JOWETT FAMILY-OWNED SINCE 1957

THE BLACK BULL INN

HIGH LEVELS

Food Menu

FOOD SERVED DAILY FROM 5 PM TO 8 PM



Our Story

For 69 years, the Jowett family have run The Black Bull as a family kitchen. Today, it is owned by Michael “Mick” Jowett and run together by Mick and his son Jonathan, who took over as head chef from his dad in 2015.

They still head to Grimsby together to hand-pick the finest seafood for the menu, while also sourcing from carefully chosen suppliers across the UK.

Local Suppliers

Our beef comes from Middleton Meats, a farm two miles from our front door. Our free-range, high-welfare chicken comes from Church Hill Farm.

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 bed of fresh salad.

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 a fresh salad garnish and horseradish cream.

Moules Marinière £11
Mussels in a white wine, cream and garlic sauce, served with warm, crusty bread.

Prawn Cocktail £12
Norwegian prawns, crisp salad and Marie Rose sauce, served with buttered bread.

Cod Bites £10
Pieces of cod in golden batter with a sweet chilli dip.

Crispy Calamari £9
Tender calamari lightly dusted with seasoned flour, fried until golden and served with lemon mayonnaise.

Salt & Pepper King Prawns £12
Lightly seasoned king prawns with lemon mayonnaise dip.

Garlic Bread £8
Warm baguette with garlic butter. Add cheese for £2.

Mains

Black Bull Lasagne £17
Layers of fresh pasta with slow-cooked beef from Middleton Meats and a rich tomato and herb sauce.

Chicken Curry £18
Tender chicken breast with mushrooms and onions in an aromatic curry sauce. Served with rice or chips. Half rice and half chips for £2 extra.

Stuffed Chicken £19
Chicken breast filled with mozzarella and chorizo, wrapped in bacon and served with tomato and herb sauce.

Chicken Kiev £19
Chicken breast filled with garlic butter, coated in golden panko breadcrumbs and served with garlic sauce.

Bacon Chops £18
Two 8 oz dry-cured chops with mushrooms and tomato, served plain or with a balsamic glaze.

Beef Stroganoff £22
Tender beef strips with mushrooms and onions in a paprika and brandy cream sauce. Served with rice or chips. Half rice and half chips for £2 extra.

12 oz Ribeye £32
Yorkshire ribeye aged for 30 days, grilled and served with mushrooms and tomato. Add king prawns for £7.

Cajun Chicken £17
Grilled, butterflied chicken breast in a Cajun coconut and tomato sauce.

Peppered Chicken £17
Grilled, butterflied chicken breast served in a creamy peppercorn sauce.

Fish

Famous Black Bull Cod £21
Our famous 1 lb fillet of Grimsby cod.

Salmon Supreme £21
Oven-baked salmon fillet served plain, with a Cajun spice crust and Cajun sauce, or with a cracked black pepper crust and peppercorn sauce.

Breaded Scampi £16
The finest Whitby whole-tail breaded scampi.

Smoked Haddock Mornay £21
Natural smoked haddock baked in a white wine, cream and cheese sauce. Add king prawns for £7.

King Prawn Curry £21
Plump king prawns simmered in homemade curry sauce. Served with rice or chips. Half rice and half chips for £2 extra.

Sea Bass £22
Two fresh, oven-baked sea bass fillets, delicately seasoned and lightly drizzled with extra virgin olive oil.

Moules Marinière £22
Mussels in a white wine, cream and garlic sauce, served with crusty bread. Add fries or chips for £4.

Seafood Medley £27
Mussels and king prawns in a white wine and garlic cream sauce, served with crusty bread. Add fries or chips for £4.

Garlic King Prawns £22
King prawns pan-seared in garlic butter.

Crab & King Prawn Salad £25
Hand-picked Grimsby crab and king prawns served with salad, new potatoes and malted bloomer.

Vegetarian

Mushroom Stroganoff £18
Sautéed mushrooms and caramelised onions in a silky cream sauce infused with paprika and brandy.

Vegetable Curry £17
An aromatic curry made with a medley of seasonal vegetables, mushrooms, onions and ripe tomatoes.

Pasta Bake £17
Fresh fusilli, sautéed red onions and mushrooms in a rich tomato sauce, topped with melted cheddar and baked until golden.

Seafood Platters

A Black Bull speciality for over 30 years. We search the UK coast for the finest fresh fish and seafood and bring them together for a special occasion.



