

# THE BULL INN

WOOLPIT | SUFFOLK

## GRAZE

Olives 4.5

Smoked Salted Almonds 4.5

Homemade Focaccia, Oil & Balsamic 8

## TO START

### Crispy Chilli Beef

sesame | carrot | peppers | onion | mixed leaves 9 *GF DF*

### Brie Wedges

cranberry & red onion chutney | mixed leaves 8.5 *V*

### Smoked Salmon & Cream Cheese Mousse

crème fraîche | winter pickles | salt & black pepper crackers 9 *(GF available)*

### Garlic Button Mushrooms

butter | parsley | garlic | cream | toasted farmhouse loaf 8.5 *V (GF Ve available)*

### Pork & Venison Terrine

balsamic shallots | mixed leaf | farmhouse loaf 9 *DF (GF available)*

### Soup of the Day

vegetable crisps | farmhouse loaf | butter 7.5 *V (GF Ve available)*

## MAINS

### Pan Roasted Duck Breast with Port Jus

cubed roasted duck fat potatoes | mixed seasonal greens | celeriac & parsnip purée 26 *GF DF*

### Gnocchi with Butternut Squash & Crispy Sage

parmesan | cream | winter pickle salad 17 *V (Ve available)*

### Beef & Ale Shortcrust Pie

mash | braised red cabbage | celeriac & parsnip purée | gravy 18.5 *DF* (25min cooking time)

### Pan Roasted Salmon Fillet

crispy potato & chive cake | braised red cabbage | lemon dill sauce 20 *GF (DF available)*

### The 'Classic' Bull Burger

Beef patty | seeded brioche bun | baby gem | tomato | red onion | monterrey Jack cheese  
burger relish | fries | slaw 17 *(GF DF available)*

### Lincolnshire Sausages & Mash

mixed seasonal greens | carrot purée | gravy 16.5 *GF DF (Ve available)*

### Wild Mushroom, Thyme & Lentil Pie

mash | braised red cabbage | carrot purée | white wine & herb sauce 18 *V DF (Ve available)*

### Baked Chicken & Sage Meatballs

parmesan orzo | spinach | cream 18.5 *(DF available)*

### Beer Battered Fish & Hand Cut Chips

tartare | minted peas | lemon 17.5 *DF*

### 8oz Ribeye Steak

hand cut chips | field mushroom | thyme roasted tomato | homemade pickles & mixed leaf salad  
peppercorn sauce 27.5 *GF (DF available)*

## SIDES

Braised Red Cabbage 4.5 Fries 4 Mixed Salad 4.5

Hand Cut Chips 4.5 Coleslaw 4 Mixed Seasonal Greens 4.5

*GF* gluten free | *DF* dairy free | *V* vegetarian | *Ve* vegan

Please let a member of our team know of any allergies or intolerances when placing your order

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## TO FINISH

### Lemon, Almond & Blueberry Curd Cake

crème fraîche 8 *(DF available)*

### Sticky Toffee Pudding

toffee sauce | vanilla ice cream | honeycomb 8

### Apple & Cinnamon Crumble

vanilla custard 8 *GF (Ve available)*

### Chocolate Brownie

salted caramel ice cream | chocolate cremeux | honeycomb 8 *DF (GF Ve available)*

### Vintage Cheddar & Stilton

cheese sablés with rosemary salt | spiced pear chutney 10 *(GF available)*

### Italian Affogato

vanilla ice cream | espresso | chocolate dusting | shortbread biscuits 7.5 *(GF Ve available)*

**Add a shot of your favourite liquor for 3.5**

### Ice Cream Selection

vanilla | triple chocolate | salted caramel

3 per scoop *GF (Ve chocolate & vanilla available)*

## COFFEE

**Espresso** 2.80

**Double Espresso** 3.30

**Americano** 3.10

**Flat White** 3.50

**Latte** 3.70

**Cappuccino** 3.70

**Mocha** 3.90

**Hot Chocolate** 4

**Pot of Tea**, Butterworth's Suffolk Blend | Earl Grey | Mint | Green 2.60

using locally roasted Butterworth Artisan Espresso Coffee Beans  
and served with a Lotus Biscoff biscuit

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