



Community Owned pub since 2018
We are proud to support local food/drink suppliers

THE BULL INN EVENING MENU 2024

(WEDNESDAY 17:30-20:30, THURSDAY 17:30-20:30, FRIDAY 17:30-20:30, SATURDAY 17:30-20:30)

Starters & Nibbles

- Home Cured Salmon, Mini Potato Salad, Fresh Dill £7.95
- Whipped Goats Cheese, Candied Beetroot, Honey Walnuts & Dill £7.95
- Heritage Tomato & Mozzarella Bruschetta, Herb Oil (***Vegan Feta Option available***) £8.95
- Black Pudding & Apple Scotch Egg £9.50
- Pan Seared Lamb Koftas, Bombay New Potatoes, Minted Yogurt £9.50
- Tempura Prawns, Sweet Chilli Mayo Dip £9.95

Sharing Platter

- Bull Inn Platter, Scotch Egg, Cured Meats, Cheese, Selection of Pickles, Olives & Bread £23.95

Classics

- Halloumi Burger, Smoky BBQ Sauce & Beetroot Salsa ***V, GF Option*** £16.95
- 8oz Bull Inn Beef Burger, Welsh Rarebit, BBQ Sauce ***GF Option available*** £18.95
- Burgers all served on a brioche bun, with fries & house slaw (*GF bun option*)**
- Ale Battered Haddock, Mushy Peas, Tartare Sauce, Chips £12.50/17.50
- Breaded Whole Tail Scampi, Mixed Leaf Salad, Chips, Tartare Sauce £12.50/17.50

Seasonal Mains

- Chicken Mousse Crepe, Sauteed Spinach, Rainbow Carrots, Mushroom Sauce £21.95
- Pork Tenderloin, Coarse Grain Mustard Mash, Tenderstem Broccoli, Bramley Apple Gravy £22.95
- Plaice Fillet Stuffed with Salmon, Cauliflower Puree, Tarragon Emulsion £24.95
- Grilled Duck Breast, Chipped New Potatoes, Rainbow Carrots, Wild Cherry Sauce £27.95

Sides

- Chips ***Vg, V*** £4.95
- Cheesy Chips £5.50
- Garlic Bread £4.95
- Seasonal Vegetables ***V*** £4.95

Our chefs freshly prepare food daily.
Please do let your server know when placing your order if you have any intolerances and/or allergies.

All tables are subject to a discretionary service charge of 12.5%

V = Vegetarian

Vg = Vegan

GF = Gluten Free