



THE BULL INN MENU
December 2021

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

Hot smoked trout pate, gin pickled cucumber,
Crostoni **6.95**

Beer battered halloumi, smoked harissa,
ketchup **5.95**

Pigs in blankets, honey, mustard **5.95**

Deep fried brie, cranberry sauce & rocket **6.95**

Selection of breads & olives, balsamic, olive oil **4.95**

STARTERS

Soup of the day, bread, salted butter **Vg, V** **6.50**

Pork & black pudding, Burford brown Scotch egg, piccalilli **7.50**

Beetroot & gin cured salmon, salmon roe, lemon dill sauce, gin pickled cucumber **GF** **7.95**

Truffled rarebit, pickled shallots, red onion chutney **6.95**

BURGERS

6oz beef burger, bacon, mature cheddar, black truffle mayo, lettuce, tomato, triple cooked chips **14.95**

Cajun spiced chicken & chorizo burger, Monterey jack cheese, lettuce, tomato, triple cooked chips **14.95**

VEGETARIAN

Grilled portobello mushroom, fried halloumi & roasted pepper burger, sweet potato fries **Vg** **13.95**

Butternut squash & chickpea curry, cauliflower rice, vegan naan bread **Vg, V, GF** **13.50**

FISH

Ale battered haddock, mushy minted peas, tartare sauce, triple cooked chips **10.95/15.95**

Fisherman's pie, spinach, smoked haddock, salmon, cod, potato topping, mixed leaf salad **GF** **13.95**

Breaded whole tail scampi, mixed leaf salad, tartar sauce, triple cooked chips **9.95/14.95**

MEAT

10oz Rib Eye steak, portobello mushroom, tomato, green beans, triple cooked chips with peppercorn sauce, stilton sauce or garlic butter GF	26.50
Wild boar & apple sausages, mash, seasonal veg, house gravy	14.95
Venison steak, chestnut puree, chipolata wrapped in pancetta, seasonal veg, port jus	20.50

SIDES

Triple cooked chips Vg	4.50	Sweet potato fries Vg
Seasonal veg Vg, GF		Mixed green leaf salad Vg, GF

DAILY SPECIALS

Sandwich specials available on Thursday, Friday and Saturday lunches

Please ask your server what daily specials are available

DESSERTS

Sticky toffee pudding, toffee sauce & vanilla ice-cream	6.75
Dark chocolate brownie, honeycomb ice-cream	6.75
Apple & blackberry crumble, custard	6.75
Selection of ice-creams or sorbets	5.00
Cheese plate, Bull chutney, grapes, selection of biscuits vg (gf option with crackers)	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