

# 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