



THE BULL INN MENU

Sparkling Cocktails

Bellini 6.95

A delicious combination of peach juice & prosecco

Kir Royale 10.95

A grown-up fizzy Ribena with Kir & champagne

Daily Specials

Please ask your server

Nibbles

Selection of breads & olives, balsamic, olive oil V, Vg	5.95
Roasted celeriac, thyme & butterbean dip, flatbread V, Vg, GF option	6.95
Beer battered halloumi, smoked harissa ketchup Vg	7.50
Sweet potato & feta falafel, pickled red cabbage, tahini dressing Vg	6.95
Seared chorizo & squid, pea pure & crispy chickpeas	8.95
Whitegate farm chipolatas, mustard & maple glaze	7.95
Truffle & Grana Padano triple cooked chips Vg	7.25

Starters

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
Spicy Nduja Burford brown scotch egg, Bull piccalilli	8.95
Balsamic roasted beetroot & goats cheese salad, rocket, lambs lettuce, hazelnut crumb	8.50

To Share

Bull Inn platter, Nduja scotch egg, chipolatas in mustard glaze, cured meats, piccalilli, selection of olives & bread	18.95
Grazing platter, beer battered halloumi, celeriac & butterbean dip, sweet potato & feta falafel, selection of pickles, olives & bread Vg, GF Option	14.95

Burgers – all served on a brioche bun, with triple cooked chips & house slaw (**GF option**)

Cajun spiced chicken breast, chorizo, Emmental, lime mayo, pickled red onion, rocket	15.50
Miso marinated mushroom & halloumi burger, lime mayo, carrot & cucumber ribbons, rocket Vg	14.50
Bull Inn 8oz burger, mature cheddar, red onion relish, black truffle mayo, sliced tomato, baby gem	16.50

Mains

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
Moroccan slow cooked lamb shank, braised cannellini beans, seasonal veg	18.95
Breaded whole tail scampi, mixed leaf salad, triple cooked chips, tartare sauce	11.50/16.50
Aubergine Katsu curry, pak choi, rice, pickled mooli Vg, V, GF option	14.95
Venison & red wine sausages, mash, stout braised onion, seasonal veg, house gravy	10.50/15.50
10oz Rib Eye steak, portobello mushroom, tomato, Tenderstem broccoli, triple cooked chips GF option Peppercorn or blue cheese sauce	27.50
Pan roasted Hake, squash puree, almonds, Tenderstem, pickled radish.	18.95

Sides

Triple cooked chips Vg, V	5.00
Mash Vg, GF	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
Chilli & garlic Tenderstem broccoli V, Vg, GF	5.00

Desserts

Sticky toffee pudding, honeycomb ice-cream	7.95
Dark chocolate brownie, raspberry ripple ice cream & crème fraiche GF	7.95
Sour cherry & pecan Bakewell, vanilla ice-cream GF	7.95
Selection of Salcombe Dairy ice-creams & sorbets (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