

THE BULL INN

Here at , we're passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

NIBBLES

Smoked almonds (pb) (v) £4.00

Chilli & garlic olives (pb) (v) £5.00

Rosemary focaccia with aged balsamic and blended
oliva oil (pb) (v) £6.95

SHARERS

Charcuterie for two chorizo, salami, Parma ham, pickles, marinated olives & grilled breads £20.95

Greek mezze: feta, sun blushed tomatoes, hummus, tzatziki, babaganoush, olive tapenade and flatbread (v) £16.50

Baked Camembert with garlic & rosemary, served with chilli & tomato jam & ciabatta crostinis (v) £18.50

WINGS

STARTERS

Chalk Stream trout & n'duja fishcake with pickled vegetables and chive aioli £10.95

Chicken liver parfait served with crispy chicken skin, apple & cider chutney and toasted brioche £9.50

Beef shin bon bon served with sauce gribiche and pickled beetroot £9.95

Slow roasted Autumn squash & sage ravioli with toasted pumpkin seeds, marjoram and chestnut oil (pb) (v) £8.95

Roasted chestnut velouté with Winchester cheese & an onion brioche (v) £7.50

SUNDAY ROAST

Roast corn fed chicken supreme with roast potatoes,
sage & onion stuffing, maple parsnip & carrot, savoy
cabbage, pumpkin & swede mash, Yorkshire pudding &
gravy £19.95

Pork belly porchetta with roast potatoes, maple parsnip
& carrot, savoy cabbage, pumpkin & swede mash,
Yorkshire pudding & gravy £19.50

Sirloin of beef with roast potatoes, maple parsnip &
carrot, savoy cabbage, pumpkin & swede mash,
Yorkshire pudding & gravy £21.50

Squash & feta pithivier with roast potatoes, maple
parsnip & carrot, savoy cabbage, pumpkin & swede
mash & gravy (pb) (v) £18.95



Clayton Baker
Head Chef

Allergens/Nutrition



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.

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MAINS

- Fish & chips beer battered haddock served with triple-cooked chips, crushed minted peas, tartare sauce & lemon £18.95
- Beef burger with Monterey Jack cheese, London Pride braised onions, burger sauce, rocket, gherkin, tomato, kohlrabi coleslaw, triple-cooked chips £18.50
Add on Bacon jam £1.50 Smashed avocado (pb) (v) £2.50 Streaky bacon £2.50
- Steak, London pride & mushroom pie served with confit garlic mash potato, savoy cabbage, maple roasted carrot & red wine gravy £18.50
- Venison & juniper sausages with mash potato, buttered nero, cranberry & ale gravy, crispy enoki mushrooms £17.95
- Marinated squid, chickpea & chorizo stew topped with gremolata and served with sourdough £18.95
- Pan roasted gnocchi & Caponata vegetables with roasted violet artichokes & crispy basil (pb) (v) £17.50
Smoked sausage ragu with tagliatelle and marinated tomatoes £16.95
- Lemon & dill poached salmon Niçoise with black olives, cherry tomatoes and a soft boiled egg £18.50
Add on

SIDES

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| Gratinated cauliflower cheese £5.95 | Tater tots topped with truffle mayo & aged Italian cheese £6.50 |
| Roast potatoes & gravy £5.95 | Truffle & Italian hard cheese fries £6.00 |
| Sticky sausages & bacon bits £5.50 | Roasted bone marrow topped with crispy onions & chives £7.00 |
| Pigs in blankets stuffing £5.50 | Chilli broccoli & sea salt £5.95 |
| Endive, squash & chestnut salad with tarragon oil £5.50 | |

- Roast potatoes (pb) (v) £2.00
- Extra Yorkshire pudding (v) £2.00
- Extra red wine gravy
- Vegetarian gravy (pb) (v)
- Maple roasted carrots (pb) (v) £5.50
- Maple glazed parsnips (pb) (v) £5.50
- Savoy cabbage (pb) (v) £5.00
- Pumpkin & swede mash (pb) (v) £5.00



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