION SLAW **5.50**

JERK CHICKEN BUN SERVED WITH SCOTCH BONNET TINGA SAUCE & CRISP GEM LETTUCE **5.50**

CHORIZO MAC 'N' CHEESE WITH BREADED CHICKEN TO DIP **7.50**

LAMB KOFTA ON DECONSTRUCTED GREEK SALAD **7.50**

FISH

SALMON TERIYAKI SERVED WITH A DRESSED NOODLE SALAD AND CASHEWS **9.50**

SPICED BATTERED COD WITH CURRIED BEANS, MANGO CHUTNEY & LIME (A) **5.50**

TEMPURA SQUID WITH 'NDUJA MAYO **5.50**

SALMON, COD & PRAWN FISHCAKES WITH BOUILLABAISSA SAUCE & TEMPURA-BATTERED SAMPHIRE **9.50**

SALADS

WHISKY MARMALADE-ROASTED BEETS WITH LENTILS & PICKLED WALNUTS, DRIZZLED WITH COCONUT DRESSING (VE) **3.50**

WEDGE SALAD GEM LETTUCE WITH VEGAN BLUE CHEESE ALTERNATIVE DRESSING & WALNUTS (VE) **3.50**

SIDES

TRIPLE-COOKED CHIPS (VE) **3.50**

CHARGRILLED TENDERSTEM BROCCOLI WITH VEGAN BLUE CHEESE ALTERNATIVE DRESSING & CASHEWS (VE) **4.50**

DIRTY FRIES TOPPED WITH TINGA SAUCE, VEGAN BLUE CHEESE ALTERNATIVE DRESSING & CRISPY TOBACCO ONIONS (VE) **3.50**

MISO AUBERGINE WITH CORIANDER, CHILLI & CASHEWS (VE) **3.50**

STICKY RICE WITH CASHEWS & HERBS (VE) **3.50**

HALLOUMI FRIES **5.50**

DESSERTS

WARM CHOCOLATE BROWNIE WITH HAZELNUT ICE CREAM (V) **5.00**

CARAMELISED BANANA WITH PECAN BRITTLE & COCONUT MOUSSE (VE) **5.00**

FRESH BERRIES & VANILLA ICE CREAM (VE) **5.00**

APPLE, CHERRY & PLUM CRUMBLE TART WITH BOURBON VANILLA ICE CREAM (V) **5.50**

OUR SUNDAY MENU INCLUDES A SUPERB ROAST SELECTION

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

**THE
BULL**
ISLINGTON