£80 per head — **Minimum 2 people**

Subject to availability. Please order at least three 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, have you checked our specials board?

Please inform a member of staff of any allergies or dietary requirements before ordering.

Tables of 5 or more require a £10 deposit per person.

High Levels, Scunthorpe Road (A18), Thorne, Doncaster DN8 5SH
01405 812744 • info@blackbullinn.co.uk • blackbullinn.co.uk

AGES 16+

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THE BLACK BULL INN

HIGH LEVELS

Bar, Desserts & Cocktails

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Draught Beers & Cider

Hawkstone Session Lager
Worthington's
Madrí
Old Peculier
Guinness
Hawkstone Cider
Hawkstone IPA

Bottled Beer & Cider

ALCOHOLIC

Peroni
Rekorderlig

ALCOHOL-FREE

Corona Cero
Peroni Nastro Azzurro 0.0%
Thatchers Zero
Guinness 0.0
Rekorderlig Alcohol-Free

Draught Soft Drinks 14 oz / 16 oz

Coke
Diet Coke
Coke Zero
Lemonade
Soda Water

Bottled Soft Drinks

Bitter Lemon
Ginger Ale
Still Water
Sparkling Water
Tonic
Slimline Tonic
Orange Juice
J2O Apple & Raspberry
J2O Orange & Passion Fruit
Appletiser
Red Bull

Wine

125 ml / 175 ml / 250 ml / bottle

WHITE WINES

Bello Tramonto Pinot Grigio
£4.20 / £5.90 / £8.30 / £21.00
Central Monte Sauvignon Blanc
£4.90 / £6.90 / £9.80 / £25.00
Jarra Wood Chardonnay
£5.30 / £7.40 / £10.60 / £26.50
Turtle Bay Sauvignon Blanc
£5.70 / £8.00 / £11.30 / £28.50

RED WINES

Vale
£3.40 / £4.70 / £6.70 / £19.00
Central Monte Merlot
£4.90 / £6.90 / £9.80 / £25.00
Club de Campo Malbec
£5.20 / £7.20 / £10.30 / £25.50
Jarra Wood Shiraz
£5.30 / £7.30 / £10.50 / £26.00

ROSÉ WINES

Monterey Bay Zinfandel Rosé
£4.30 / £6.00 / £8.50 / £22.00
Bello Tramonto Pinot Grigio Rosé
£5.60 / £7.80 / £11.10 / £28.00

SPARKLING WINE

I Castelli Prosecco DOC
£5.60 / £7.80 / £11.20 / £28.00
I Castelli Prosecco DOC Rosé
£6.10 / £8.60 / £12.20 / £31.00

Spirits & Liqueurs

GIN

Gordon's 0.0%
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 Gin

WHISKY

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

RUM & VODKA

Smirnoff Vodka
Captain Morgan
Lamb's Navy Rum
Bacardí

LIQUEURS, PORT & SHERRY

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

Relax in the Bar

Settle into a Chesterfield sofa by the fire. Choose from wine, beer, cocktails, spirits and freshly ground coffee.



Desserts

Chocolate Brownie — **£8**
A rich, gooey chocolate brownie served with homemade toffee sauce and ice cream.

Crème Brûlée — **£8**
A rich vanilla and honeycomb crème brûlée topped with a golden crust of caramelised sugar.

Sticky Toffee Pudding — **£9**
Warm steamed pudding with toffee sauce and homemade sticky toffee pudding ice cream.

Treacle Tart — **£10**
A classic British tart made with Lyle's Golden Syrup, served with vanilla ice cream.

Lemon Meringue — **£11**
A sweet pastry case filled with tangy lemon and topped with lashings of meringue.

Coffee & Tea

COFFEES	LIQUEUR COFFEES £8
Americano	Irish Coffee (whisky)
Decaf Americano	French Coffee (Cointreau)
Latte	Italian Coffee (amaretto)
Cappuccino	Spanish Coffee (Tia Maria)
Tea	Baileys Coffee

Ice Cream Flavours £2.50 per scoop

Caramelised Biscuit	Cookie Dough
Strawberry & Cream	Banoffee Pie
Mint & Chocolate	Cappuccino
Mango & Cream	Vanilla
Chocolate & Hazelnut	

Cocktails

All cocktails £9

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 and silky, with real coffee.



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