
THE BULL INN SUNDAY MENU

PLATES & SHARERS

Toasted Harvey & Co Sourdough - £6

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

Chef's Nut Mix - £5

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

Maldon Oysters - £2 each

Bloody mary dressing (GFO)

Cream Of Cauliflower Soup - £8

Smoked almond, puff pastry croute, Norfolk dapple. GFO, V.

Mussel & Clam Chowder - £9

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

Chicken Liver Pate Brulee - £9

Rhubarb & onion brioche.

SIDES

Rosemary & Thyme Fries - £6

(V, GF, DFO, PBO)

Sauteed Greens - £4

(GF)

Parmesan & Truffle Fries - £7

(V, GF)

Roast Potatoes - £5

(V, PBO, GF)

Roast Carrots - £4

Parmesan & smoked oil (V, GF)

Cauliflower Cheese - £3.50

(V)

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.

V - Vegetarian, GF - Gluten Free, DF - Dairy Free

GFO - Gluten Free Option available, DFO - Dairy Free Option available

Our chefs use fresh, quality seasonal produce from sustainable sources. We believe in supporting local - local farming, local fishing & local artisan producers. This fits our ethos of being conscious of our impact on the environment & supporting the local community. In every sense, we offer The Best of Suffolk.

MAIN PLATES

Roast Beef Sirloin - £18

Triple cooked roast potatoes, honey & mustard carrot & parsnip, braised red cabbage, swede mash, Yorkshire pudding & beef gravy. Sides of cauliflower cheese, buttered leek & savoy cabbage (GFO: extra potatoes, no Yorkshire pudding)

Slow Roast Suffolk Lamb Shoulder - £18

Triple cooked roast potatoes, honey & mustard carrot & parsnip, braised red cabbage, swede mash, Yorkshire pudding & beef gravy. Sides of cauliflower cheese, buttered leek & savoy cabbage (GFO: extra potatoes, no Yorkshire pudding)

Dingley Dell Free Range Roast Pork Belly - £18

Crackling, sage & onion stuffing, triple cooked roast potatoes, honey & mustard carrot & parsnip, braised red cabbage, swede mash, Yorkshire pudding & beef gravy. Sides of cauliflower cheese, buttered leek & savoy cabbage (GFO: extra potatoes, no Yorkshire pudding)

Beetroot & Butternut Squash Wellington - £17

Sage & onion stuffing, triple cooked roast potatoes, honey & mustard carrot & parsnip, braised red cabbage, swede mash, Yorkshire pudding & beef gravy. Sides of cauliflower cheese, buttered leek & savoy cabbage (V)

Sutton Hoo Chicken Caesar Salad - £18

Crispy buttermilk chicken thigh, Caesar dressing, anchovies, croutons, baby gem & parmesan

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

Crushed minted peas & tartare sauce

Bourbon Brisket Burger - £18

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

Panko Crumbed Spicy Bean Burger - £15

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