



**THE BULL INN**  
**FESTIVE MENU**  
November 30<sup>th</sup> to December 24<sup>th</sup>

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**Starters & nibbles**

Selection of breads & olives, balsamic, olive oil <b>V, Vg</b>	6.50
Soup of day, fresh bread, salted butter <b>V option, Vg</b>	7.95
Breaded Brie, cranberry sauce, watercress salad <b>Vg</b>	8.50
Warm green lentil, roasted celeriac & artichoke salad <b>V, GF</b>	8.50/13.50
Grilled cauliflower & winter pesto, butterbean mash, crispy shallots <b>V, GF</b>	8.50
Chipolatas wrapped in streaky bacon, wholegrain mustard sauce	9.25
Duck liver pate, pickled carrot, spiced plum chutney served with a baguette	8.75
Hot smoked trout crostini, dill sauce, pickled cucumber <b>GF option</b>	8.50
Turkey, almond & sage scotch egg, smoked chilli mayo	9.50

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

Bull Inn 8oz burger, Emmental, streaky smoked bacon, red onion relish, confit garlic aioli, sliced tomato, baby gem	16.95
Cajun turkey & almond burger, Emmental, cranberry ketchup, lime mayo, rocket	16.50
BBQ pulled pork, pickled apple, baby gem, smoked chilli mayo, crispy shallots	16.95
Grilled halloumi, pickled carrot, cranberry ketchup, pomegranate, rocket <b>Vg</b>	15.50

**Roasts – all served with roast potatoes, honeyed parsnips, Brussel sprouts, seasonal vegetables, Yorkshire pudding & gravy**

Bronzed turkey breast, pigs in blankets, cranberry sauce <b>GF option</b>	19.95
Seared venison haunch steak, chestnut puree <b>GF option</b>	22.95
Grilled lamb rump, Chantenay carrots, salsa verde <b>GF option</b>	23.95
Beetroot, cranberry & nut roast <b>V,GF option</b>	17.95

## Mains

Ale battered cod, mushy minted peas, tartare sauce, triple cooked chips	12/17.50
Breaded whole tail scampi, mixed leaf salad, triple cooked chips, tartare sauce	12.50/17.95
Caramelised red onion & goats cheese tart, braised Chantenay carrots, winter leaves <b>Vg, GF</b>	16.75
Butcher sausages & mash with red wine jus, seasonal vegetables	12.50/17.95
Seared chicken supreme, leek & wild mushroom sauce, dauphinoise potatoes	18.95
Pan roasted monkfish, roasted celeriac, spinach & creamy white wine sauce <b>GF</b>	24.95
10oz Rib Eye steak, portobello mushroom, tomato, triple cooked chips <b>Peppercorn or blue cheese sauce or garlic butter</b>	29.50

## Sides

Triple cooked chips <b>Vg, V</b>	4.95
Mixed leaf salad, house dressing <b>Vg, GF</b>	4.95
Buttered seasonal vegetables <b>Vg, GF, V option</b>	4.95
Roast Potatoes & Gravy <b>Vg, V, GF</b>	4.95
Stuffing – Pork, red onion & cider <b>or Vg</b> Squash, sage & parmesan	4.95
Extra Yorkshire pudding & gravy <b>VG</b>	2.95

## Desserts

Sticky date toffee pudding, honeycomb ice-cream	8.50
Dark chocolate & amarena cherry frozen cheesecake <b>GF option</b>	8.50
Individual Christmas pudding & brandy sauce	8.50
Spiced poached quince, crème fraiche, pecan & oat crumb <b>GF</b>	8.50
Selection of Salcombe Dairy ice-creams & sorbets <b>GF</b>	7.50
Cheese plate, Bull Chutney, grapes, celery, figs, selection of biscuits <b>GF option</b>	12.50

### ASK YOUR SERVER ABOUT OUR DESSERT WINE AND PORT SELECTION

*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**