



— THE —
BULL INN
Clayton's Supper club

26th June 2026

£85pp with drink pairings

In celebration of English Wine Month, this edition of the Supper Club will showcase some of the finest English wines we are proud to serve at Fuller's, celebrating the quality and craftsmanship of modern English winemaking alongside Clayton's passion for exceptional food.

Amuse bouche

Cornish crab tartlet, apple, radish and lemon

Paired with Balfour Estate, Leslie's Reserve Brut NV

Starter

**Gin cured Bibury chalk stream trout, celeriac remoulade,
sourdough**

Paired with Skyes's by Balfour Estate, Chardonnay

Main

**Texel lamb wellington, minted peas, jersey royal
and heritage tomatoes**

Paired with Luke's by Balfour Estate, Pinot Noir

Palate Cleanser

Elderflower and blackberry sorbet

Paired with English 75

Dessert

Rhubarb and white chocolate trifle

Paired with Folc, English Rose

*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