



The Grazing Menu

While you wait...

Selection of homemade breads with flavoured butter **£3.95** Selection of olives **£2.95** Mixed nuts **£2.95**

STARTERS

Soup of the day	homemade bread & flavoured butter	£6.25
South coast scallops	GF artichoke, black olives, lemon pomme soufflé, leek & shallot powder	£10.95
Saddle of rabbit	crispy leg croquette, mixed beans, bitter leaves & truffle dressing	£7.95
The Bull New Year vegetable garden	V VG homemade hummus & mushroom soil	£6.50
Wild boar scotch egg	homemade piccalilli	£6.50

SHARING PLATTERS (ideal for two to share as a starter or one as a main)

Walk the Plank	GF options available	£13.50
Beetroot-cured salmon, tempura baby squid, chilli king prawns, scorched mackerel, served on a bed of sea herbs, tartare hollandaise, homemade bread & flavoured butters		
Countryside Charcuterie	GF options available	£12.95
Selection of British & European cured meats, ox cheek croquette, wild boar sausage roll, cornichons, homemade bread, flavoured butters, lovage mayonnaise & house piccalilli		
Vegetable Patch	V GF options available	£11.50
Selection of tempura vegetables, East Anglian halloumi chips, artichoke barigole, braised broccoli, homemade bread, flavoured butter & grape chutney		

MAINS

Glazed duck breast		£15.95
Pear, walnut, chicory & spiced duck jus, dauphinoise potatoes		
Braised ox cheek		£18.50
Beef dashi, bone marrow crumb, yeasted celeriac puree & braising liquor sauce		
Roast turbot		£28.50
New Orleans-style clam, cockle, diced potato & fennel chowder, cauliflower florets & sea herbs		
Braised broccoli, goat's cheese tortellini	V VG option available	£13.95
Broccoli puree, toasted almonds		
7oz 30-day aged fillet steak	GF	£28.50
Aubergine & miso puree, confit garlic, boulangere potatoes & beef cooked carrots		
Chickpea & three bean curry	GF option available V without eggs	£11.95
Spinach & eggs, flatbread		

THE BULL'S CLASSICS

Line caught 'Helles Belles' battered fish	GF option available	£13.95
coarse minted peas, tartare hollandaise & triple cooked chips		
The Bull burger - with or without smoked raclette cheese		£14.95
homemade prime beef burger, braised sticky beef brisket, triple cooked chips & homemade slaw		
The Bull sausage of the week		£12.95
Local artisan sausages, smoked mash, onion jam and a rich jus		

Sides £4

Beef dripping or veggie chips – Waldorf salad – Boulangere potatoes - Garlic bread (with or without cheese)
- Cauliflower cheese