

THE BULL

A TASTE OF AUTUMN

A 6 course tasting menu showcasing some of Autumns best flavours,
paired with some of our favourite wines supplied here at The Bull
from Majestic Wines...
£80 Per Person

DUCK FAT & THYME BRIOCHE, WHIPPED SALTED
BUTTER
PAIRED WITH SAINTCHARGNY CREMANT DE BOURGOGNE

MISO & WILD MUSHROOM
BROTH
PAIRED WITH ST. DESIR PINOT NOIR

FOWEY MUSSELS, HERITAGE SQUASH PUREE, SAGE OIL,
CRISPY SAGE
PAIRED WITH JOURNEY'S END CHENIN BLANC

GUINEA FOWL SUPREME, JERUSELEM ARTICHOKE, & DAMN SON
VINEGAR GLAZE
PAIRED WITH ENRI EHRHART PINOT GRIS

FALLOW DEER & BLACK PUDDING
LASAGNE
PAIRED WITH GHOST IN THE MACHINE
SHIRAZ

RED WINE POACHED PEARS, VANILLA CREME ANGLAISE, RED
WINE & BLACKBERRY SYRUP
PAIRED WITH A SPECIAL GUEST WINE

WINE PAIRINGS SPECIALLY SELECTED BY OUR MAJESTIC SOMMELIER GUILLAUME
BAUMARD....

(We will not be catering to any dietary needs including allergens. This tasting
menu will include Gluten, Dairy, Soy, Nuts, Fish, Celery, Eggs, Sulphur & Sesame)