



While you wait

Selection of fresh breads, dipping oil with balsamic vinegar and butter <i>gluten free option available</i>	£3.50
Marinated olives	£2.95

Starters

Soup of the day served with crusty bread (v)	£6.20
Goats cheese tart salad (v) served with caramelised onions	£7.25
Wild boar terrine served with toasted brioche, side salad & fig relish	£7.25
Fish platter of smoked salmon, dressed crayfish, herring salad, king prawns with sweet chilli sauce, smoked, gravlax and a salmon tartare	£9.20
Sharing board of Spanish meats & French sausages served with fresh crusty bread	£15.25
Seafood stew with prawns, mussels, baby squid, scallops & noodles	£9.50
Salmon fishcake, vermicelli noodles, roast pineapple & Asian broth	£8.25
Prawn & Salmon Cocktail Served with salad & marie rose sauce	£7.95
Hand dived scallops with black pudding, pea puree, crispy bacon & pea shoots	£8.50
The Bull Salad with smoked Applewood cheese & mirepoix vegetables (v) Choice of Mary rose sauce or French dressing	£7.20

Children

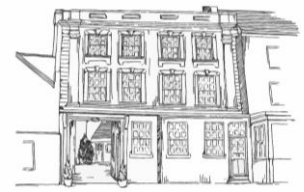
Soup of the day with crusty bread	£5.50
Fish and Chips with peas	£7.50
Chicken nuggets and chips	£7.50
Children's burger with mixed salad	£7.50
Gloucester Spot Sausage, mashed potatoes and carrots	£7.50

Prices include VAT at 20%.

Please let us know if you have any allergies.
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Classics

The Bull Beef Burger

served with chips, mixed leaves and gherkin
Add cheese or bacon for £1.50 or both for £2.50

£13.25

Chef's Chicken & Mushroom Pie

served with kale, mashed potatoes, carrots and onion jus

£14.25

Homemade Fish and Chips

served with pea puree, Chefs' tartare sauce & chunky chips

£14.50

Chicken Curry

served with basmati rice, poppadum, mango chutney

£14.25

Pan Seared Chicken Fillet

with champ mash, bed of kale, crisp rocket and wild mushroom jus

£15.95

10oz Sirloin Steak

served with chunky chips, roasted cherry tomatoes, pea shoots & garlic mushrooms
Add peppercorn sauce for £2.50 or garlic butter for £1.50

£20.95

Fish of the Day

Crushed new potatoes, confit shallot, Chantenay carrots, crispy spinach & purple sprouting broccoli
Choice of Caper tarragon sauce or Lemon sauce

£15.50

Sides

Dressed Mixed Leaf Salad

£3.95

Sautéed Potatoes

£3.50

Seasonal Vegetables

£3.50

Chunky Chips or French Fries

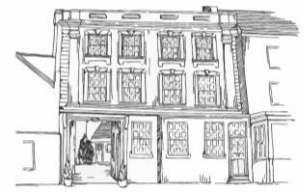
£3.50

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Specials

Medallions of Venison & Hare

on a bed of kale & served with parsnip puree fondant potatoes,
blackcurrant & red wine jus & crispy parsnips

£19.95

White Crab Risotto

with spring onion, garden peas samphire and parmesan

£17.00

The Bull Hanging Skewers served with sautéed potatoes & escalivada of roasted vegetables

Squid & Prawns with green sauce

£15.95

Lamb with Moroccan marinade

£15.95

Chicken with Spanish marinade

£14.95

Rack of Lamb

served on a bed of kale, confit barrelled potatoes, Chantenay carrots
rosemary & thyme jus

£18.95

Partridge

with sweet potato pancake purple sprouting broccoli, basted cherry
Tomatoes, silver skin onions & port & chocolate jus

£18.95

The Bull Salads

All of them with mixed salad, trio of peppers, roquito peppers, baby onions &
sundried tomatoes peppers

Prawns Salad with marie rose

Greek Salad with feta cheese & concise tomatoes

Caesar Salad with anchovies, hard boiled eggs, chicken & caesar dressing

£13.75

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Desserts

Chocolate Fondant

Served with honey comb and vanilla ice cream

£7.95

Apple and Strawberry Crumble

Homemade Custard

£6.95

Sticky Toffee Pudding

Served with butterscotch sauce and Vanilla ice cream

£7.95

"Burford" Mess

Meringue with winter berries, fresh cream and strawberry ice cream

£6.95

A trio of homemade ice-creams

£6.95

or Sorbets (*or a mix*)

Please ask for our daily selection

Cheese board

A selection of cheese, cornichons, mixed grapes and mixed biscuits

£9.45

A full selection of bar or Hot drinks is also available. Please ask for details.

