



**THE BULL INN**  
**SPRING 2023**

## **Starters & Nibbles**

Broad bean and whipped fetta dip, dukkha, served with flat bread	7.00
British asparagus, cackle bean egg, hollandaise, lovage oil <b>GF</b>	8.95
Heritage tomatoes, whipped feta and sweet shallots, basil <b>GF</b>	8.50
Seasonal soup of the day, rustic bread, salted butter <b>Vg, V &amp; GF Option</b>	7.00
Puy lentil salad, wilted green vegetables, baby leaves, roasted beetroots, sherry vinaigrette <b>V, GF, DF</b>	8.95/14.95
Cured and seared rainbow trout, pressed cucumber, pickled radishes, trout roe, crème fresh <b>GF</b>	9.00
Pressed duck and chicken parfait, onion chutney, and rustic bread <b>GF</b>	9.50
Tiger prawns with chilli gremolata, rustic bread <b>GF, DF</b>	10.50
Black pudding scotch egg, house pickles, green herb mayo	9.50

## **To Share**

Bull Inn platter – black pudding scotch egg, terrine, cured meats, selection of pickles, piccalilli & bread	19.95
Whole baked camembert with rosemary & honey, onion preserve, rustic bread <b>V, GF Option</b> <i>(may take up to 15mins to cook)</i>	16.50

## **Classics**

Korean chicken burger, fried chicken, kimchi mayo, cheese, shredded lettuce, and kimchi	15.95
Black bean, sweet potato and halloumi burger, Cajun mayo <b>V</b>	15.50
Bull Inn 8oz burger, Emmental, bacon, tomato, baby gem, burger sauce <i>all served on a brioche bun, with skinny fries &amp; house slaw (GF option)</i>	16.95
Aspall Cyder battered haddock, crushed peas, tartare sauce, skinny fries <b>GF</b>	12/17.50
Breaded whole tail scampi, mixed leaf salad, skinny fries, tartare sauce	12/17.50
Sausage & mash, braised puy lentils & wilted greens	12.50/17.95

*For customers sitting outside, please order your food and drinks at the bar*



## Mains

Homemade gnocchi, butternut & sage emulsion, roasted walnuts, and sage butter <b>V</b>	17.50
Salmon fillet, mussel & asparagus fricassee, jersey royals & tartare cream	26.50
Thai green curry, served with sticky rice & pickles <b>V option, GF, DF</b>	
Chicken	22.00
Prawn	26.00
Tofu	18.00
Pan seared english lamb rump, gratin potatoes, grilled hispi cabbage, burnt onions, red wine jus and lovage oil <b>GF</b>	28.50
10oz steak of the day, portobello mushroom and skinny fries, peppercorn or bearnaise sauce <b>GF option</b>	25.95

## Sides

Skinny fries <b>Vg, V</b>	4.95
Creamy mash <b>V, GF</b>	4.95
Mixed leaf salad, honey & Dijon vinaigrette <b>V, GF</b>	4.95
Truffle & pecorino skinny fries <b>V</b>	6.95
Buttered seasonal vegetables <b>Vg, GF, V option</b>	4.95

## Children's Menu

### Starters

Garlic bread <b>Vg</b>	4.45
Garlic bread with cheese <b>Vg</b>	5.25
Hummus with carrot batons <b>V</b>	4.45

### Mains

Beef burger with cheese, served with skinny fries	8.95
Pasta with tomato & basil sauce, served with broccoli <b>Vg</b>	7.50
Halloumi burger, hummus, rocket, served with skinny fries	7.95
Chicken goujons, skinny fries and peas	8.95
Fish goujons, skinny fries and peas	8.95

*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.*

**All tables are subject to a discretionary service charge of 12.5%**  
**V = Vegetarian      Vg = Vegan      GF = Gluten Free**