

THE BULL

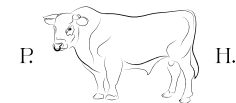
CHARLBURY

Events & Private Hire

Sheep Street, Charlbury, Chipping Norton, OX7 3RR

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Enquire Here



Welcome to The Bull

Standing on the corner of Sheep Street since early 1500s, it has been the cornerstone of Charlbury for centuries. It has seen many iterations over the years, however, its charm and character have remained.

Primarily a local pub serving good beer with restaurant centred around open fire cooking.

We celebrate seasonal British produce, sustainably sourced from local suppliers including our own Market Garden at Bruern Farms, and complement our menus with a curated wine list and craft beers.



Semi-Private Room

Tucked away just off the main restaurant, our Semi-Private Room offers a space for gatherings of up to 12 guests. Filled with natural light by day and softly lit in the evening, it's an inviting spot for everything from birthday lunches to relaxed family dinners.

Dine from our set menu with no minimum spend or room hire required.

If you would like to book this space please email reservations@thebullcharlbury.com

Seated 8-12



Secret Garden Room

Nestled just off the garden, our Secret Garden Room is a charming space complete with the warmth of a wood burner.

It's the perfect spot for everything from cosy family celebrations to special dinners with friends.

Seated 12-28

Standing 40



Safari Tent

Located in the garden of the pub, the safari tent can accommodate up to 48 guests for a seated meal, or 100 for drinks and canapés.

Asado-style cooking can be provided for this space in collaboration with our friends at The Bushcamp.

Seated 12-48

Standing 100





Snacks

Sample Menu

5 choices

Additional choices + £7pp

Oysters (+£24/Half Dozen)

Cod Cheeks, Mayonnaise

Rarebit

Cauliflower, Chilli

Potato Rosti, Garlic

Pork Scratchings, Apple Sauce

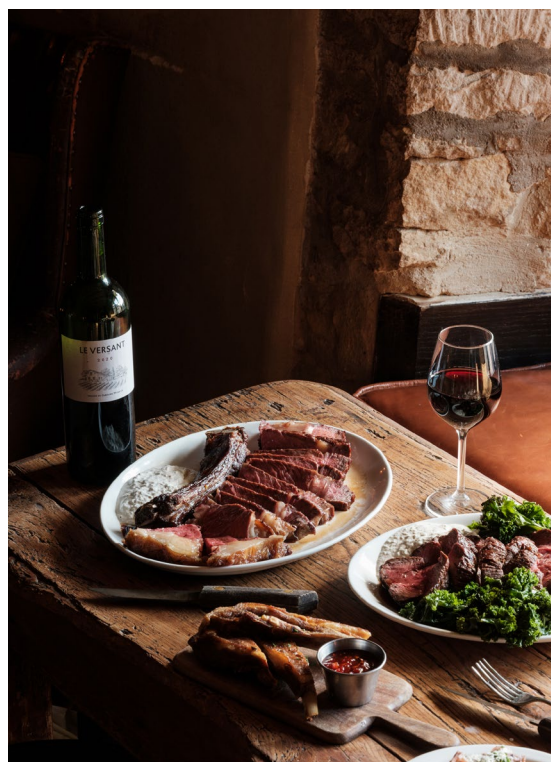
Pork Pie

Ham Hock, Mustard

Sausage Roll

Lamb Sausage

A discretionary 12.5% service charge will be added to your bill



Lunch & Dinner

Sample Menu

Served along the centre of the table for guests to share.
Dietary requirements will be catered for individually.

Starters - Choose 3 to share

Potted Shrimp, Cucumber
Squash, Kale
Chicken Liver, Toast
Radicchio, Stilton
Raw Beef, Egg Yolk
Treacle Bread, Butter (+£3pp)
Oysters (+£24/Half Dozen)

Mains - Choose 2 to share

The Bull Pie
Beetroot, Lentils
Seabass, Fennel
Chicken, Artichokes
Rib of Beef, Horseradish (+£20pp)
Monkfish Tail, Green Sauce (+£20pp)

Sides - Choose 2 to share

Mash | Rosemary Potatoes
Cabbage, Spenwood | Chard Gratin

Desserts - Choose 2 to share

Chocolate Mousse | Sticky Toffee Pudding | Pear & Almond Tart

Cheese Course (+£8pp)

A discretionary 12.5% service charge will be added to your bill



Light Lunch

Sample Menu

Available Monday - Thursday lunch only.

