



VALENTINES DAY MENU

2 COURSES £27.50
3 COURSES £35.00

STARTERS

LEEK AND POTATO SOUP WITH CRUSTY BREAD

PAN FRIED WHOLE TIGER PRAWNS WITH SZECHUAN PEPPER AND CHILI JAM

RABBIT & PHEASANT TERRINE WITH SALAD AND CORNICHONS

BAKED CAMEMBERT, CHUTNEY AND TOAST TO SHARE

ANTIPASTI BOARD, CURED MEATS, SUNBLUSH TOMATOES, HUMMUS
(VEGETARIAN OPTION AVAILABLE)

MAINS

STEAK AND KIDNEY STEAMED SUET PUDDING WITH CHIPS AND PEAS

NEW SEASON BUTTER BAKED SK-REI COD WITH ROASTED RAINBOW BABY CARROTS & BEETS,
SEASONAL GREENS AND BROWN SHRIMP BUTTER

FETTUCCHINI IN A BLACK TRUFFLE, WHITE WINE AND MUSHROOM SAUCE (v)

6 OZ FILLET STEAK WITH RED CABBAGE, TENDERSTEM BROCCOLI, POMMES PAILLES
AND WITH A GREEN PEPPERCORN SAUCE

THE BULL INN BLACK TRUFFLE BUTTER STEAK BURGER WITH CHIPS

PUDDINGS

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE AND ICE CREAM

DARK CHOCOLATE AND RASBERRY TORTE WITH SHORTBREAD

PROFITEROLES TO SHARE

Please advise your waiter of any food allergies or intolerances
Please note an optional 10% service charge will be automatically added to your bill