



THE BULL INN
FESTIVE MENU
November 30th to December 24th

Starters & nibbles

Selection of breads & olives, balsamic, olive oil V, Vg	6.50
Soup of day, fresh bread, salted butter V option, Vg	7.95
Breaded Brie, cranberry sauce, watercress salad Vg	8.50
Warm green lentil, roasted celeriac & artichoke salad V, GF	8.50/13.50
Grilled cauliflower & winter pesto, butterbean mash, crispy shallots V, GF	8.50
Chipolatas wrapped in streaky bacon, wholegrain mustard sauce	9.25
Duck liver pate, pickled carrot, spiced plum chutney served with baguette	8.75
Hot smoked salmon crostini, dill sauce, pickled cucumber GF option	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 Vg	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 GF option	19.95
Seared venison haunch steak, chestnut puree GF option	22.95
Grilled lamb rump, Chantenay carrots, salsa verde GF option	23.95
Beetroot, cranberry & nut roast V,GF option	17.95

Mains

Ale battered haddock, 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 Vg, GF	16.75
Butcher sausages & mash with red wine jus, seasonal vegetables	12.50/17.95
Searched chicken supreme, leek & wild mushroom sauce, dauphinoise potatoes	18.95
Pan roasted monkfish, roasted celeriac, spinach & creamy white wine sauce GF	24.95
10oz Rib Eye steak, portobello mushroom, tomato, triple cooked chips Peppercorn or blue cheese sauce or garlic butter	29.50

Sides

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

Desserts

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