Wines by the Glass:

125ml - £4.20 / 175ml - £5.20 / 250ml - £7.20

White

Sauvignon Blanc, Pais de Poetas, Chile

Herbaceous, green flavours of kiwi and gooseberries

Pinot Grigio, Garganega, Italy

Light, crisp and refreshing

Chardonnay, Unoaked, Murphy's, Australia

Tropical fruit flavours of mango and pineapple

Rioja Blanco, El Coto, Spain

Delicious, crisp, full and fruity, with a clean finish.

Muscadet - Sevre et Maine Sur Lie, Fiefs de la Brie, Loire, France

Very dry, crisp and zesty, with classic Muscadet minerality.

Rosé

Pinot Grigio Rose Villa Borghetti, Italy

Delicate with hints of confectioner's strawberry

Red

Merlot, La Borie, France

Ripe damson plums and blueberries

Mad Fish Shiraz, Australia

Cassis with hints of vanilla and pepper

Sangiovese, Alverdi, Italy

Juicy cherry flavours

Malbec, Alta Vista, Argentina

Ripe black fruit with hints of spice

Tempranillo, Bodegas Maximo, La Mancha, Spain, Velvety, and smooth. Aromas of plums and red berries, with hints of tobacco and vanilla.

Dessert Wines

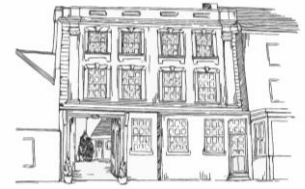
	Glass – 125ml	Bottle - 37.5cl
Château du Levant, Sauternes 2010		£29.50
Château Septy, Monbazillac, 2007/8	£7.95	£22.00

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Sandwiches (Only available for lunch time)

Served on white or wholemeal sliced bread or French baguette, with mixed leaves and French Fries

Cheddar Cheese and Chutney	£5.95
Roasted Vegetables with Mozzarella and Rocket	£6.50
Ham and Mustard Mayonnaise with Rocket	£6.50
Crayfish and Marie Rose sauce with Rocket	£6.95
Bacon, Brie and Caramalised Onion	£6.95
Brie and Caramalised Onion with Rocket	£6.95
Smoked Salmon with a Chive Crème Fraiche	£7.50

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Wines by the Glass:

White

Sauvignon Blanc, El Paso, Chile

Herbaceous, green flavours of kiwi and gooseberries

Pinot Grigio, Garganega, Italy

Light, crisp and refreshing

Chardonnay, La Sanglier, France,

Tropical fruit flavours of mango and pineapple

Rioja Blanco, El Coto, Spain

Delicious, crisp, full and fruity, with a clean finish.

Muscadet - Sevre et Maine Sur Lie, Fiefs de la Brie, Loire, France

Very dry, crisp and zesty, with classic Muscadet minerality.

Rosé

Pinot Grigio Rosé, Villa Borghetti, Italy

Delicate with hints of confectioner's strawberry

Red

Merlot, La Borie, Chile

Ripe damson plums and blueberries

Gatepost Shiraz, Australia

Cassis with hints of vanilla and pepper

Sangiovese, Puglia, Italy

Juicy cherry flavours

Malbec, Alta Vista, Argentina

Ripe black fruit with hints of spice

Tempranillo, Bodegas Maximo, La Mancha, Spain,

Velvety, and smooth. Aromas of plums and red berries, with hints of tobacco and vanilla

**Please see our full wine menu for prices*

the
bull
AT BURFORD
15c. COACHING INN



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