



The Bull Inn

The Restaurant

A La Carte

À LA CARTE

Les Hors D' Oeuvres – Appetisiers

Froid – Cold



Cocktail de Crevettes £7.95

Peeled prawns served on a bed of lettuce and topped with cocktail sauce

Pâté du Chef £7.95

Pork & chicken liver pâté served with toast

Melon de Saison £6.50

Chilled melon served with ginger

Avocat Crevettes £8.50

Sliced avocado served with prawns, topped with cocktail sauce

Lobster Cocktail £17.95

Slices of Lobster served on a bed of lettuce topped with cocktail sauce

Avocat Vinaigrette £7.50

Sliced avocado with vinaigrette dressing

Crevettes Méditerranée £9.50

Whole Mediterranean prawns served cold with cocktail sauce

Saumon Fumé £10.95

Scottish smoked salmon served with lemon

Jambon de Parme au Melon £8.95

Parma ham with melon

Melon avec Crevettes £8.95

Melon served with prawns topped with cocktail sauce

Saumon Fumé avec Crevettes £13.95

Scottish smoked salmon with prawns and cocktail sauce

Salade de Tomate et Mozzarella £7.95

Tomato and mozzarella salad

*Please make staff aware of any allergies or dietary requirements**

Chaud - Hot



Champignons Frits £7.95

Mushrooms deep fried in breadcrumbs served with tartar sauce

Champignons Fârcis £7.95

Mushrooms stuffed with cheese and prawns, deep fried in breadcrumbs

Crêpe aux Fruits de Mer £14.95

Scampi, salmon, prawns and halibut poached in lobster sauce and brandy rolled in a pancake topped with white wine sauce and a light parmesan glaze

Escargots à la Bourguignonne £8.95

Snails cooked in red wine with garlic butter and herbs

Coquilles Saint-Jacques £13.95

Scallops cooked in white wine sauce finished with a light parmesan glaze

Scallops Maison £13.95

Scallops rolled in bacon cooked in white wine and lemon juice

Blanchailles Friture £7.95

Whitebait fried in breadcrumbs served with tartar sauce

Sardines à la Planche £7.50

Portuguese sardines cooked on the stone served with lemon

Gambas al Ajillo £10.95

Prawns cooked in white wine, garlic and lemon juice

Avocat Lobster Thermidor £17.95

Avocado and lobster sautéed with shallots, brandy, white wine and cream

Moules à la Marinière £9.95

Mussels cooked in white wine, lemon juice, onions, garlic and cream

Soupes Maison - Homemade Soups

Soupe à l'Oignon £6.50

French onion soup

Minestrone £6.50

Vegetable soup

Bisque de Homard £7.95

Lobster soup served with brandy

*Please make staff aware of any allergies or dietary requirements**

Viandes - Meats



Entrecôte avec Fromage Bleu £22.95

Grilled sirloin steak topped with blue cheese

Entrecôte Chasseur £22.95

Grilled sirloin steak served in a red wine, mushrooms, shallots and tomato sauce

Tournedos Rossini £27.95

Fillet steak topped with pate and madeira wine sauce on a croûton base

Tournedos Dijon £26.95

Fillet steak topped with Dijon mustard and caramelised sugar

Filet au Poivre £26.95

Fillet steak with a pepper and red wine sauce, flamed in brandy

Boeuf Wellington £28.95

*Fillet steak wrapped in pâte and puff pastry and then baked.
Served with a rich Bordelaise sauce. (allow 20 minutes cooking time)*

Boeuf Strogonoff £20.95

Strips of fillet steak cooked with onions, mushrooms, red wine and cream served with rice

Escalope de Veau Forêtier £17.95

Escalope of veal cooked with white wine, onions, bacon, tomato, mushrooms and peppers

Escalope de Veau Marsala £17.95

Escalope of veal cooked in butter, mushrooms, marsala, brandy and cream

Foie de Veau £17.95

Calf's liver served with sage and bacon

*Please make staff aware of any allergies or dietary requirements**

Poissons – Fish



Sole de Douvres – Dover Sole

Dover Sole (approx. 450g) Grillée £29.95

Grilled whole with butter served with lemon and tartar sauce

Sole Bonne Femme £29.95

*Fillets of sole poached in white wine sauce
with mushrooms and parsley*

Sole Dieppoise £29.95

*Fillets of sole poached in white wine sauce
with prawns, mussels and mushrooms*

Aile de Rae – Skate Wing

Aile de Rae Grillée £22.95

*Grilled Skate Wing served with lemon and tartar
sauce or with black butter and capers*

