



THE BULL INN MENU

SMALL CLASSICS / TAPAS

Garlic & Chilli Prawns	6.95	Halloumi Fries with Chilli Sauce v	4.95
Salt & Pepper Squid with Sweet Chilli Sauce	6.95	Patatas Bravas v	4.95
Spanish Chorizo	5.95	Mixed Nuts v (n)	2.95
Baba Ghanoush with Pitta Bread v	4.95	Selection Of Olives v	4.95
Manchego Cheese with Honey v	4.95	Homemade Breads with Flavoured Butter v	3.95
Mac'n'Cheese with Bacon	6.50		

Pan-Seared Steak with Chimichurri Served in a Toasted Ciabatta 8.50
Verne Malbec | Mendoza, Argentina

Chicken Caesar Salad 8.50
Sensale Grillo | Sicily, Italy

Spiced Black Bean Wrap, Avocado, Salsa, Sour Cream v 7.50
Jaffelin Pinot Noir | VdF, France

SHARING PLATTERS

Walk the Plank (GF options available) 13.95
Grilled Mackerel, Curried Mussel Pot, Garlic & Chilli Prawns Served on a Bed of Sea Herbs with Gooseberry Ketchup,
Homemade Bread & Flavoured Butters
Albariño Luzada | Rías Baixas, Spain

Countryside Charcuterie (GF options available) 15.95
Selection of British & European Cured Meats, Pork, Black Pudding & Apple Scotch Egg,
Ham Hock & Apple Terrine, Cornichons, Homemade Bread, Flavoured Butters and Homemade Piccalilli
Jaffelin Pinot Noir | VdF, France

Garlic & Rosemary Baked Camembert (GF options available) v 13.50
Gooseberry & Elderflower Chutney with a Toasted Ciabatta
Chablis Fournillon | Burgundy, France

STARTERS

With optional smaller portions available at lunchtime or for children under 14

Soup of The Day Homemade Bread & Flavoured Butter 6.25 / 3.10

Ham Hock & Apple Terrine, Apple Textures, Sour Dough Toast 6.25 / 3.10
Novas Gran Reserva Riesling | Bio Bio Valley, Chile

Beef Carpaccio, Wasabi Mayonnaise, Croutons & Fennel 8.50
Coyam By Emiliana | Colchagua Valley, Chile

Pork, Black Pudding & Apple Scotch Egg, Homemade Piccalilli 6.95
Nostros Chardonnay | Casablanca Valley, Chile

Grilled Mackerel, Pickled Gooseberry Ketchup, Elderflower & Miso Potato Salad 7.25 / 3.60
Crémant De Bourgogne Jaffelin | Burgundy, France

Tomato Tart Tatin, Basil Sorbet v 6.25
Whispering Angel Rose | Provence, France

THE BULL CLASSICS

With optional smaller portions available at lunchtime or for children under 14

Line Caught 'Helles Belles' Battered Fish (GF options available) Coarse Minted Peas, Tartare Hollandaise & Triple Cooked Chips <i>Mayfly Sauvignon Blanc Marlborough, New Zealand</i>	13.95 / 7.00
The Bull Burger with or without Emmenthal Cheese Homemade Prime Beef Burger, Bull Burger Sauce, Triple Cooked Chips & Homemade Slaw <i>The Scoundrel Shiraz/Grenache Barossa Valley, Australia</i>	14.95 / 7.50
Curried Moules Thai Style Curry Sauce, Pommes Frites or Warm Ciabatta <i>Novas Gran Reserva Riesling Bio Bio Valley, Chile</i>	13.95
Calves Liver Sage Mash, Melted Onion, Bacon & Beetroot Crisps <i>Chateau Teyssier Bordeaux, France</i>	14.25
Fishcake, Watercress, English Peas, Lemon Hollandaise <i>Sancerre La Guiberte Loire, France</i>	12.75

MAINS

With optional smaller portions available at lunchtime or for children under 14

Duck Breast Purple Potatoes, Fig Crisps, Blackberry & Cherry Pinot Noir Sauce <i>Jaffelin Pinot Noir VdF, France</i>	18.95
Hake Fillet Coco Beans, Chorizo, Smoked Garlic & Chardonnay <i>Luis Canas White Rioja Rioja, Spain</i>	16.50
Pork Belly Mustard Duchess Potatoes, Red Cabbage Puree & Black Pudding Crumb <i>Holden Manz Chenin Franschhoek, South Africa</i>	12.95 / 6.50
Black Risotto v Courgette Flower, Courgettes & Parmesan Foam <i>Gavi Di Gavi Nuovo Quadro Piemonte, Italy</i>	13.95 / 6.75
Côte De Boeuf 16oz (for two to share) Confit Cherry Tomatoes, Mushroom, Creamed Spinach, Beef Dripping Chips & Peppercorn Sauce <i>Holden Manz Visionaire Franschhoek, South Africa</i>	49.99
Tomato Tart Tatin v Mixed Leaf Salad, Basil Sorbet <i>Whispering Angel Rose Provence, France</i>	12.50

SIDES 4.00

Beef Dripping or Vegetarian Chips	Duchess Potatoes
Savoy Cabbage and Leeks	Mixed Green Leaf Salad
Garlic Bread with or without Cheese	

GF = gluten free (n) = contains nuts v = vegetarian VG = vegan - please ask for details on any allergens

All food is freshly prepared on the premises, so we try to accommodate specific requirements. Please do let your server know when placing your order if you have any intolerances and/or allergies including gluten free requirements - we will try to accommodate and adapt our menus as closely as possible, or offer alternatives

Gratuity policy: All tips are paid directly via payroll to our staff from either card or cash, deducting 5% for card and other transactional costs. A mandatory company cover charge of 10% is automatically added for tables or parties of over 6 persons. We do not add a service charge for tables of under 6 persons, this can be made at a customer's discretion. 20% of this charge will go to the waiting staff.