

THE BULL INN

Pack Taverns Ltd



Starters

- FRENCH ONION SOUP £7
Gruyere cheese croute & sourdough bread.
- CELERIAC & ARTICHOKE TART (V) £6.5
Mixed leaf salad & balsamic dressing.
- GOATS CHEESE PANNA COTTA (GF) £7
Beetroot, pine nut & pea shoot salad.
- GIN & BEETROOT CURED SALMON £7.5
Pea shoot salad, dill cream cheese & sourdough bread.
- BRESAOLA £8.5
Tomato salsa & sourdough bread.
- 1/2 PINT ATLANTIC PRAWNS (GF) £5
Bull Marie Rose sauce.
- POTTED SMOKED HADDOCK £5.5
Gruyere cheese, spring onion & chive.



Sides

- HAND CUT CHIPS £3
- SKINNY FRIES £3
- BUTTERED NEW POTATOES (V, GF) £3
- TOMATO, ROCKET & BALSAMIC SALAD (V) £3
- FRIED HALLOUMI (V, GF) £3
- SEASONAL VEGETABLES (V, GF) £3
- BEETROOT SLAW (V, GF) £3



Mains

- BEER BATTERED FISH & CHIPS £15
Tartare sauce & peas.
- THE BULL BURGER £15
Brioche bun, mustard, house sauce, gherkins, cheddar cheese & fries.
- GRILLED HALLOUMI BURGER (V) £16
Brioche bun, beetroot slaw, baby gem lettuce, tomato relish & fries.
- SAUTEED SEASONAL VEGETABLE STIR FRY (V) £15
Egg noodles & seasonal vegetables.
- ROAST TURKEY (GF) £18
House stuffing, roast potatoes, roasted vegetables, pigs-in-blankets & gravy.
- WHOLE ROASTED SEABASS (GF) £19
Buttered new potatoes & sauteed samphire.
- NUT ROAST (VEGAN, GF) £15
Truffle mash & kale.
- SHORT RIB OF BEEF (GF) £17
Garlic mash, kale & truffle red wine sauce.
- 21 DAY AGED 10oz RIBEYE STEAK £26
Bearnaise sauce, fries, rocket & tomato salad.



Sharers

- BUTCHERS BOARD £16
Locally cured meats, local meat chutney, pickled vegetables & sourdough bread.
- BULL PLATTER (V) £15
Hummus, fried halloumi, curried lentils, sundried tomatoes, Moroccan black pitted olives, mixed leaf salad & sourdough bread.

V - VEGETARIAN GF - GLUTEN FREE ○ - AVAILABLE ALL DAY

A discretionary 10% service charge will be added to your final bill.

All produce is sourced locally where possible.

If there are any allergens or ingredients you need more information on, please do ask a member of staff for more details.

THE BULL INN

Pack Taverns Ltd

Desserts

CHRISTMAS PUDDING Brandy custard.	£6
POACHED PEAR (V, GF) Vegan vanilla ice cream & chocolate sauce.	£7.5
DARK CHOCOLATE FONDANT (V) Salted caramel ice cream.	£8
STICKY TOFFEE PUDDING (V) Caramel sauce & sticky toffee ice cream.	£8.5
THE BULL CHEESEBOARD Selection of local British cheeses, sourdough crackers, onion chutney, grapes & quince jelly.	£10
SELECTION OF ICE CREAM & SORBET (GF)	£1.50 / SCOOP

Hot Drinks

ENGLISH BREAKFAST TEA	£3
EARL GREY TEA	£3
CHAMOMILE TEA	£3
MINT TEA	£3
GREEN TEA	£3
JASMINE TEA	£3
AMERICANO	£3
LATTÉ	£3
FLAT WHITE	£3
CAPPUCCINO	£3
ESPRESSO	£3
MACCHIATO	£3
HOT CHOCOLATE	£3
MOCHA	£4

Soft Drinks

ORANGE JUICE	£3
APPLE JUICE	£3
PINEAPPLE JUICE	£3
PINK GRAPEFRUIT JUICE	£3
CRANBERRY JUICE	£3
FEVER TREE TONIC WATER	£2
FEVER TREE LEMONADE	£2
FEVER TREE GINGER BEER	£2
FEVER TREE GINGER ALE	£2
COCA COLA	£3
DIET COCA COLA	£3

Beer & Cider

KOZEL 4%	£4.5
FRONTIER 4.5%	£5
PERONI 5.1%	£5.5
CORNISH ORCHARD GOLD CIDER 4.5%	£4.5
BULL PALE ALE 3.6%	£4.9
MERULA STOUT 4.2%	£4.9
HOOKY 3.5%	£4.4
SHAGWEAVER 4.5%	£4.5
BULL BITTER 4.1%	£4.4
BOTTLED BEER 4.5%	£4.5
NON ALCOHOLIC BEER	£3.5

Brandy

REMY MARTIN VSOP	£4
CALVADOS MORIN XO PAYS D'AUGE	£10

Whiskey & Bourbon

	25ML
MONKEY SHOULDER	£4
LAPHROAIG 10 YR	£5
TULLAMORE	£4
GLENFIDDICH 12 YR	£5
GLENMORANGIE	£5
TALISKER 10 YR	£5
OBAN 14 YR	£6
FAMOUS GROUSE	£3
CHIVAS 18 YR	£9
NIKKA FROM THE BARREL	£9
JACK DANIELS	£4
MAKERS MARK	£4
WOODFORD RESERVE	£5
FEW RYE	£10

Dessert Wines & Port

MAS NEUF MUSCAT	75ML £5.6 / BTL £28
TOKAJI ASZU	75ML £10 / BTL £65
SANDEMAN LBV PORT	75ML £9 / BTL £45
NIEPOORT TAWNY	75ML £9 / BTL £45
SANDEMAN VINTAGE PORT 1999	BTL £65