Loup De Mer – Sea Bass

Loup de Mer £19.95

*Grilled Sea Bass served with lemon and tartar
sauce or Meuniere*

Truite

Truite Meunière £18.95

*Fillet of trout cooked in butter with white
wine, lemon juice and parsley*

Truite Bretonne £18.95

*Fillet of trout cooked in butter with
shrimps and mushrooms*

Saumon

Saumon £18.95

*Fillet of Salmon served grilled with tartar
sauce or poached with hollandaise sauce*

Scampi

Scampi Frites £17.95

*Scampi fried in egg and breadcrumbs served
with tartar sauce*

Crevettes

King Prawns Thermidor £18.95

*King prawns sautéed in butter with shallots, brandy, white wine, cream, english mustard,
finished with a light parmesan glaze*

Homard

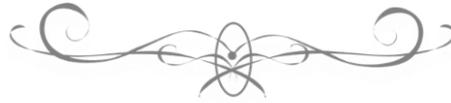
Lobster Thermidor (MP)

*Lobster sautéed in butter with shallots, brandy, white wine, cream, english mustard,
finished with a light parmesan glaze*

(The lobster can be prepared in accordance with your own preference)

*Please make staff aware of any allergies or dietary requirements**

Flambées



Filet Steak Diane £27.95

Flattened fillet steak cooked in butter, onions, mushrooms, red wine and flamed in brandy

Steak Tartare £27.95

Chopped raw fillet steak with a variety of condiments including egg yolk, seasoned to your requirements

Caneton Flambé Maison £22.95

Half roast duck flamed in calvados

Les Grillades - Grills



Châteaubriand £59.95

*Garnished with mushrooms and tomatoes, served with béarnaise sauce.
Carved in the dining room.
(for two persons)*

Filet de Boeuf £26.95

*Fillet steak garnished with mushrooms
and tomatoes*

Entrecôte £22.95

*Sirloin steak garnished with mushrooms
and tomatoes*

Rib of Beef £29.95

Garnished with mushrooms and tomatoes

T Bone £30.95

Garnished with mushrooms and tomatoes

Carré d'Agneau £49.95

*Whole rack of lamb roasted and served with mint sauce. Carved in the dining room.
(for two persons, allow 20 minutes cooking time)*

*Please make staff aware of any allergies or dietary requirements**

The Bull Inn

Les Volailles - Poultry



Suprême de Volaille Kiev £16.95

Breast of chicken stuffed with garlic butter deep fried in breadcrumbs

Caneton Rôti £21.95

Half roast duck served with apple sauce

Suprême de Volaille Princesse £16.95

Breast of chicken in white wine sauce garnished with asparagus tips

Caneton Bigarrade £21.95

Half roast duck with orange liqueur sauce

Salades - Salads



Salade Mixte from £4.50

Mixed salad

Salade de Roquette et Parmesan £5.95

Rocket and parmesan salad

Légumes - Vegetables



Les Légumes du Marché au choix

*Market vegetables of your choice
from £2.50 per portion*

Pommes de Terre au choix

*Potatoes of your choice
from £2.75 per portion*

Bouquetière

*Selection of fresh vegetables and potatoes
from £5.00 per person*

*Please make staff aware of any allergies or dietary requirements**

Les Doceurs Flambées



Crêpe Suzette

Pancakes cooked with caramelised sugar, fresh orange juice, lemon juice, flamed with brandy and Grand Marnier liqueur
£14.95 per person

Les Desserts - Desserts



Desserts au choix

Selection of desserts from the sweet trolley from £6.50

Glaces au choix

Ice-creams from £4.95

Fromages aux choix

Selection of cheeses from £6.50

Café et Thé's - Coffees & Teas



Selections of Teas *from £3.25*

Americano £3.50

Cappuccino £3.50

Espresso £3.25

Double Espresso £3.75

Caffè Latte £3.50

Liqueur Coffee *from £6.95*

Cover Charge £1.00

All prices are in £ and inclusive of V.A.T.

An optional 12.5% Service Charge will be added to your final bill.

*Please make staff aware of any allergies or dietary requirements**

Due to the presence of nuts in our restaurant there is a possibility that nut traces may be found in our dishes.

Soya oil is used in the preparation of some of our dishes.