
THE
BULL
CHARLBURY
EVENTS & PRIVATE HIRE



ABOUT

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


The Semi Private Room

The 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 a la carte, or pre-order from our set menu with no minimum spend or room hire required.

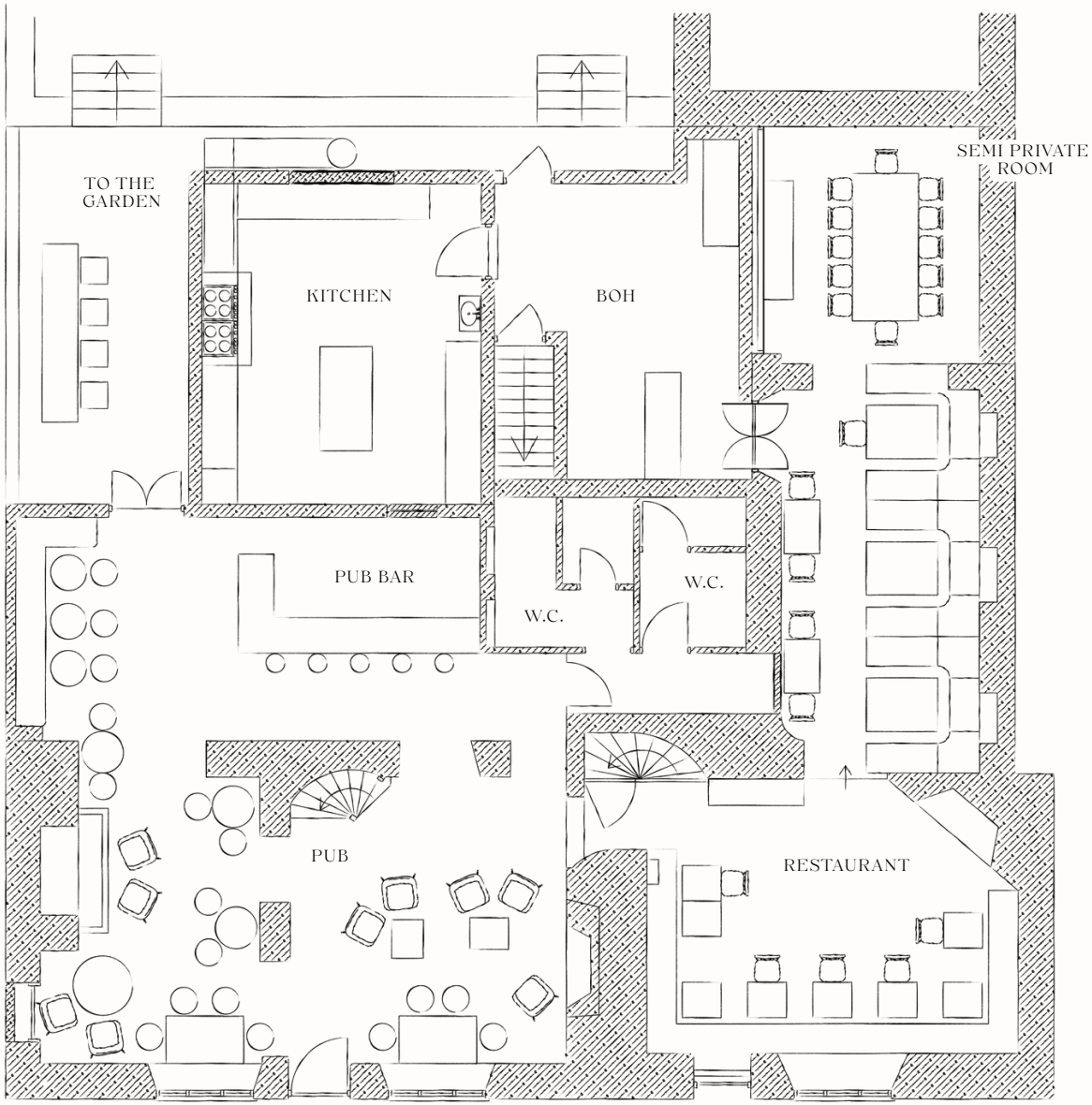
If you you would like to book this space please email reservations@thebullcharlbury.com

