



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

Selection of breads & olives, balsamic, olive oil V, Vg	5.95
Sweet potato & feta falafel, pickled red cabbage, tahini dressing Vg	6.95
Balsamic roasted beetroot & goats cheese salad, rocket, lambs lettuce, hazelnut crumb	8.50
Soup of the Day, bread, salted butter V, Vg	7.50
Gin & citrus cured salmon, dill pickled cucumber, crème fraiche, rye & pumpkin seed cracker GF option	9.50
Truffled rarebit, onion chutney	7.95
Spicy Nduja Burford brown scotch egg, Bull piccalilli	8.95

Mains

Roast sirloin of beef, celeriac puree GF option	19.95
Slow roast belly of pork, apple sauce, crackling GF option	17.95
Lemon & rosemary chicken supreme, sundried tomato stuffing GF option	16.95
Roasted squash, mushroom & chestnut stuffing V, GF option	14.95

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	11.50/16.50
Ale battered halloumi, mushy minted peas, tartare sauce, triple cooked chips Vg	10.50/15.50
Chicken, leek, mushroom & tarragon pot pie, served with carrot & swede mash, seasonal veg	16.95
Venison & red wine sausages, mash, stout braised onion, seasonal veg, house gravy	10.50/15.50
Winter vegetable chilli, red rice & crispy tortillas V, Vg, GF option	14.95

Sides

Triple cooked chips Vg, V	5.00
Cauliflower Cheese Vg	5.00
Mixed leaf salad, honey & Dijon vinaigrette Vg, GF	5.00
Rocket, pickled red onion, Grana Padano, balsamic dressing Vg, GF	5.00
Buttered seasonal vegetables Vg, GF, V option	5.00
Roast Potatoes & Gravy Vg, V, GF	10.95

Desserts 7.95

Sticky toffee pudding, honeycomb ice-cream

Apple & wild berry crumble, vanilla ice-cream

Sour cherry & pecan Bakewell, vanilla ice-cream **GF**

Dark chocolate brownie, raspberry ripple ice cream & crème fraiche **GF**

Selection of Salcombe Dairy ice-creams & sorbets **GF (V)**
6.95

Cheese plate, Bull Chutney, grapes, selection of biscuits **GF option**
10.95

Ask your server about our current selection of Ports and Dessert Wines

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