



THE BULL INN MENU 2024

Starters & Nibbles

Crusty Bread & olives, balsamic, olive oil Vg, V, GF option available	£7.50
Chicken Liver Pate, crostini, red onion chutney GF option available	£8.50
Soup of the day, rustic bread, salted butter V	£7.50
Black Pudding & Apple Pork Scotch egg, garlic aioli	£9.50
Roast Tempura Cauliflower, sticky soy sauce Vg, V	£6.95

To Share

Bull Inn Platter, scotch egg, chicken liver pate, cured meats, cheese, selection of pickles, olives & bread	£23.95
Whole baked camembert with rosemary & honey, cranberry sauce, rustic bread V, GF Option (may take up to 15mins to cook)	£16.95

Classics & Mains

Halloumi burger, smoky BBQ sauce, beetroot salsa V	£15.95
Bull Inn Beef marrow burger, smoky BBQ sauce, Welsh rarebit GF Option available	£18.95
Chicken fillet burger, satay sauce	£16.95

Burgers all served on a brioche bun, with chips & house slaw (GF bun option)

Ale battered haddock, mushy peas, tartare sauce, chips	£12/17.50
Breaded whole tail scampi, mixed leaf salad, chips, tartare sauce	£12/17.50
Traditional Sausage & Mash, seasonal vegetables with red wine jus	£12.50/16.95
10oz Ribeye Steak, triple cooked chips, grilled beef tomato, mixed leaves, cowboy butter or garlic butter	£30.95
Lamb shank, mash potato, broccoli, minted red currant jus	£24.95
Vegetable curry in a creamy coconut and tomato sauce, jasmine rice, poppadom V, Vg	£15.95

Sides

Chips Vg, V	£4.95
Cheesy Chips V	£5.00
Creamy mash	£4.95
Seasonal vegetables V	£4.95

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