

THE BULL INN EVENING MENU

PLATES & SHARERS

Grilled Harvey & Co Sourdough - £5

Butterbean & globe artichoke dip, smoked oil & toasted seeds (V)

Roasted Honey & Cayenne Nuts - £4

Pecans, macadamias, almonds, cashews & seeds, honey, herbs & cayenne (GF, DF, V)

Suffolk Wild Rabbit Terrine - £11

Daikon radish, buttermilk, marmite brioche & mushroom butter (DFO, GFO)

Pinney's of Orford Oysters - £2 each

Champagne vinegar & shallot (DF, GF)

Pan-Fried Shetland Scallops - £12

Cauliflower, smoked caviar, granny smith, cucumber, roast shellfish oil & nori powder (GF)

Roast Parsnip Soup - £7

Masala, fresh apple & black pepper salsa, herb oil, fried chapati (GFO, V)

Orford Oak Smoked Scottish Salmon - £10

Beetroot, pine oil, strained yoghurt, treacle bread & Bungay butter (GFO)

Whipped Baron Bigod Salad - £8

Pink endive, poached pear, crab apple gel, pickled blackberries (V, GF)

Spicy Free Range Chicken Wings - £9

Hot! Homemade hot fermented scotch bonnet chilli sauce, crispy onions, pickled red onions, micro coriander & stilton dip (GFO)

Mussel & Clam Chowder - £9

White wine, potato & cream, toasted sourdough (GFO)

CLASSICS

10oz, 32-Day Dry Aged Dedham Vale Steak - Ribeye £32 or Rump £28

Triple cooked chips, roast tomato & portobello mushroom, bitter endive & parmesan salad, peppercorn sauce (GF)

Bourbon Brisket Burger - £18

8oz beef burger, bourbon braised brisket, vintage cheddar, Harvey's brioche bun, pickles & coleslaw, thyme & rosemary skin-on fries (GFO) +£1.50 truffle & parmesan fries

Panko Crumbed Bean Burger - £15

Vintage cheddar, tomato chutney, Harvey's brioche bun, pickles & coleslaw, thyme & rosemary skin-on fries (DFO, PBO, V) +£1.50 truffle & parmesan fries

Free Range Sutton Hoo Chicken Caesar Salad - £18

Crispy buttermilk chicken thigh off the bone, marinated white anchovies, croutons, baby gem, parmesan & Caesar dressing

Sustainable Ale-Battered Coley & Skin-on Fries - £18

Chip-shop curry sauce, gravy & mushy peas

Our chefs use fresh, seasonal produce from sustainable sources.
We believe in supporting local - local farming, local fishing & local artisan producers.
Our ethos is to minimise our impact on the environment & to support our community.
In every sense, The Best of Suffolk.

MAIN PLATES

Wild Mallard Two Ways - £26

Dry aged breast, salsify, shallot & blackberries, slow roast mallard leg hotpot, celeriac, swede & hazelnuts,
roast jus (GF)

Slow Roast Pork Belly - £20

Crackling, damson coulis, creamed potato, rainbow chard, black pudding croquette & cider jus

Roast Jerusalem Artichoke - £18

Black garlic aubergine, roast squash, sauteed kale, cauliflower & carrot (V)

Swede, Leek & Baron Bigod Pithivier - £22

Mashed potatoes, rainbow chard, king oyster mushroom & mushroom velouté (V)

Atlantic Monkfish Tail - £26

Fermented celeriac, king oyster mushroom, beetroot, kale, seaweed crumb & seaweed velouté

Halesworth Lamb Faggots - £18

Creamed potatoes, lamb gravy, carrot puree & broccoli

SIDES

Rosemary & Thyme Fries - £6
(V, GF, DFO, PBO)

Kale in Devilled Butter - £4
(GF)

Parmesan & Truffle Fries - £7
(V, GF)

Steamed Broccoli - £4
(V, PBO, GF)

Roast Carrots - £4
Parmesan & smoked oil (V, GF)

Mixed Leaves & House Dressing - £3
(V, GF, DF)

For table sizes of six or more, or for bills that are charged to your room, we add a discretionary 10% gratuity to your bill, which goes directly to our staff. If you would prefer not to pay gratuity or you are unhappy with the service, please let us know and we will remove it.