

10.11.22



THE BULL INN
NOVEMBER
Wednesdays to Fridays

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 with a glass of wine or beer or soft drink 13.95

Sandwich of the Day with triple cooked chips or Salad of the Day

Dinner Starter, Main & Dessert Specials

Please ask your server

Nibbles

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

Starters

Soup of the day, fresh bread, salted butter V, Vg	7.95
Venison Burford brown scotch egg, house pickles, dijonnaise	9.50
Balsamic glazed pear, rocket, pomegranate, goats cheese salad Vg (V option)	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 Vg, GF Option	16.50
Whole baked camembert with rosemary & honey, onion jam, rustic bread Vg	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 VG	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 GF, V option	15.50
10oz Ribeye steak, roasted tomato, portobello mushroom with peppercorn sauce and chips GF option	29.50
Slow cooked pork belly, creamy mustard mash, apple sauce, seasonal veg, cider sauce GF	18.50
Fish of the day, creamy orzo pasta with parmesan, seaweed butter, mixed leaf salad GF	'market price'
Seared duck breast, roast plums, carrot purée, dauphinoise potatoes, seasonal veg, red wine jus GF	20.50

Sides

Triple cooked chips Vg, V	4.95
Creamy mash Vg, GF	4.95
Dauphinoise potatoes Vg, GF	4.95
Mixed leaf salad, honey & Dijon vinaigrette Vg, GF	4.95
Buttered seasonal vegetables Vg, GF, V option	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 GF	8.50
Selection of Salcombe Dairy ice-creams & sorbets (V)	7.50
Cheese plate, Bull Chutney, grapes, celery, figs, selection of biscuits GF option	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

***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

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