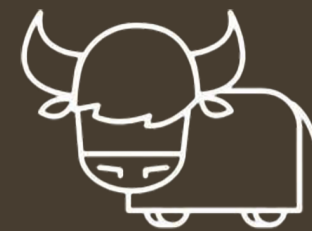




THE BULL INN



Drink · Eat · Sleep

Let's Get Grazing!!

Go!...

Diddy Baked Camembert | Sticky Red Onion Jam | Warm Toasted Breads
Our Game & Chicken Liver Pate | Fig & Date Chutney | Toasts
Crispy Barbary Duck Hash | Poached Leg Barr Egg | Hollandaise
Plate Of Oak Smoked Salmon | Boiled Egg | Crème Fraiche | Pickled Shallot | Rye Bread
Roasted Tomato Soup | Basil Virgin Oil | Toasted Croque Monsieur

And Then...

Roast 'Vicars Game' Turkey | Confit Meat Stuffing | Goose Fat Pots | Roast Gravy | Veg
Cornish Cod in Parma Ham | Rosti Potato | Cream Savoy Cabbage, Brussels & Smoked
Bacon

Slow Braised Lamb Shoulder | Roast Root Veg | Parsnips | Lovers Mash | Braising
Sauce

Local Venison Burger | Applewood Cheese & Maple Bacon | Rosemary Skinny Fries |
BBQ Tomato Relish | Pickles

Roasted Salmon Fillet | Crushed Potatoes | Kale & Peas | Tomato Fondue | Chablis
Cream

{vegetables – Brussels | Cauli Cheese | Roast Parsnip | Peas | Kale | Heritage Carrot}

And Thennnnn...

Bulls Boozy Christmas Pud | Brandy Custard | Vanilla Bean Ice-Cream
3 Doughnuts | Chocolate | Strawberry | Vanilla |
Pannetonne & Butter Pudding | Saville Orange Glaze | Custard | Clotted Cream
Baileys Crème Brulee | White Chocolate | HoneyComb
British Cheese's | Savoury Biscuits | Our Chutneys

Please Note

Festive Menu is by Pre-Order only

All our food is prepared and cooked by us, any dietary requests or requirements can be made possible during the booking process

We can, with Prior Notice... amend any of the listed dishes to match any dietary Allergy requirements...
due to the complexity of our food we are unable to adapt menus on the Day of the Event

PLEASE ALSO SEE BOTTOM OF MENU 2