



**THE BULL INN MENU**  
**November 4<sup>th</sup> to 6<sup>th</sup>**

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**SPARKLING COCKTAILS**

**Bellini**

A delicious combination of peach juice & prosecco 6.95

**Kir Royale**

A grown-up fizzy Ribena with Kir & champagne 10.95

**NIBBLES**

Tempura chilli prawns	6.95	Halloumi fries	5.95
Salt & pepper squid, sweet chilli sauce	6.95	Selection of breads, balsamic, olive oil	4.95
Hummous, warm pitta bread	5.95	Smoked harissa chicken wings	6.95
Pigs in blankets, honey & mustard	5.95	Three cheese quesadilla, soured cream, guacamole	6.50

**STARTERS**

Soup of the day, bread, salted butter <b>Vg, V</b>	6.50
Pork & haggis, Burford brown Scotch egg, piccalilli	7.50
Beetroot & gin cured salmon, salmon roe, chargrilled spring onions <b>GF</b>	7.95
Seared squid & chorizo, lemon, chickpea puree <b>GF</b>	7.50
Pigeon breast, spiced puy lentils, buttered spinach <b>GF</b>	7.50
Pan fried scallops, crab & saffron risotto <b>GF</b>	9.95

**BURGERS**

6oz wagyu burger, bacon, cheese, red onion marmalade, lettuce, tomato, triple cooked chips	16.50
Cajun spiced chicken & chorizo burger, cheese, bacon, lettuce, tomato, triple cooked chips	14.95

**SALAD & VEGETARIAN**

Blackened Cajun spiced chicken Caesar salad, poached egg, parmesan crisp, croutons	14.50
Grilled portobello mushroom, fried halloumi & roasted pepper burger, sweet potato fries <b>Vg</b>	13.95
Butternut squash & chickpea curry, cauliflower rice, vegan naan bread <b>Vg, V, GF</b>	13.50

**FISH**

Seafood linguine, squid, mussels, clams, king prawns, chilli, olive oil	15.95
8oz beer battered cod, coarse minted peas, tartare sauce, triple cooked chips	10.95/15.95
Bull fish pie, smoked haddock, salmon, cod, cheesy mash, mixed leaf salad <b>GF</b>	13.95

## MEAT

Chicken Kiev, mash, sprouted broccoli <b>GF</b>	14.95
8oz Rib Eye steak, portobello mushroom, tomato, green beans, triple cooked chips with peppercorn sauce, stilton sauce or garlic butter <b>GF</b>	22.50
Red wine braised featherblade of beef, horseradish mash, root vegetables, hispi cabbage <b>GF</b>	17.50
Trio of sausages (wild boar, pork & leek, pork & caramelised red onion), mash, onion gravy, sprouted broccoli	13.95
Rump of English lamb, braised shoulder croquette, buttered savoy cabbage, fondant potato, glazed baby carrots <b>GF</b>	18.95
Calves' liver, bacon, bubble & squeak, beer battered onion rings, red wine sauce	16.95
Steak & kidney steamed suet pudding, mash, vichy carrots	15.95

## SIDES

4.50

Triple cooked chips **Vg**

Seasonal veg **Vg, GF**

Garlic bread with or without cheese

Sweet potato fries **Vg**

Mixed green leaf salad **Vg, GF**

Cauliflower cheese **Vg**

## DAILY SPECIALS

Sandwich specials available on Thursday, Friday and Saturday lunches

Dinner specials available on Thursday, Friday and Saturday evenings

***Please ask your server what daily specials are available***

## DESSERTS

Sticky toffee pudding, toffee sauce & vanilla ice-cream	6.75
Chocolate brownie, honeycomb ice-cream	6.75
Apple, raisin and cinnamon crumble, custard	6.75
Lemon crème brûlée <b>GF</b>	6.75
Eton mess, crushed meringues, fruit coulis, crème chantilly <b>GF</b>	6.75
Selection of ice-creams or sorbets	5.00
Cheese plate, Bull chutney, grapes, selection of biscuits <b>Vg</b> ( <i>gf option with crackers</i> )	9.25

*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