



# THE BULL

## MARKET DEEPING

### MEET OUR NEW HEAD CHEF!

Santiago who has joined us as the new Head Chef at The Bull in Market Deeping was born in Madrid and grew up in a town called Tomelloso, helping his dad make paella and other typical Spanish dishes every weekend. From a teenager he worked in various types of establishments, all kitchen based, including assisting chefs at tapas bars before landing a job in Iceland in his early 20s, at a Sushi Restaurant quickly realizing that cooking was his passion.



From this point on, he continued to experiment with different cuisines gaining experience in Iceland, Spain and lastly England. Santiago perfected his excellent skills on various levels of cooking in his previous position at The George of Stamford, and The Blackhorse, Baston and now transferring to The Bull to progress in the role as Head Chef.

Santiago has big plans for courtyard dining in the Spring with authentic tapas evenings, home-made pizzas and sharing platters along with a very Spanish Valentines menu, so be sure to book your table early!

We are very pleased to have him on board and wish him all the luck in his new role!

### STARTERS

- Beef bon bon in a parmesan bechamel **£8**
- Potted crayfish with a toasted focaccia (gfa) **£8**
- Asparagus and broccoli tempura with chilli and coriander mayonnaise (ve,v,gfa) **£7.50**
- Soup of the day with fresh bread (ve.v. gfa) **£6.50**

### SHARING STARTERS

- Anti-pasti platter **£16.50**
- Meats - salami, prosciutto, chorizo,*
- Cheeses - gorgonzola, cream cheese pot and parmesan*
- Served with mixed olives, baked ciabatta, olive oil, rocket salad and balsamic dipping (gfa)*
- Vegetarian sharer **£14**
- Marinated sliced courgette, aubergine and roasted peppers, hummus, Served with mixed olives, olive oil, rocket salad, baked bread and balsamic dipping (ve.v.gfa)*

### MAINS

- Mixed Grill. 4oz rump. 4oz gammon, 1 x sausage, 1 x pork loin, 1 x lamb chop. grilled tomato, mushroom, hand cut chips, onion rings **£21.50**
- Pie of the day. mash, seasonal vegetables, and gravy **£16**
- Beer battered fish, chips, mushy peas and tartare sauce (gfa) **£16**
- Beef lasagne, side salad and garlic bread **£15**
- Vegetarian lasagne, side salad and garlic bread (ve.v) **£15**
- 10 oz Rump steak, portobello mushrooms, roasted tomato, onion rings, jenga chips, peppercorn or blue cheese sauce (gfa) **£20**
- Beef burger, smoked crispy bacon, gem lettuce, beef tomato, burger relish served in a brioche bun with coleslaw and hand cut chips (gfa) **£17** - Add cheese **£1**
- Vegan burger, side salad and hand cut chips (vev,gfa) **£14**
- Crispy pan-fried salmon, sugar snap peas, new potatoes, garlic lemon sauce (gfa) **£18**
- Creamy garlic mushroom chicken breast, hand cut chips, side salad (gfa) **£16**
- Sausage and mash, seasonal vegetables, gravy (gfa) **£14**
- Vegan sausage and mash, seasonal vegetables, gravy (vev,gfa) **£14**

### DESSERTS €7

- Strawberry and prosecco pana cotta, berry compote and homemade oat biscuit (gfa)
- Cheesecake of the day with vanilla ice cream
- Belgian chocolate brownie with vanilla ice cream (vea,v,gfa)
- Sponge of the day with cream or custard (vea,v) vegan cream available
- Ice cream -
- Chocolate, vanilla, strawberry, salted caramel **£4**
- Vegan ice cream - Vanilla 2 scoops **£4**
- Sorbets - Lemon, mango. raspberry - 2 scoops **£4**

**PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS**

**19 MARKET PLACE PE6 8EA**  
**MARKET DEEPING**  
**01778 343320**

**thebulldeeping.co.uk**

**FOOD SERVICE - TUESDAY TO FRIDAY 12-2PM & 5.30-8PM / ALL DAY FOOD SATURDAY 12-8PM SUNDAY 12-3PM**