Seated 8-12



The Semi-Private Room

Seated 8-12



The Secret Garden









The Secret Garden

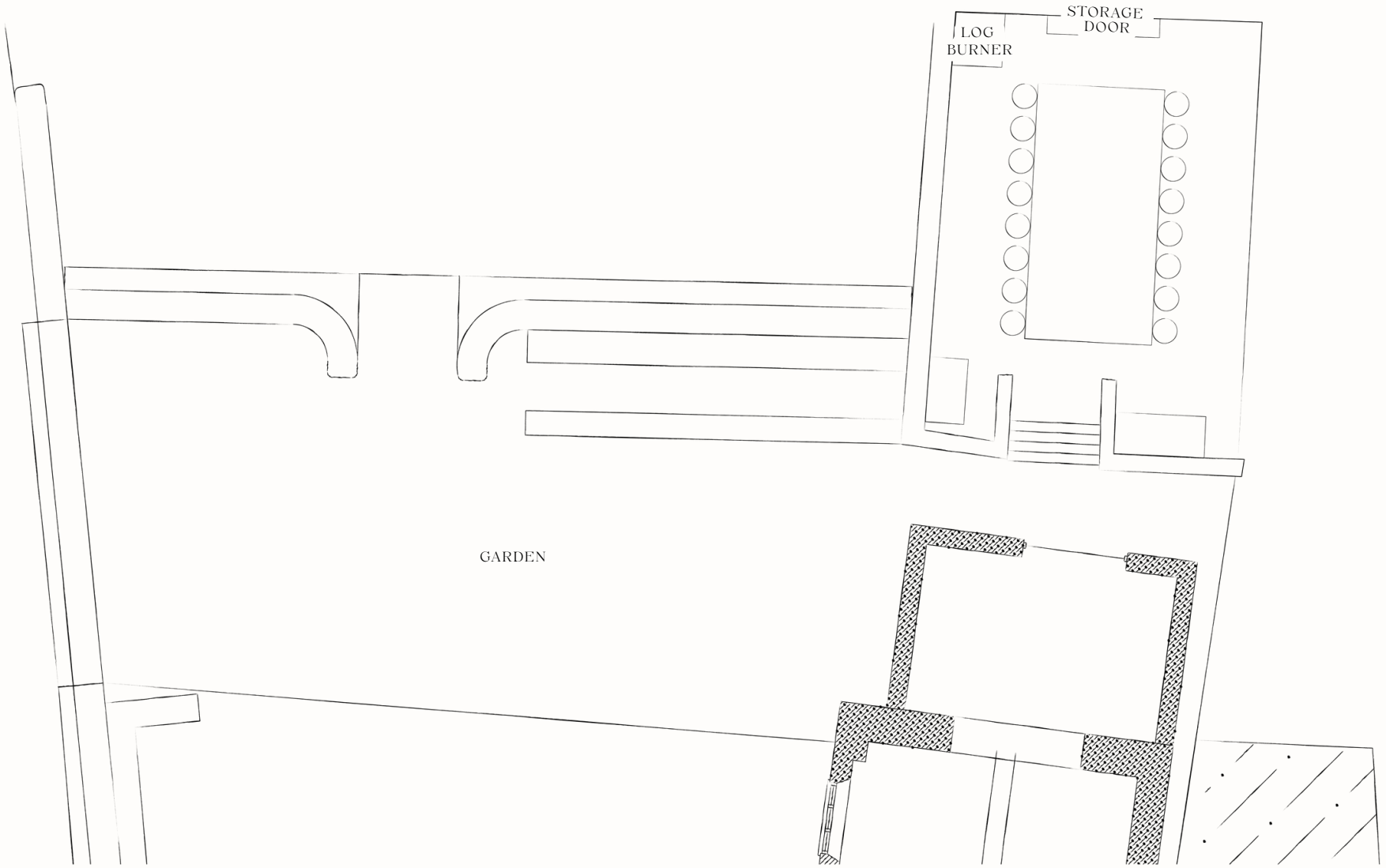
Nestled just off the garden, our Secret Garden Room is a charming space complete with the warmth of a wood burner.

