



The Bull Inn Pub



We Are Back for Our 5TH Christmas Celebrations... "2022"



Heated Out-Side Areas, Open Log Fires alongside amazing Food, Impeccable Service & Stunning Surroundings... why be anywhere else???

Tables from 1 Person to Gatherings of 60plus...

Full Exclusivity Available

Christmas Cocktails, Mock-Tails & Mulled Drinks

Fully Tailored Menus Can be Designed to Suit Occasion, Taste & Budget

Please see below Our Christmas Period Festive Menus... these run alongside our Full House Menus & Weekly Specials



Book Now!



The Starter



**Cream of Cauliflower & Truffle Soup | Cheesy Truffle Toast | White Truffle Oil
Potted... Goopy... French Camembert | Sticky Red Onion Jam | Toasted Breads | Virgin Oil
Warm Cheesy Scones | Diddy Sausages in Honey & Mustard | Salted Butter | Hollandaise
Creamy Wild Mushrooms on Toast | Aged Barkham Blue | Pea-shoots | Hollandaise
Chicken Parfait | Salted Butter | Sough Dough | Chutney**

For Mains



**Roasted on The Crown Buttered Tuckey Breast | Brown Meat Stuffing | Goose Fat Roasted Potatoes
Roast Gravy | Bread Sauce | Market Vegetables
Roast Sirloin of Black Beef Marinated in Thyme, Garlic & Alba Truffle | Sticky Jus & Peppercorn
Sauce | Garlicky Dauphinoise | Spinach | Market Vegetables
Grilled Stone Bass | Our House Thai Red Sauce | Spinach & Thai Vegetables
Nam-Jim Basmati Rice | Baby Coriander
Roasted Orchard Belly Pork | Truffle Crushed Peas | Crispy Bubble 'n' Squeak | Apple & Calvados
Compote | Maple Jus | Wrapped Vegetables | Salsa Verdi
Slow Confit Barbary Duck Leg | Split Salsa Verdi Jus | Braised Mulled Red Cabbage
Spinach | Wrapped Vegetables | Maple Parsnip | Buttered Mash Potatoes**

THE PUD'S



**Baileys & Vanilla Creme Brulee | Homemade Biscuit
"Our Famous" Sticky Sticky Toffee Pudding | Bourbon Toffee Sauce | Vanilla Ice-Cream
Chocolate Cremeaux | Black Cherry Ice-Cream | Toasted Nuts
3 Cheese Board | Cheesy Scone | Water Biscuits | Celery | Chilli Jam & Sticky Onion Jam
Mince Pie Ice-Cream | Boozy Sultanas | Short-Bread**



Vegetarian Menu... "No Bull!!"

The Starters



Cream of Cauliflower & Truffle Soup | Cheesy Truffle Toast | White Truffle Oil
Potted... Gooney... French Camembert | Sticky Red Onion Jam | Toasted Breads | Virgin Oil
Crispy Bubble 'n' Squeak | Hollandaise | Fried Egg | Water-Cress
Creamy Wild Mushrooms on Toast | Pea-shoots | Hollandaise
Ale Battered Halloumi Chips | Cranberry & Sweet-Chilli Chutney | Chilli Jam | Salad

The Main



Vegetarian & Vegan Nut Roast
Roasted Vegetables Nut Roast in Puff Pastry | Roasted Shallot | Garlicky Dauphinoise
Spinach | Vegetables Wrapped in Courgette | Katatouille | Veggi Herb Gravy
Thai Red Curry | Crispy Battered Halloumi | Crispy Panko Med Vegetables
Kaffa Scented Rice | Spinach, Pea & Broccoli | Pac-Choi & Coriander
Fricassee of Wild Mushrooms & Baby Spinach | Crispy Bubble 'n' Squeak | Poached Spinach
Hollandaise | Vegetables Wrapped in Courgette

The Pud's



☺ Please See the Yummy Choices In The Above Menu ☺

The Prices



Day-times (12noon - 3pm)
£20 - 2 COURSE \ £27 - 3 COURSE

Tuesday - Saturday - Evenings (5.30pm - 9.30pm)
£27 1/2 - 2 COURSE \ £35 - 3 COURSE



****PRICE ON APPLICATION FOR SUNDAYS****

Please Note

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