

THE BULL INN

WOOLPIT | SUFFOLK

GRAZE

Olives 4.5 Smoked Salted Almonds 4.5 Homemade Focaccia, Oil & Balsamic 8

TO START

Chorizo Scotch Egg, spiced red pepper & tomato sauce | watercress & rocket salad 9 *DF*

Grilled Tenderstem Broccoli with Italian Burrata, maple glaze | basil pesto sauce | toasted hazelnuts 8.5 *V GF (Ve available)*

Smoked Mackerel Pâté with Cream Cheese & Horseradish, pickled red cabbage | watercress
homemade seeded loaf 9 *(GF available)*

Spanish Meatballs with Spicy Bravas Sauce, parmesan | bread for mopping up sauce 8.5 *(GF DF available)*

Chorizo Squid with Garlic & Lemon, mixed leaf | lemon & garlic mayonnaise | seeded sourdough 9 *DF (GF available)*

Soup of the Day, homemade seeded loaf | butter 7.5 *V (GF Ve available)*

MAINS

Lasagne al Forno, homemade beef ragu | béchamel sauce | parmesan | mixed salad | garlic bread 17.5

Classic Caesar Salad with Griddled Chicken Fillet, smoked crispy bacon | romaine lettuce | garlic croutons
parmesan | homemade caesar dressing 18.5 *(GF DF available)*

Curried Cauliflower Steak with Spicy Red Pepper & Tomato Sauce, garlic butter bean mash
mixed leaf, pomegranate, carrot, roasted squash, toasted pumpkin seed & cranberry salad
pomegranate dressing 17 *Ve GF*

Honey & Ginger Salmon Bowl with Mango & Chilli Salsa, coconut wild rice | pickled red cabbage | fresh herbs
sesame | lime 20 *GF DF*

The Bull Brisket Stack Burger, brioche bun | applewood cheddar | smoked crispy bacon | baby gem | tomato
chilli jam | fries | slaw 18 *(GF DF available)*

Garlic Portobello Mushroom Burger, brioche bun | applewood cheddar | baby gem | tomato | homemade pickles
sticky onion jam | fries | slaw 16.5 *V (GF Ve available)*

Crayfish, Smoked Salmon & Avocado Salad, spring onions | sugar snaps | tomato | cucumber | coriander
mixed leaves | chilli | lime | Marie Rose 19 *GF DF*

Suffolk Smoked Ham, Egg & Hand Cut Chips, 2 x fried eggs | red onion jam 17.5 *GF DF*

Confit Duck Leg with Saffron Risotto, pickled red cabbage | grilled tenderstem broccoli | basil pesto sauce 22.5 *DF*

Beer Battered Fish & Hand Cut Chips, tartare | minted peas | lemon 17.5 *DF*

8oz Ribeye, roasted vine on cherry tomatoes | watercress, rocket & homemade pickles | hand cut chips
peppercorn sauce 26.5 *GF (DF available)*

SIDES

Fries 4 Hand Cut Chips 4.5 Mixed Salad 4.5 Mixed Slaw 4

Maple Glazed Tenderstem Broccoli with Basil Pesto Sauce 5

Watercress, Rocket & Pickled Red Cabbage Salad 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

French Lemon Tart, with raspberry Italian meringue | raspberry coulis | meringue pieces 7.5 *DF*

Classic Strawberry Sherry Trifle, strawberry jelly | homemade custard | Chantilly cream | fresh strawberries
gluten free sponge | sherry 7.5 *GF*

Sticky Toffee Pudding, toffee sauce | vanilla ice cream | honeycomb 7.5

Chocolate Brownie Salted Caramel Sundae, 2 x vanilla | 1 x salted caramel | brownie chunks
chocolate & toffee sauce | whipped cream | honeycomb 9.5 *(Ve available)*

Italian Affogato, vanilla ice cream | espresso | chocolate dusting | shortbread biscuit 7 *(GF Ve available)*

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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