Served along the centre of the table for guests to share.

Dietary requirements will be catered for individually.

Treacle Bread, Butter

Oysters (+£24/Half Dozen)

Mains - Choose 1 to share

Onglet, Peppercorn

Roast Chicken, Artichoke

Baked Trout, Cucumber

Beetroot, Lentils

Sides - All served

Chard, Lemon

Rosemary Potatoes

Green Salad

A discretionary 12.5% service charge will be added to your bill



Wine

Sparkling

Ca' di Alte, Prosecco Spumante Extra Dry, Veneto, Italy, NV
Nutbourne Nutty Vintage Brut, Sussex, England, 2019
Devaux, Coeur de Bar, Blanc de Noirs, Champagne, France, NV
Ruinart, Rose, Champagne, France, NV
Krug, Grande Cuvée, 173ème Édition Brut, Champagne, France, MV

White

Saveroni, Trebbiano/Garganega, Veneto, Italy, 2025
Loimer, Grunter Veltliner, Kamptal, Austria, 2025
Trinity Hill, Chardonnay, Hawke Bay, New Zealand 2023
Domaine de Brosse, Sancerre, Loire Valley, France, 2024
Prophet's Rock Dry Riesling, Central Otago, New Zealand, 2022
Domaine C. Philippe Le Hardi, "Les Foires", Bourgogne, France, 2022

Skin Contact

Fratelli Felix Bianco, Vigneti Tardis, Campania, Italy, 2024
Judith Beck, Traminer, Burgenland, Austria, 2024

Rosé

Ochoa, Rosado de Lagrima, Navarra, Spain, 2024
Chateau d'Astros, Amour, Provence, France 2024

Red

Les Vignes de l'Eglise, Gren/Merlot, Cotes de Thau, France, 2024
Catherine & Pierre Breton, Grolleau, Loire, 2024 (Chilled Red)
De Loach, Heritage Collection Pinot Noir, California, USA, 2022
Chateau de Mille, St Lucide Syrah, Rhone, France, 2022
Pavillon Daugay, St Emillion, 2022
Corino, La Morra Barolo, Piedmont, Italy, 2022





Beer

Tap

Clifty's Pilsner 4.6%
Kicking Goat Cider 4.8%
Hawkstone Session 4.0%
Keller Pilsner 5.2%
Verdant Lightbulb 4.5%
Guinness 4.2%
Bull Bitter 4%
Off The Hook 4.3%
Lucky Saint 0.5%

Bottle

Hawkstone Session 4.0%
Guinness 0.0%
Lucky Saint IPA 0.5%





Cocktails

Classic

Martini
Whisky Sour
Old Fashioned
Negroni
Margarita
Paloma
Espresso Martini
Spritz

Low & No

Botivo Spritz
Virgin Mojito
Virgin Mary
Pentire Sour
Quarter Proof Collins
Quarter Proof Margarita
Soba Circus



Stay The Night

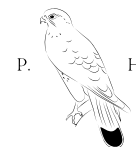
Our rooms are perfect for a single night stay or a long weekend away and have everything you need for a relaxing countryside escape.

Bedrooms feature freestanding baths, super king-sized beds and amenities by Wildsmith. Activities include clay-pigeon shooting, a friendly tennis match at the local court or if you're in the mood to unwind, there is a local Yoga studio.

There are some beautiful walks to enjoy (please make use of our map, walking sticks, and wellington boots) and some wonderful characters to meet. If you want a picnic to take with you, just ask us the day before.

If you are looking to book a room, please email rooms@thebullcharlbury.com with your enquiry. Please check availability [here](#).





THE BUSHCAMP

WILDERNESS COOKING

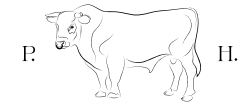
Unique outdoor cooking in an open-air setting.

Our offerings range from canapés and lobster rolls to a selection of meats, fish, and vegetables cooked over an open fire, along with oyster and dessert stations.

If you are looking enquire, please email
hello@thebushcamp.co.uk



thebushcamp.co.uk



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