



THE BULL INN MENU SUNDAYS

TWO COURSES £27.50

THREE COURSES £32.50

Supplement £6 for Cheese plate

Sparkling Cocktails

Bellini 6.95

A delicious combination of peach puree & prosecco

Kir Royale 10.95

A grown-up fizzy Ribena with Kir & champagne

Starters

Selection of Breads & Olives, balsamic, olive oil **V, Vg**

Soup of the day, fresh bread, salted butter **V, Vg**

Roasted pumpkin & shallot hummus with house flatbread **V**

Balsamic glazed pear, rocket, pomegranate, goats cheese salad **Vg (V option)**

Duck liver & port pate, cornichons with toasted brioche

Venison Burford brown scotch egg, house pickles, dijonnaise

Roasts

Roast sirloin of beef, carrot puree **GF option**

Lemon & sage chicken supreme, apricot stuffing **GF option**

Roasted squash, quinoa & mushroom stuffing, salsa verde **V, GF option**

Slow roast pork belly, crackling & apple sauce **GF option**

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

Mains

Bull Inn 8oz burger, cheddar, streaky smoked bacon, pickled red onion, confit garlic aioli, sliced tomato, baby gem. Served with chips & coleslaw **GF option**

Breaded whole tail scampi, mixed leaf salad, triple cooked chips, tartare sauce

Herby buckwheat, roasted broccoli & spinach salad with butter basted wild mushrooms **GF V option**

Ale battered haddock, mushy minted peas, tartare sauce, triple cooked chips

Butcher sausages, mash, seasonal veg with red wine jus

Sides

Triple cooked chips **Vg, V**

Mixed leaf salad, honey & Dijon vinaigrette **Vg, GF**

Buttered seasonal vegetables **Vg, GF, V option**

Roast potatoes & gravy **Vg, V, GF**

Extra Yorkshire pudding & gravy **Vg**

Desserts

Sticky date toffee pudding, honeycomb ice-cream

Fruit crumble of the day, custard

Belgium chocolate waffle, rum banana, banoffee ice-cream

Burnt Basque cheesecake, blackberry sauce, crème fraiche **GF**

Selection of Salcombe Dairy ice-creams & sorbets

Cheese plate, Bull Chutney, grapes, celery, figs, selection of biscuits **GF option**

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