



## THE BULL INN MOTHERS DAY MENU

**TWO COURSES £30.95**  
**THREE COURSES £35.95**

### Starters

Smoked harissa scotch egg, sun blush tomato aioli

Beetroot & gin cured salmon, with pickled cucumbers, roe, served with rye bread **GF option**

Fennel, blood orange & rocket salad with toasted almonds & pomegranate **V option**

Ham hock terrine, cornichons, house pickles and sourdough bread

### Roasts

**Served with roast potatoes, honey roasted carrot, braised red cabbage, seasonal greens, Yorkshire pudding & gravy**

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

Chicken supreme, apricot stuffing **GF option**

Lamb shank, salsa verde **GF option**

Beetroot & pistachio nut roast **V, GF option**

### Mains

Seabream with butternut squash, spinach & chorizo pearl barley risotto

### Desserts

Creamy rice, cardamom & rose pudding, served with poached rhubarb and toasted almonds **V option, if booked in advance**

Dark chocolate & raspberry brownie with clotted cream

Treacle & ginger tart, vanilla ice-cream

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

***All food is freshly prepared. 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**