



Sample Gluten Free Menu

At the Bread & Pullet we love relaxed leisurely eating, sharing food with friends & fighting over the last forkful! Order dishes for the table which will be served when ready. We recommend starting with 2-3 dishes per person. Want more as you go? Order extras, you set the pace...

Veggies & Cheese

Whole baked camembert, toast, red onion chutney	£9.50
Northamptonshire Blue cheese topped crumpet, port & pear chutney	£6.00
Crispy halloumi, pomegranate molasses, chilli harissa yoghurt, fresh mint, fresh pomegranate	£6.50
Charred tenderstem broccoli, peanut satay, soy & orange dressing, crispy garlic, chilli & ginger	£5.50
Dirty Fries - triple cooked chunky chips, cheese, smokey bacon bits, spring onion (available meat free)	£5.50
Tarragon & garlic buttered wild mushrooms on toast, fried egg	£5.50
Roasted beetroot hummus, crumbled feta, mint, toasted pine nuts, toast	£4.50

Meat

Charcuterie Board - Woburn sliced cured meats, Yorkshire fresca pecorino & truffle honey, balsamic fig, marinated Spanish olives, beetroot hummus, pork & pear chutney, bread	£14.50
Sticky BBQ glazed beef brisket topped potato skins, gruyere cheese, crispy onions	£6.50
Shredded crispy Gressingham duck leg, watermelon, cucumber, rocket, sesame, sweet chilli	£6.50
Black treacle smoked ham hock terrine, mustard mayonnaise, Potbelly beer pickled shallots	£7.50
Katsu - crispy chicken wings, katsu curry sauce, pickled cucumber & carrot, coriander	£9.50
Oak smoked Woburn bresaola, apple & celeriac remoulade, Saxby's sloe gin slider puree	£6.50
Spicy fried lamb topped flatbread, pomegranate, coriander, raisins, Greek yoghurt, rocket	£7.50
8oz 32 day aged beef rump cap steak, black treacle braised onions, smoked garlic, crispy potatoes	£13.50

Fish

Seafood Board - smoked salmon mascarpone, salt cod & chorizo scotch egg, smoked haddock kedgeriee, tempura king prawns, sweet & sour dill pickles, lemon & roasted garlic mayonnaise, lemon, bread	£14.50
Smoked salmon & mascarpone rillettes, pink grapefruit, pea shoots, toast	£6.50
Charred slow braised octopus, garlic & coriander butter beans, lemon dressed fennel, chilli rapeseed oil	£6.50
Crispy curried smoked haddock kedgeriee balls, mango chutney, Coronation mayonnaise	£6.50
Salt cod & chorizo scotch egg, roasted red pepper & almond Romesco sauce, capers & parsley	£5.50
Lime tempura prawns, cucumber & mint Greek yoghurt, rocket	£7.00

Sweet Things

Pina Colada - brown sugar & rum roasted pineapple, coconut sorbet, mango sorbet, coconut meringue	£6.00
Limoncello meringue cheesecake, lime flapjack, blood orange salsa, lemon curd ice cream	£6.00
Peanut butter ice cream, caramel peanut popcorn & boozy cherry sundae	£6.00
Chocolate & banana brownie, pink rhubarb, Warner's rhubarb gin jelly, stem ginger ice cream	£6.00

'People who love to eat are always the best people' – Julia Child

If you require further information on ingredients to which you have an allergy or intolerance please speak to a member of staff before you order.
Please inform us of any allergies so as to ensure the dish you select is not at risk of cross-contamination during preparation and service.
Gratuity is not included. Staff receive all tips, card or cash, which are evenly distributed amongst all staff on shift.