

# THE BULL INN

Pack Taverns Ltd

## WELCOME TO THE BULL

### Snacks

- HUMMUS, BEETROOT HUMMUS, BABA GHANOUSH,  
CRUDITÉS & FLATBREAD £8.5
- HALLOUMI FRIES - GRILLED TOMATO SALSA DIP. £6.5
- MONKFISH TAIL SCAMPI - TARTAR SAUCE. £6.5
- 1/2 A PINT OF SHELL ON ATLANTIC PRAWNS  
& BLOODY MARY ROSE (GF) £7

### Sharers

- BUTCHER'S BOARD £17  
LOCAL CURED MEATS, CHUTNEY, PICKLED VEGETABLES &  
SOURDOUGH BREAD.
- VEGAN BOARD (V) £14  
HUMMUS, BABA GHANOUSH, SUNDRIED TOMATOES, MOROCCAN  
BLACK PITTED OLIVES, MIXED LEAF SALAD & SOURDOUGH BREAD

## STARTERS

- SOUP OF THE DAY - SOURDOUGH BREAD. £5.5
- BEETROOT, AVOCADO & SWEET POTATO TARTARE - BASIL PESTO. £ 7 (GF)
- WILD MUSHROOM FRICASSE - ROCKET & BALSAMIC. £8

## MAINS

- THE BULL BURGER - 4OZ, BRIOCHE BUN, MUSTARD, HOUSE SAUCE, GHERKINS, CHEDDAR CHEESE & FRIES. £12
- THE BIG BULL BURGER - 8OZ, BRIOCHE BUN, MUSTARD, HOUSE SAUCE, GHERKINS, CHEDDAR CHEESE & FRIES. £15
- GRILLED HALLOUMI BURGER - BEETROOT BUN, HERB SLAW, BABY GEM LETTUCE, TOMATO RELISH & FRIES. (V) £15
- CORGETTI SPAGHETTI - BASIL, CHERRY TOMATO, TENDERSTEM BROCOLLI & VEGAN PARMESAN. (VEGAN) (GF) - £14
- PAN FRIED SALMON - PEA PUREE, CELERIAC VELOUTE, KALE & SAMPHIRE £17.5

## ROASTS

- ROAST PORK BELLY £17
- COTSWOLD BRAISED LAMB SHOULDER £17
- COTSWOLD ROAST SIRLOIN £18
- ROASTED CAULIFLOWER STEAK (V) £12

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

## SIDES

- HAND CUT CHIPS £4  
SAUTEED KALE (V) £3  
ROAST POTATOES(V) £3  
YORKSHIRES & GRAVY £3

V - VEGETARIAN GF - GLUTEN FREE

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

ALL PRODUCE IS SOURCED LOCALLY WHERE POSSIBLE.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS.

## DESSERTS

**WHITE CHOCOLATE AND RASPBERRY MOUSSE £6.5**  
CHOCOLATE SOIL, RASPBERRY CRISP, WHITE AND DARK CHOCOLATE TEAR DROP

**LEMON MERANGUE TART £7.5**  
TARRAGON MACERATED STRAWBERRIES, CANDIED MINT POWDER

**STRAWBERRY AND CREAM MILLE FILLE £6.5**  
MICRO BASIL, CHAMPAGNE SORBET

**DARK AND ROSE CHOCOLATE FONDANT £8**  
- DRIED RASPBERRY, RASPBERRY COULIS & MIXED BERRY SORBET

**THE BULL CHEESEBOARD £10**  
SELECTION OF LOCAL BRITISH CHEESES,  
SOURDOUGH CRACKERS, CHUTNEY, GRAPES &  
QUINCE JELLY.

**SELECTION OF ICE CREAM AND SORBET**  
1 SCOOP £3  
2 SCOOPS £5  
3 SCOOPS 6.5

## DIGESTIF

### DESSERT WINE

**MAS NEUF MUSCAT DE MIREVAL 2016** - AROMAS OF FRUIT, FLOWER AND SPICE. £5.60

**TOKAJI ASZUI 2009** - RICH, RAISIN & HONEYED. - £10

**THE WONDER PEAR ICE WINE 2015** - APRICOT, QUINCE AND MELON. - £12  
*All served in 125ml pours*

### PORT AND SHERRY

**PORTO NIEPOORT, TAWNY DEE** - NUTTY AROMAS, DRIED FRUITS. - £9

**SANDEMAN LBV PORTO 2013** - FULL, FRUITY, TRUFFLE AND PEPPER. - £9  
*All served in 75ml pours*

### COGNAC

**REMY MARTIN VSOP MATURE CASK FINISH** - APRICOT, PEACH, VIOLET, ROSE AND SWEET  
VANILLA.. - £4  
*25ml pour*

V - VEGETARIAN   GF - GLUTEN FREE

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

WE HOPE YOU ENJOYED EVERYTHING! HELP US GET BETTER - LET THE STAFF KNOW IF THERE IS ANYTHING WE CAN DO TO IMPROVE YOUR TIME HERE.

THANK YOU FOR COMING

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@BULL-INN-CHARLBURY