



THE BULL INN SUMMER A LA CARTE 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

Lunch Special 9.95

Sandwich of the Day with Triple Cooked Chips or Salad of the Day

Dinner Special

Please ask your server

Nibbles

Selection of breads & olives, balsamic, olive oil V, Vg	5.95
Baba ganoush, pomegranate with flatbread V, GF option	6.95
Beer battered halloumi, smoked harissa ketchup Vg	7.50
Saffron & parmesan arancini balls with romesco sauce Vg	7.25
Smoked mackerel pate, rye cracker, pickled horseradish, beetroot GF option	7.50

Starters

Lamb & rose harissa kofta, tzatziki, rocket salad GF	8.95
Seared chorizo & squid salad, peashoots, red onion, cherry tomatoes, chickpeas GF	8.95
Apple & fennel Burford brown scotch egg, green herb aioli	8.95
Buffalo mozzarella, heritage tomato & basil salad, served on toasted sourdough V, GF option	8.50

To Share

Bull Inn platter, scotch egg, lamb kofta, tzatziki, prosciutto, piccalilli, selection of pickles, olives & bread	18.95
Grazing platter, beer battered halloumi, baba ganoush, saffron arancini, romesco, selection of pickles, olives & bread Vg, GF Option	15.50

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, Emmental, streaky smoked bacon, 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
Crispy pork belly salad, roasted peanuts, pickled carrots, Thai basil, chilli & ginger dressing GF	11.95/16.95
Breaded whole tail scampi, mixed leaf salad, triple cooked chips, tartare sauce	11.50/16.50
Salmon Niçoise salad, new potatoes, olives, fine beans, Burford brown eggs, heritage tomatoes GF	17.50
Feel Good quinoa bowl, sweetcorn salsa, chipotle roasted sweet potato, summer veg Vg, V, GF	13.50
10oz Rib Eye steak, portobello mushroom, tomato, seasonal veg, triple cooked chips GF option Peppercorn or blue cheese sauce	27.50
Chermoula spiced half chicken, garlic & rosemary sautéed new potatoes, coleslaw GF	16.50

Sides

Triple cooked chips Vg, V	5.00
Sautéed new potatoes Vg, GF	5.00
Mixed leaf salad, honey & Dijon vinaigrette Vg, GF	5.00
Buttered seasonal vegetables Vg, GF, V option	5.00

Desserts

Sticky toffee pudding, honeycomb ice-cream	7.95
Greek yogurt & cardamom panna cotta, served with honeyed peaches GF	7.95
Almond & Amarena cherry cake, vanilla ice-cream GF	7.95
Dark chocolate loaf, caramelised banana & salted caramel ice-cream	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