



— THE —
BULL INN

Clayton's Supper club

29th May 2026

£85pp with drink pairings

Bread

Malted rye sourdough, truffle butter and local honey

Turbot

Citrus cured turbot ceviche, coriander, avocado and mango

Paired with Lillet Rose Spritz

Scallop

South coast scallop, citrus bure Blanc, avruga caviar

Paired with Diez Siglos, Verdejo

Pasta

Wild rabbit agnolotti, pancetta sage and parmesan butter

Paired with Oceanus, Merlot

Lamb

New Season rack of lamb, shoulder beignets, spring vegetables and black garlic

Paired with Albert Bichot, Nuit Saint Georges

Honey

Local honey cake, compressed pear, vanilla parfait and honey tuile

Paired with Chateau Delmond, Sauternes

Chocolate

Dark Chocolate delice, caramelised white chocolate, hazelnut praline and pistachio ice cream

Espresso

If you have an allergy, please talk to a team member. Dishes may contain specific allergens, as our food is prepared in areas where cross contamination may occur.

*For more information please ask
(v) vegetarian (pb) plant-based.*

Head Chef: Clayton Baker

