



THE BULL INN MENU SUNDAY

Sparkling Cocktails

Bellini 6.95

A delicious combination of peach juice & prosecco

Kir Royale 10.95

A grown-up fizzy Ribena with Kir & champagne

Starters

Soup of the Day, bread, salted butter V, Vg	6.50
Nduja Burford brown Scotch egg, piccalilli	7.95
Roasted celeriac, thyme & butterbean dip, flatbread V, Vg, GF option	5.50
Selection of breads & olives, balsamic, olive oil V, Vg	4.95
Beetroot & gin cured salmon, dill pickled cucumber, crème fraiche, rye & pumpkin seed cracker GF option	8.50
Sweet potato & feta falafel, pickled red cabbage & tahini dressing	5.95
Whitegate farm chipolatas, mustard & maple glaze	6.95

Mains

Roast sirloin of beef, celeriac puree	18.50
Slow roast belly of pork, apple sauce, crackling	16.95
Lemon & rosemary chicken supreme, apricot stuffing	15.95
Roasted squash, mushroom & nut stuffing, salsa verde V, GF	13.95

All the above are served with roast potatoes, honey roasted carrots, parsnips, seasonal vegetables, Yorkshire pudding & gravy

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
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

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

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

Kids Menu

Starters 3.00

Garlic Bread

Garlic Bread with cheese

Mains 6.50

Chicken breast goujons, chips and peas

Fish goujons, chips and peas

Roasts

Roast beef 11.95

Roast chicken 9.95

Desserts 3.00

Sticky toffee pudding, honeycomb ice-cream

Ice-cream (2 scoops)

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