

THE BULL INN

— Pack Taverns Ltd —

HAPPY NEW YEAR!



Amuse Bouche

FRESH BRIXHAM OYSTER & ELDERFLOWER ICE
(GF)

CARAMELISED APPLE & BLUE CHEESE CROSTINI (V)

Starters

GOATS CHEESE PANNA COTTA (GF) (V)
Beetroot with pine nut & pea shoot salad.

SOY & BEETROOT MARINATED SALMON (GF)
Fennel pollen cream.

PARMA HAM & GOATS CHEESE FIG PARCEL (GF)
Baby leaf salad.

Mains

MEDITERRANEAN CONFIT BYALDI (GF) (V)
Basil & tomato sauce.

VENISON MEDALLION (GF)
Truffle mash & kale.

PAN FRIED HAKE (GF)
Chickpea, chorizo & lobster bisque.

Pre-Dessert

GIN & TONIC SORBET
OR
LEMON SORBET

Dessert

SALTED CARAMEL & ROASTED PISTACHIOS (GF)
Peanuts, dark chocolate ice cream & cocoa nibtuile.

VANILLA MOUSSE (GF)
Blood orange jelly, orange cremeux & meringue.

CARAMELISED PEAR (GF) (V)
Rum butter sauce & chantilly cream.



A COMPLIMENTARY GLASS OF PROSECCO WILL BE
PROVIDED AT MIDNIGHT

£70 Per Head

Happy New Years from The Pack Taverns team!

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.