

 THE BULL INN MENU

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TAPAS/CICCHETTI & BEER BITES

Garlic & Chilli Prawns             6.95 Gouda & Mozzarella Bites √   5.95

Salt & Pepper Squid with Sweet Chilli Sauce   6.95 Frickles & Aioli Dip √                4.50

Spanish Chorizo 5.95 Whitebait & Aioli Dip 4.95

Halloumi Fries with Chilli Sauce √  4.95 Battered Jalapenos & Chimichurri Sauce √  4.50

Nduja, Parma & Pistachio Cicchetti 5.50 Homemade Breads with Flavoured Butter √  3.90

Prawns & Chilli Mayo Cicchetti 5.50 Selection of Nuts 2.45

Tomato, Burrata & Basil Cicchetti √  4.95 Selection of Olives √  4.95

SHARING PLATTERS

Walk the Plank (GF options available)   15.95

Salt & Pepper Squid, Trout Ceviche & Avocado Mayo, Whitebait, Prawn & Lobster Scotch

Egg served on a Bed of Sea Herbs with Sweet Chilli Sauce, Homemade Bread & Flavoured Butters

*Albariño Luzada │ Rías Baixas, Spain*

Countryside Charcuterie (GF options available)             14.95

Selection of British & European Cured Meats, Chicken & Nduja Scotch Egg, Foie Gras, Homemade

Piccalilli, Cornichons, Homemade Bread & Flavoured Butters

*Jaffelin Pinot Noir │ VdF, France*

Vegetable Patch (GF options available) √                                    13.50

Halloumi Fries, Tomato, Burrata & Basil Cicchetti, Gouda & Mozzarella Bites, Red Pepper Hummus,

Homemade Bread, Flavoured Butters

*Crémant d’Alsace Arthur Metz │ Alsace, France*

STARTERS

With optional smaller portions available at lunchtime

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

Foie Gras with Rhubarb, Duck Breast & Rhubarb Purée             8.00 / 4.00

*Nostros Chardonnay │ Casablanca, Chile*

Trout Ceviche with Avocado Sorbet                        7.25 / 4.25

*Novas Riesling│ Bio Bio Valley, Chile*

Chicken & Nduja Scotch Egg, Homemade Piccalilli                  6.95

*Mayfly Sauvignon Blanc │ Marlborough, New Zealand*

Lobster & Prawn Ravioli, Lobster Bisque, Sea Herb & Parmesan Crisp                                                 8.50

*Whispering Angel Rosé │ Provence, France*

Asparagus Spears with Truffle, Poached Duck Egg & Hollandaise Sauce √                        7.50

*Holden Manz Chenin Blanc │ Franschhoek, South Africa*

THE BULL’S CLASSICS

With optional smaller portions available at lunchtime

Line Caught ‘Helles Belles’ Battered Fish (GF options available)                                  13.95 / 7.00

Coarse Minted Peas, Tartare Hollandaise & Triple Cooked Chips

*Mayfly Sauvignon Blanc │ Marlborough, New Zealand*

The Big Bull Burger with or without Smoked Bacon                         15.95 / 7.50

Two Homemade Prime Beef Burgers, Cheese Sauce, Bull Burger Relish, Triple Cooked Bacon Salted Chips

& Homemade Coleslaw

*Hesketh Midday Somewhere Shiraz │ SA, Australia*

Chicken, Mushroom & Tarragon Pie

Creamy Potato Mousseline, Sugar Snap Peas, Asparagus & Wild Garlic Sauce           14.50

*Nostros Chardonnay │ Casablanca, Chile*

Cacciucco - Seafood Stew                                                         14.00

Squid, Mussels, Prawns & John Dory in a Tomato & Chilli Sauce, Served with a Cheese Saffron Roll

*Pouilly-Fuissé Les Vieux Murs Loron │ Burgundy, France*

MAINS

With optional smaller portions available at lunchtime

Provencal Herb Crusted Lamb Rack                                           19.00

Olive Oil Mash, Ratatouille & Red Pepper Purée

*Mirador Rioja Reserva │ Rioja, Spain*

Sous Vide Coley Fillet                                        17.50

Wild Garlic Linguine, Chorizo & Avocado Purée

*Picpoul de Pinet Prestige │ VdP d’Oc, France*

Slow Roasted Pork Belly             12.50 / 6.25

Carrot Mash, Chimichurri Sauce & Purple Carrot Purée

*Novas Riesling │ Bio Bio Valley, Chile*

Spring Vegetable & Tofu Moqueca √      11.50

Coconut Milk, Lime, Coriander & Chimichurri Rice

*Lunetta Prosecco Spumante NV │ Veneto, Italy*

Snow Pea, Broad Beans & Asparagus Risotto √                                      11.00 / 5.75

Pine Nuts, Vegan Parmesan & Minted Pea Sauce

*Sancerre la Guiberte │ Loire, France*

8oz Fillet Steak                                                       28.50

Parmesan & Rocket Salad, Stuffed Mushroom, Confit Cherry Tomatoes, Triple Cooked Chips & Bearnaise

Sauce – **Add ½ a Garlic Buttered Lobster for £15.00pp**

*Verne Malbec │ Mendoza, Argentina*

SIDES 4.00

Beef Dripping or Vegetarian Pommes Frites  Buttered Seasonal Greens √

Mac’n’Cheese √ Parmesan & Rocket Salad √

Garlic Bread with or without Cheese Lobster Mac’n’Cheese – 7.00

Tomato, Pesto & Burrata Salad √ Vegetarian Chips √