

Winter Dinner Starters

Cured Sea Trout	£ 12
Pickled beetroot, horseradish crème fraiche, kohlrabi & garden herbs (GF)	
Salmon & Smoked Haddock Fishcake	£ 12
Warm tartare velouté & dill oil	
Roast Carrot & Thyme Soup	£ 11
Chestnut chimichurri, Guinness bread & Bungay butter (V, GFO)	
Potted Chicken Liver Parfait	£ 11
Onion marmalade, toasted brioche (GFO)	
Roast Squash Salad	£ 9
Whipped goats' curd, Suffolk olive lentils, dried tomatoes, raspberry vinaigrette (V, GF)	

Winter Dinner Mains

Fresh Tagliatelle & Locally Sourced Wild Mushrooms	£ 20
Crème fraiche & tarragon (V, GFO)	
Ramsholt Estate Venison	£ 25
Boulangère potato gratin, heritage carrots, blackberry jus & cavolo nero (GF)	
Ancient Grain Risotto	£ 17
Butternut squash, roast fig, goats cheese & hazelnut dukkah (V)	
Pan Fried Stone Bass	£ 24
Champagne sauce, winter roots & crushed potatoes (GF)	
Winter Salad	£ 14
Soft boiled egg, Jerusalem artichoke crisp, pickled cranberries & caperberries, sourdough croutons, Old Winchester cheese & roast garlic dressing (V)	
+ grilled marinated chicken breast	+£5

Please make your server aware of any allergies.

V/VO - Vegetarian/Option, GF/GFO - Gluten Free/Option, DF/DFO - Dairy Free/Option, PB/PBO - Plant Based/Option

We add a discretionary 10% gratuity to your bill, which goes directly to our staff. If you would prefer not to pay gratuity, please let us know & we will remove it.

Bull Inn Classics

Woodbridge Pork Sausages & Mash	£ 1 7
Caramelised pork & onion jus, buttered mashed potatoes, seasonal greens (GF, DFO)	
6oz Homemade Beef Burger	£ 1 8
Guernsey Gold cheese, streaky bacon, roasted red onions, smoked mayo, baby gem, tomato, & skin on fries (GFO, DFO)	
Chilli Bean Burger	£ 1 6
Sweet chipotle mayonnaise, roasted red onions, baby gem, tomato & skin-on fries (V, DFO, PBO)	
8oz Sirloin Steak	£ 2 6
Triple cooked chips, rocket & Old Winchester cheese salad, served with peppercorn sauce, blue cheese butter or garlic & herb butter (GFO)	
Steak & Guinness Pie	£ 2 1
Buttered mash, allotment vegetables & beef gravy	
Ale Battered Haddock & Triple-Cooked Chips	£ 1 8
Minted crushed peas & home-made tartare sauce (DFO)	

Side Dishes

Buttered new potatoes & chives (V, GF, DFO, PBO)	£ 6
Buttered mash potatoes (GF,DFO)	£ 6
Our sautéed allotment greens (V, GF, DFO, PBO)	£ 6
Winter salad, Old Winchester cheese & roast garlic dressing (GF)	£ 7
Skin-on fries (VO, GFO)	£ 5
Triple-cooked chips (VO, GFO)	£ 6

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