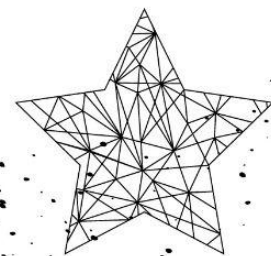


THE  
BULL  
INN  
CHRISTMAS MENU



### starter

#### CHICKEN LOLLYPOPS

*bourbon barbecue, salad leaves (gf, df)*

#### COCKTAIL OF KING PRAWN, LOBSTER & CRAB

*lettuce, smoked chorizo jam, bloody mary sauce (gf, df)*

#### BRAISED & SMOKED OX CHEEK

*parsnip puree (gf)*

#### SMOKED STICKY CHILLI PORK BELLY

*herb oil, wilted & charred greens (gf)*

#### SWEET POTATO & VEGETABLE FRITTERS

*wasabi, pea & mint salsa (gf, vg, df)*

### main

#### SEABREAM w CRAYFISH BOIL

*hastings bream fillet, creole potatoes, corn, beans, smoked sausage (gf)*

#### SEDLSCOMBE ROAST TURKEY

*traditional trimmings, cranberry gravy, apricot & battle banger stuffing*

#### BARBECUED SHEPHERDS PIE

*beckley lamb, lamb cutlet, baby veg (gf)*

#### LOW & SLOW SMOKED BRISKET HASH

*fried duck egg, autumn vegetables, creamed corn (gf)*

#### SMOKED PORK BELLY

*charred greens, smoked bacon & whisky sauce, crisp potato cake (gf)*

#### VEGAN KOFTE

*seitan, peppers, onions, mushrooms, baby vegetables (vg, df)*

#### VENISON STEAK

*malbec & dark chocolate sauce, baby vegetables, fondant potatoes (gf)*

### desserts

#### HOMEMADE SALTED CARAMEL CHOCOLATE TART

*blackberry compote (vg, df)*

#### HOMEMADE APPLE & RHUBARB PIE

*crème anglais*

#### FESTIVE ETON MESS

*berries, smoked meringue, christmas pudding, sweet nuts (gf)*

#### HOMEMADE LEMON CHEESECAKE

*sherbet dust, toffee shard*

#### LOCAL CHEESE BOARD

*biscuits, homemade chutney*

**- 2 COURSES FOR £28 | 3 COURSES FOR £33 -**

**bookings of 4 or more require a £10 deposit per head & a 10% service charge will be added to every table for amazing crew**

@smokingbullinn

