



THE BULL INN MENU JANUARY

Sparkling Cocktails

Bellini 6.95

A delicious combination of peach juice & prosecco

Kir Royale 10.95

A grown-up fizzy Ribena with Kir & champagne

Nibbles

Selection of breads & olives, balsamic, olive oil V, Vg	4.95
Roasted celeriac, thyme & butterbean dip, flatbread V, Vg, GF option	5.50
Beer battered halloumi, smoke harissa ketchup	6.50
Sweet potato & feta falafel, pickled red cabbage & tahini dressing	5.95
Crispy salt & pepper squid, sweet chilli sauce	6.95
Whitegate farm chipolatas, mustard & maple glaze	6.95
Truffle & Grana Padano triple cooked chips	6.50

Starters

Soup of the Day, bread, salted butter V, Vg	6.50
Beetroot & gin cured salmon, dill pickled cucumber, crème fraiche, rye & pumpkin seed cracker GF option	8.50
Spicy Nduja Burford brown scotch egg, Bull piccalilli	7.95
Truffled rarebit, pickled shallots, Branston pickle	6.95

To Share

Bull Inn platter, Nduja scotch egg, chipolatas in mustard glaze, cured meats, piccalilli, selection of olives & bread	11.75
Grazing platter, beer battered halloumi, celeriac & butterbean dip, sweet potato & feta falafel, selection of pickles, olives & bread	13.50

Burgers – all served on a brioche bun, with triple cooked chips & house slaw

Cajun spiced chicken breast, chorizo, Emmental, lime mayo, pickled red onion, rocket	14.95
Miso marinated mushroom & halloumi burger, lime mayo, carrot & cucumber ribbons, rocket	13.95
Bull Inn 8oz burger, mature cheddar, red onion relish, black truffle mayo, sliced tomato, baby gem	15.95

Mains

Ale battered haddock, mushy minted peas, tartare sauce, triple cooked chips	10.95/15.95
Ale battered halloumi, mushy minted peas, tartare sauce, triple cooked chips	9.95/14.95
Venison pot pie, served with carrot & swede mash, seasonal veg	15.95
Confit duck leg with bacon & red wine braised lentils, seasonal veg	16.95
Breaded whole tail scampi, mixed leaf salad, triple cooked chips, tartare sauce	10.95/15.95
Winter vegetable chilli, red rice & crispy tortillas	13.25
Wild boar and apple sausages & mash, stout braised onion, seasonal veg, house gravy	9.95/14.95
10oz Rib Eye steak, portobello mushroom, tomato, Tenderstem broccoli, triple cooked chips Peppercorn or blue cheese sauce	26.50

Sides 4.50

Triple cooked chips
Mash
Mixed leaf salad, honey & Dijon vinaigrette
Rocket, pickled red onion, Grana Padano, balsamic dressing
Buttered seasonal vegetables
Chilli & garlic Tenderstem broccoli

Desserts

Sticky toffee pudding, honeycomb ice-cream	6.95
Earl Grey and dark chocolate pot, black & white sesame brittle	6.95
Sour cherry & pistachio Bakewell slice, vanilla ice-cream	6.95
Selection of Salcombe Dairy ice-creams & sorbets	5.95
Cheese plate, Bull Chutney, grapes, selection of biscuits GF option	9.50

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

Tables of 6 or more are subject to a discretionary service charge of 12.5%

We do not add a service charge for tables of under 6 persons, this can be made at a customer's discretion.

Vg = Vegetarian

V = Vegan

GF = Gluten Free