



THE BULL INN SUNDAY 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

Starters

Selection of Breads & Olives, balsamic, olive oil V, Vg	9.95
Smoked mackerel pate, rye cracker, pickled horseradish & beetroot GF option	7.50
Lamb & Rose Harissa kofta, tzatziki, rocket salad GF	8.95
Buffalo mozzarella, heritage tomato & basil salad, served on toasted sourdough V, GF option	8.50
Seared chorizo & squid salad, with peashoots, red onion, cherry tomatoes, and chickpeas GF	7.50
Apple & fennel Burford brown scotch egg, green herb aioli	8.95
Baba Ganoush, pomegranate & flatbread V, GF option	6.95

Mains

Roast sirloin of beef, carrot puree GF option	19.95
Lemon & rosemary chicken supreme, apricot & sage stuffing GF option	16.95
Roasted squash, mushroom & chestnut stuffing, chermoula V, GF option	14.95

All the above are served with roast potatoes, honey roasted carrots, braised red cabbage, seasonal vegetables, Yorkshire pudding & gravy

Bull Inn 8oz burger, Emmental, streaky smoked bacon, red onion relish, black truffle mayo, sliced tomato, baby gem	16.50
Breaded whole tail scampi, mixed leaf salad, triple cooked chips, tartare sauce	11.50/16.50
Crispy pork belly salad, with roasted peanuts, pickled carrots, Thai basil, chilli & ginger dressing GF	11.95/16.95
Feel Good quinoa bowl, sweetcorn salsa, chipotle roasted sweet potato & summer veg Vg, V, GF	13.50
Salmon Niçoise salad with new potatoes, olives, fine beans, Burford brown eggs, heritage tomatoes GF	17.50

Sides

Triple cooked chips Vg, V	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	5.00

Desserts 7.95

Sticky toffee pudding, Honeycomb ice-cream

Amarena cherry & almond cake, vanilla ice-cream **GF**

Dark chocolate loaf, caramelised banana & salted caramel ice-cream

Greek yogurt & cardamom panna cotta, served with honeyed peaches **GF**

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