

THE BULL INN

Pack Taverns Ltd

Starters

CELERICAC SOUP (V) Parmesan croutons & sourdough bread.	£6.5
THAI STYLE FISHCAKES Sweet chilli mayonnaise & mixed leaf salad.	£7
BEETROOT & GOATS CHEESE MOUSSE (V) Pine nuts & pea shoot salad.	£7
TEA CURED TROUT (GF) Lemon verbena, radish, celery, sorrel & apple puree.	£8
SMOKED DUCK BREAST (GF) Pomegranate & blood orange salad.	£7.5

Sharers

BUTCHERS BOARD Locally cured meats, chutney, pickled vegetables & sourdough bread.	£16
VEGETARIAN PLATTER (V) Hummus, fried halloumi, curried lentils, sundried tomatoes, Moroccan black pitted olives, mixed leaf salad & sourdough bread.	£15
THE BULL BOARD Build your own board from the choices below. Items are grouped by individual price. All choices are locally sourced from around the Cotswolds.	
Onion chutney, tomato relish, olive oil with balsamic, chimichurri, sourdough, flatbread.	£2 PER OPTION
Hummus, fried halloumi, curried lentils, sundried tomatoes, Moroccan black olives, mixed leaf salad.	£3 PER OPTION
Salami, bresaola, chorizo, mutton, parma ham, tea cured trout, smoked duck.	£4 PER OPTION

Roasts

All of our roasts are served with roast potatoes, yorkshire pudding, seasonal vegetables & our delicious gravy. Our beef is served pink, but can be flashed if you prefer.

COTSWOLD BEEF SIRLOIN	£17
GLOUCESTER OLD SPOT PORK BELLY	£17
COTSWOLD LAMB SHOULDER	£17

Mains

THE BULL BURGER Brioche bun, mustard, house sauce, gherkins, cheddar cheese & fries.	£15
GRILLED HALLOUMI BURGER (V) Brioche bun, beetroot slaw, baby gem lettuce, tomato relish & fries.	£16
TOULOUSE SAUSAGE CASSEROLE (GF) Carrot, sweet potato, parsnip & leek.	£16
ROOT VEGETABLE CASSOULET (V) Herb breadcrumb, carrot, parsnip, sweet potato, leek & onion.	£15
PAN FRIED STONEBASS Jerusalem artichoke, celeriac croquettes, celeriac volute & pea puree.	£17

Sides

HAND CUT CHIPS	£3
SKINNY FRIES	£3
FRIED HALLOUMI (V)	£3.5
TOMATO & ROCKET SALAD (V)	£3
SAUTEED KALE (V)	£3
CREAMED MASH (V)	£3
BEETROOT SLAW (V)	£3
ROAST VEGETABLES (V)	£3
YORKSHIRE PUDDING & GRAVY	£3
ROAST POTATOES (V)	£3

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.

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Desserts

TANGERINE CREME BRULE (V, GF)	£6
UPSIDE DOWN PINEAPPLE CAKE (V) Rum caramel & clotted cream.	£6.5
SALTED CARAMEL (GF) Roasted pistachios, peanuts & chocolate ice cream.	£7
APPLE DAUPHINOISE (V, GF) Pear puree & salted caramel ice cream.	£7
STICKY TOFFEE PUDDING Vanilla 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 DEW	£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