



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

THE BULL INN LUNCH MENU 2024

(WEDNESDAY 12-14:30, THURSDAY 12-14:30, FRIDAY 12-17:00, SATURDAY 12-17:00)

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

Lunch 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

Lunch Mains

Cod Fish Finger Sandwich, Tartare Sauce, Chips £8.95

Traditional Caesar Salad, Chicken, Bacon, Baby Gem Lettuce, Anchovy £12.95

Grilled Aubergine, Quinoa, Tomato Ragu, Basil Oil **V, Vg, GF** £14.95

New Season Lamb Shepherd's Pie, Creamy Mash & Seasonal Vegetables £15.95

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