



**THE BULL INN MENU
SUNDAY**

**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, rustic bread, salted butter **Vg, V & GF Option**

Wild mushrooms with brown butter & sage on sourdough toast **V, GF & Vg Option**

Pork & apple scotch egg, tarragon mayo

Roasted cauliflower with pomegranate molasses, green chilli, toasted almonds & parsley **V,GF, Vg option**

Pan fried squid, arrabiatta sauce, crispy shallots **GF Option**

Roasts

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

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

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

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

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

Mains

Bull Inn burger, Emmental, streaky smoked bacon, pickled red onion, confit garlic aioli, sliced tomato, baby gem.

Served with chips & coleslaw **GF option**

Keralan chickpea & sweet potato curry, basmati rice, charred naan bread **V, Vg & GF option**

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

Fish of the day, orzo pasta with sun blush tomatoes, parmesan & Tenderstem broccoli **GF option**

Wild boar & apple sausages, mash, seasonal veg with red wine jus

Sides

Triple cooked chips **Vg, V**
4.95

Mixed leaf salad, honey & Dijon vinaigrette **Vg, GF**
4.95

Buttered seasonal vegetables **V, GF, Vg option**
4.95

Roast potatoes & gravy **Vg, GF**
4.95

Extra Yorkshire pudding & gravy **V**
2.95

Desserts

Sticky toffee pudding, honeycomb ice-cream

Raspberry Bakewell tart, served with vanilla ice-cream **GF**

Apple & rhubarb crumble, served with custard **V & GF Options**

Selection of Salcombe Dairy ice-creams & sorbets

British cheese plate, rhubarb & pear chutney, grapes, celery, 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

V = Vegetarian

Vg = Vegan

GF = Gluten Free

All tables are subject to a discretionary service charge of 12.5%

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