



The Bull

AT BURFORD



2 AA Rosettes Awarded
for Culinary Excellence

ENTRÉES

...for guests ordering starter and main courses the chef will be offering two little extras

SOUPE DU JOUR

Homemade soup of the day £6.50

COQUILLES SAINT JACQUES KAROLINA

Pan seared scallops with crab and chervil Tortellini and a ginger and sultana purée £8.95

TURBOT MACOLADE

Roasted fillet of Turbot with a jus of mussels and clams £7.75

SUPREME DE PIGEON ET SON CONFIT DE CHOUX

Roast breast of local pigeon with confit savoy cabbage and a wild mushroom ragout £7.25

TERRINE DE GIBIER EN SAISON

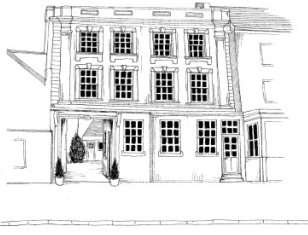
A terrine of seasonal game with a spiced pear chutney and a mustard explosion £7.95

PAVÉ DE FROMAGE DE CHÈVRE AUX TRUFFES

Black truffle and goat's cheese pavé served with hazelnut powder and a beetroot and apple salad £7.75

Prices include VAT at 17.5%. Service Charge Not Included.

Please let us know if you have any allergies. For the comfort of other diners please refrain from using mobile phones in the dining room. Thank you



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POISSON ET VIANDES

LOUP DE MER SAUVAGE AUX SALSIFIS

Pan seared fillet of wild sea bass with roasted salsify, wild mushrooms, wilted spinach and a cauliflower puree £17.50

TRIO DE PORC AU CALVADOS

Locally reared Kelmscott pork tenderloin, confit of pork belly and a trotter sausage with celeriac mashed potato, carrot puree and cider and calvados sauce £16.50

NOISETTE DE CHEVREUIL DU TERROIR

Pan seared local venison, braised red cabbage, roasted parsnip, artichoke puree and a bitter cacao jus £19.95

BOEUF AUX RAVIOLIS

Locally reared roast ribeye, braised blade of beef and an oxtail ravioli served with fondant potato, confit shallots and savoy cabbage £19.50

GIBIERS DAUPHINOISE EN SAUCE

Roast breast of pheasant with a pressé of local rabbit, duck chou farci, pomme dauphinoise and roasted butternut squash £18.50

LE PLAT VÉGÉTARIEN

Today's special vegetarian £14.75

Salad or Vegetable of the Day £3.50

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DESSERTS ET FROMAGES

FONDANT AU CHOCOLAT

Warm chocolate fondant with an orange mousse and a yoghurt sorbet £7.75

L'EXPÉRIENCE AU CAMEL

Hot caramel soufflé, caramel parfait, crème caramel, a caramel mousse and a banana and caramel ice cream (Ideal for sharing) £9.50

TARTE TATIN AUX POIRES

Pear Tart Tatin with an apple and stilton pressé and cinnamon ice cream £7.25

SORBETS MAISON

A trio of homemade sorbets each served with their own compote £6.50

ASSORTIMENT DE FROMAGES

A selection of three or five cheeses served with celery sticks, grapes and homemade oatcakes
£6.50 / £8.50

LITTLE BLACK BOMBER – From Snowdonia. 2007 World Cheese Awards bronze medal winner. An extra Mature Cheddar with a creamy and smooth taste and texture.

STINKING BISHOP – is a soft, washed-rind cheese produced since 1972 by Charles Martell and Son at Laurel Farm, Dymock, Gloucestershire. For cues on its character, the clues are in the name.

CHARLES MARTELL SINGLE GLOUCESTER – Made using the milk of Gloucester cattle, this cheese has protected designation of origin status. Savoury and nutty on the palate.

TUXFORD AND TEBBUTT STILTON – a slightly open texture and creamy background. Stilton melts and crumbles easily and has a unique character of its own.

BUCHE DE CHEVRE – One of the most famous of the many varieties of goats cheese to be produced in the Loire Valley.

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