

10.11.22



THE BULL INN  
NOVEMBER  
Saturdays

### 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 Starter, Main and Dessert Specials

Please ask your server

#### Nibbles

Selection of breads & olives, balsamic, olive oil <b>V, Vg</b>	6.50
Labneh, figs, house flatbread ( <b>Vg, GF option</b> )	7.95
<b>A preserved lemon yoghurt dip which is salty, citrusy with a peppery kick</b>	
Sauteed chorizo glazed in honey, thyme & red wine	9.95
Roasted pumpkin & shallot hummus with house flatbread <b>V</b>	6.95
Triple cooked chips, truffle oil & parmesan	7.95

#### Starters

Soup of the day, fresh bread, salted butter <b>V, Vg</b>	7.95
Venison Burford brown scotch egg, house pickles, dijonnaise	9.50
Balsamic glazed pear, rocket, pomegranate, goats cheese salad <b>Vg (V option)</b>	8.75/15.50
Duck liver & port pate, cornichons, and toasted brioche	8.50
Lightly cured salmon, pickled golden beets, horseradish, dill with rye bread	10.50

#### To Share

Bull Inn platter – venison scotch egg, honey glazed chorizo, tzatziki, prosciutto, selection of pickles, olives & bread	19.95
Grazing platter – pumpkin hummus, preserved lemon labneh, seared halloumi, selection of pickles, olives & bread <b>Vg, GF Option</b>	16.50
Whole baked camembert with rosemary & honey, onion jam, rustic bread <b>Vg</b>	16.50

#### 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	15.95
Sweetcorn & leek fritter burger, lime mayo, avocado, pickled red cabbage, rocket <b>VG</b>	15.25
Bull Inn 8oz burger, Emmental, bacon, red onion relish, confit garlic aioli, sliced tomato, baby gem	16.95

## Mains

Ale battered haddock, mushy minted peas, tartare sauce, triple cooked chips	12/17.50
Butcher sausages, mash, seasonal veg with red wine jus	12.50/17.95
Breaded whole tail scampi, mixed leaf salad, triple cooked chips, tartare sauce	12/17.50
Herby buckwheat, roasted broccoli & spinach salad with butter basted wild mushrooms <b>GF, V option</b>	15.50
10oz Ribeye steak, roasted tomato, portobello mushroom with peppercorn sauce and chips <b>GF option</b>	29.50
Slow cooked pork belly, creamy mustard mash, apple sauce, seasonal veg, cider sauce <b>GF</b>	18.50
Fish of the day, creamy orzo pasta with parmesan, seaweed butter, mixed leaf salad <b>GF</b>	'market price'
Seared duck breast, roast plums, carrot purée, dauphinoise potatoes, seasonal veg, red wine jus <b>GF</b>	20.50

## Sides

Triple cooked chips <b>Vg, V</b>	4.95
Creamy mash <b>Vg, GF</b>	4.95
Dauphinoise potatoes <b>Vg, GF</b>	4.95
Mixed leaf salad, honey & Dijon vinaigrette <b>Vg, GF</b>	4.95
Buttered seasonal vegetables <b>Vg, GF, V option</b>	4.95

## Desserts

Sticky toffee pudding, honeycomb ice-cream	8.50
Dark chocolate & Oreo brownie, vanilla ice-cream, chocolate sauce	8.50
Burnt Basque cheesecake, blackberry sauce, crème fraiche <b>GF</b>	8.50
Selection of Salcombe Dairy ice-creams & sorbets <b>(V)</b>	7.50
Cheese plate, Bull Chutney, grapes, celery, figs, selection of biscuits <b>GF option</b>	12.50

***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***

***Vg = Vegetarian***

***V = Vegan***

***GF = Gluten Free***

***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***

***PLEASE NOTE PRICES ARE SUBJECT TO CHANGE DEPENDING ON AVAILABILITY AND SUPPLY***