



THE BULL INN



Drink · Eat · Sleep

Let's Get Grazing... Veggi... No Bull!

Go!...

Diddy Baked Camembert | Sticky Red Onion Jam | Warm Toasted Breads
Roasted Tomato Soup | Basil Virgin Oil | Toasted Croque Monsieur
Thai Red Vegetable Curry | Thai Scent Jasmine Rice | Tempura Courgette
Crispy Panko Brie | Red Onion & Berry Compote | Salad

And Then...

Roasted Vegetable, Chickpea & Halloumi Strudel

Roasted Veg | Tomato & Chickpea | Charred Halloumi in Filo Pastry |
Spiced Tomato Arrabiatta | Potato Dauphine | Spinach

Parmesan Gnocchi | Roast Artichoke & Butternut | Spinach | Wild Mushroom | Pesto Cream

Fricassee of Wild Mushroom | Spinach & Kale | Wrapped Veg | Root Vegetables |
Salsa Verdi Split Cream

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

And Thennnnnn...

Please see the Main Menu for all our Yummy Desserts...

The PRICES

DAY-TIME

£20 – 2 course \ £27 ½ – 3 courses

EVENINGS

£27 ½ – 2 course \ £35 – 3 courses