

The Well at Bulkington

• FREEHOUSE •

Starters

Soup of the Day (V) 5.25
Toasted Fresh Bread with Butter

Celiac & Parsnip Rosti 10

Celeriac & Parsnip Rosti, Whipped Goats Cheese, Walnuts, Roasted Beetroot, Beetroot Puree

Confit Duck & Cranberry Croquets 12

Buttered Winter Greens, Crispy Straw Potatoes, Redcurrant Jus

Crispy Chilli Beef 12

Thai Vegetable Salad, Hoi Sin Sauce, Cashew Nut Crumb

Pan Seared Scallops 14

Watercress Veloute, Bacon Crisp, Charred Shallot, Lemon Crème Fresh

Prawn Toast 10

Crispy Pan Seared Brioche Topped with Lemon & Caper Creamed Prawns, Fresh Dill, Picked Fennel

Honey & Lemon Burrata (V) 9.5

Burrata Topped with Honey & lemon, Toasted Pine Nuts, Balsamic Tomato Bruschetta, Fresh Basil

Main Course

The Well Double Smash Beef Burger 18

Two 4oz Patties, Smashed with Onions, Topped with Smoked Cheddar Cheese, Honey Glazed Bacon Baconaise in Toasted Brioche Bun, Skinny Fries & Salad

Herb Crusted Rack of Lamb 26

Dauphinoise Potatoes, Honey Roasted Carrots & Parsnips, Buttered Winter Greens, Celeriac Puree, Red Wine Jus

Corn Fed Chicken Supreme 22

Confit Chicken Thigh Bonbon, Sautéed Sprouts & Bacon, Kale Crisps, Cream of Peppercorn Sauce

Creamed Coconut Chicken Korma 18

Basmati Rice, Garlic Naan Bread, Poppadum & Coriander Onion Bhjai

Steak & Ribs or Barbeque Ribs

10oz Rump Steak, Half Rack BBQ Ribs Skinny Fries Onion Rings 30

Whole Rack of Ribs Skinny Fries, Onion Rings, Coleslaw 22

Pan Seared 8oz Fillet Steak 36

10oz R Buttered Mash, Sautéed Greens, Carrot & Thyme Puree, Pepper Sauce, Crispy Fried Onions

10oz Rump Steak 22

Steaks served with Scorched Cherry Tomatoes, Mushrooms, Chunky Chips, Dressed Rocket

Add a Sauce Pepper, Red Wine or Stilton

Food Allergies & Intolerances Please speak to a member of staff about ingredients in your meal

Sam & Tim Taylor Proprietors

• Tel 01380 828287 • Email: enquiries@thewellatbulkington.co.uk

Please note, all our dishes are freshly prepared and home cooked, which on occasion may result in a short delay

Crab & Lobster Tortellini 24

Buttered Samphire, Crab Bisque, Truffle Oil, Shaved Parmesan

Winter Vegetable Tart Tatin (V) 18

Honey, Roasted Carrot & Parsnip Puff Pastry Tart Tatin, Mulled Wine Reduction. Toasted Chestnuts, Watercress

Butternut Squash & Sage Ravioli VG Starter 9 Main 18

Butternut Squash & Sage Ravioli, Garlic & Herb Olive Oil

Fresh Cornish Battered Haddock 18

Minted Peas, Triple Cooked Chips Tartare Sauce

Roasted Seabass & King Prawn in Caper & Herb Butter 24

Chard Chicory, Sautéed Peas, Buttered Mash Topped with Pancetta & Lemon Crumb

Please note we can offer more Vegetarian & Vegan options just ask your sever for more information

Side Orders

Honey Roasted Carrots 5(V) Parmesan Lemon Tender stem Broccoli 6

Honey Haloumi Fries 7(V) Sweet Chilli & Cheese Garlic Ciabatta (V) 6

Sautéed Greens & Bacon 6 Battered Onion Rings (V) 4 Parmesan Truffle Fries 7.5

Chunky Chips 5 French Fries 5

Desserts

Mixed Berry Eton Mess 8

Mixed Fresh Berries, Meringue, Fresh Cream

Warm Triple Chocolate Brownie 8

Chocolate Brownie, Chocolate Sauce, Honeycomb Ice Cream

Apple & Raspberry Crumble 8

With Custard or Vanilla Ice Cream

Sicilian Crème Brulee 8

Sicilian Crème Brulee, Hazelnut Shortbread, Raspberry Compote

White Chocolate Mango & Passion Fruit Cheesecake 8

Served with Mango Sorbet

The Well Cheese Board 10

Mature Cheddar, Somerset Brie, Creamy Stilton, Chutney, Red Onion Chutney & Celery

Ice Cream & Sorbets 3 Scoops 7.50

Vanilla, Strawberry, Honeycombed, Salted Caramel Ice Cream – Mango or Raspberry Sorbet

Children's Menu

Cheeseburger & Chips Chicken Goujons Chips & Peas

Sausage Chips & Peas Cheese & Tomato Pizza & Chips

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