

THE BULL INN

TRADITIONAL FREEHOUSE

MENU

STARTERS

- DAILY SOUP (V) £5 WINTER SLAW, FIGS, CASHEWS (VG,GF) £6
SALMON MOUSSE, ARTISAN BREAD £7
POTTED BROWN SHRIMPS, SEEDED BREAD £7
ROAST BEETROOT, WALNUTS, GOATS CURD SALAD (V) £6/ £10

COMFORT PUB FOOD

- HOMEMADE FENNEL & PORK SAUSAGES, MASH, ONION GRAVY £12
SALMON, COD, CAPERS FISHCAKES £13
CASTLEMEAD CHICKEN, HAM, MUSHROOM PIE £14
THE BULL CHEESE BURGER, BACON, STOUT BATTERED ONION RINGS, CHIPS £14
BRAISED LENTILS, SPICED ROAST SQUASH, HARISSA, CAVOLO NERO (VG,GF) £12
RIB-EYE STEAK, SKIN ON CHIPS, TARRAGON MAYONNAISE £23

SPECIALS

- BUTTERNUT SQUASH, GOAT CHEESE, SPINACH PIE (V) £13
LAMB, APRICOT, DATE & FLAKED ALMOND TAGINE, HERBY COUS COUS £14
VENISON, FIELD MUSHROOMS STEW, MASH, ROAST CARROTS, KALE £15
BLACK PUDDING, RED ONION, FRIED EGGS HASH £12

DESSERTS

- CHOCOLATE MOUSSE, PISTACHIO ICE CREAM, BISCOTTI (V) £6
SPICED PLUM, APPLE CRUMBLE (V) £6
APRICOT, RAISIN BREAD & BUTTER PUDDING, VANILLA ICE CREAM (V) £6
ORANGE & CARDAMOM RICE PUDDING, DRUNK CRANBERRIES (V) £6
2 SCOOPS OF ICE CREAM OR SORBET(V) £4
V – VEGETARIAN / VG – VEGAN / GF – GLUTEN FREE

WE ONLY USE LOCAL INGREDIENTS
PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

LANDLORD – MITCH EARL
HEAD CHEF – ANA ORTIZ