

THE BULL INN

TRADITIONAL FREEHOUSE

STARTERS

HADDOCK CROQUETTES, SAFFRON MAYONNAISE £7
DAILY SOUP, SOURDOUGH (VG) £6
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,GF) £6/ £10

COMFORT PUB FOOD

HOMEADE FENNEL & PORK SAUSAGES, MASH, ONION GRAVY £12
CASTLEMEAD CHICKEN, HAM, MUSHROOM PIE £14
THE BULL BURGER, STOUT BATTERED ONION RINGS, CHIPS £14
BRAISED LENTILS, SPICED ROAST SQUASH, CAVOLO NERO (VG,GF) £12
RIB-EYE STEAK, CHIPS, TARRAGON MAYONNAISE £23

SPECIALS

LAMB, APRICOTS, DATE & FLAKED ALMOND TAGINE, HERBY COUS COUS £14
COD & SALMON FISHCAKES, FENNEL SALAD £14
LAMB CROQUETTES, HARISSA CANNELLINI BEAN, ROASTED SQUASH £12

DESSERTS

CHOCOLATE MOUSSE, PISATCHIO ICE CREAM, BISCOTTI (V) £6
SPICED PLUM, APPLE CRUMBLE (V) £6
APRICOT, RAISIN BREAD & BUTTER PUDDING, VANILLA ICE CREAM (V) £6
CHOCOLATE & HAZELNUT TART, DULCE DE LECHE ICE CREAM (V) £7
ORANGE & CARDAMOM RICE PUDDING, COINTREAU SOAKED CRANBERRIES (V) £6
2 SCOOPS OF ICE CREAM OR SORBET(V) £4

V – VEGETARIAN / VG – VEGAN / GF – GLUTEN FREE

ALL OUR BEEF, PORK & LAMB IS FROM DURSLADE FARM
WE ONLY USE LOCAL INGREDIENTS
PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

LANDLORD – MITCH EARL
HEAD CHEF – ANA ORTIZ