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

Seated 12-28
Standing 40

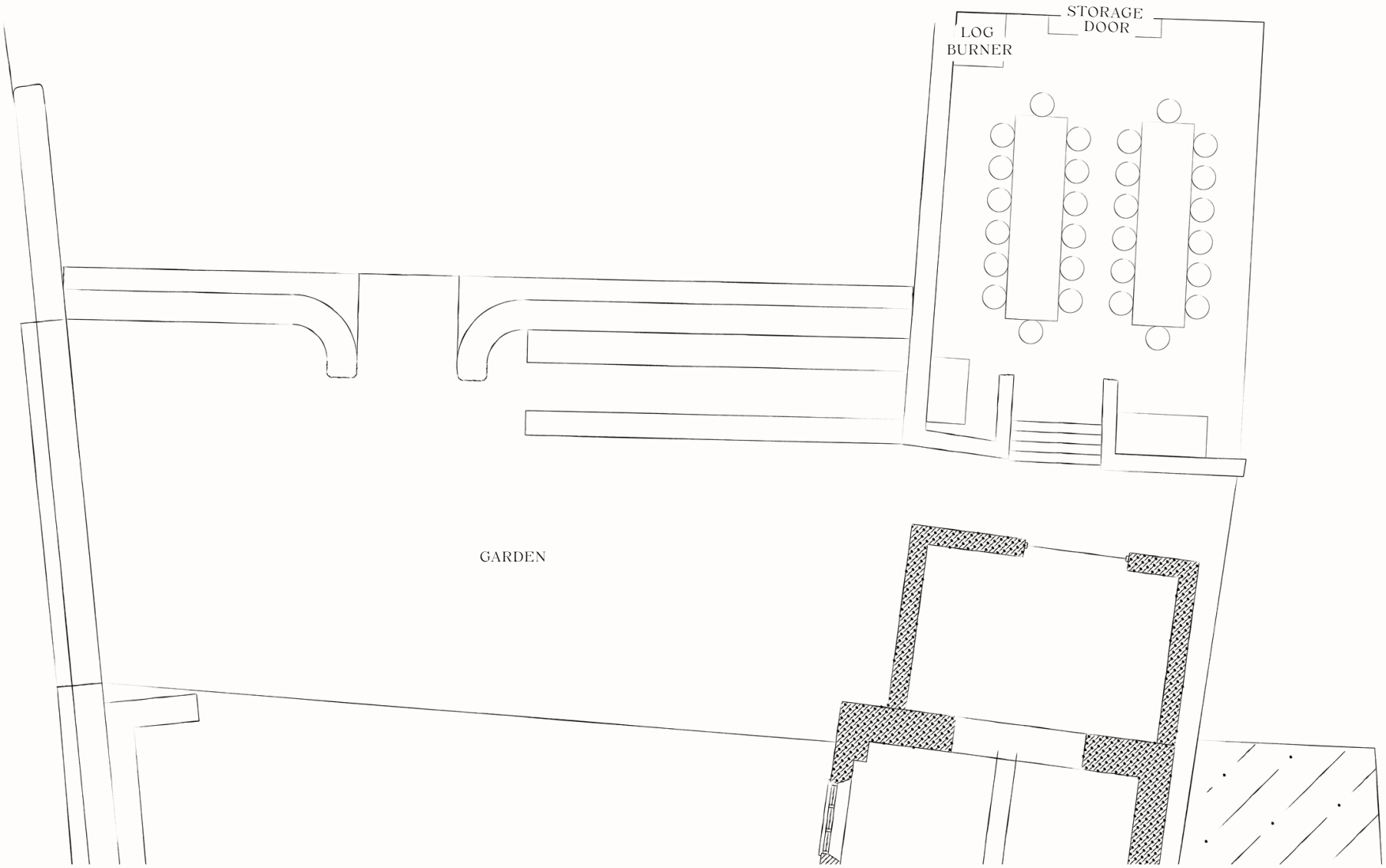
The Secret Garden

Seated 18



The Secret Garden

Seated 28



The Safari Tent



The 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









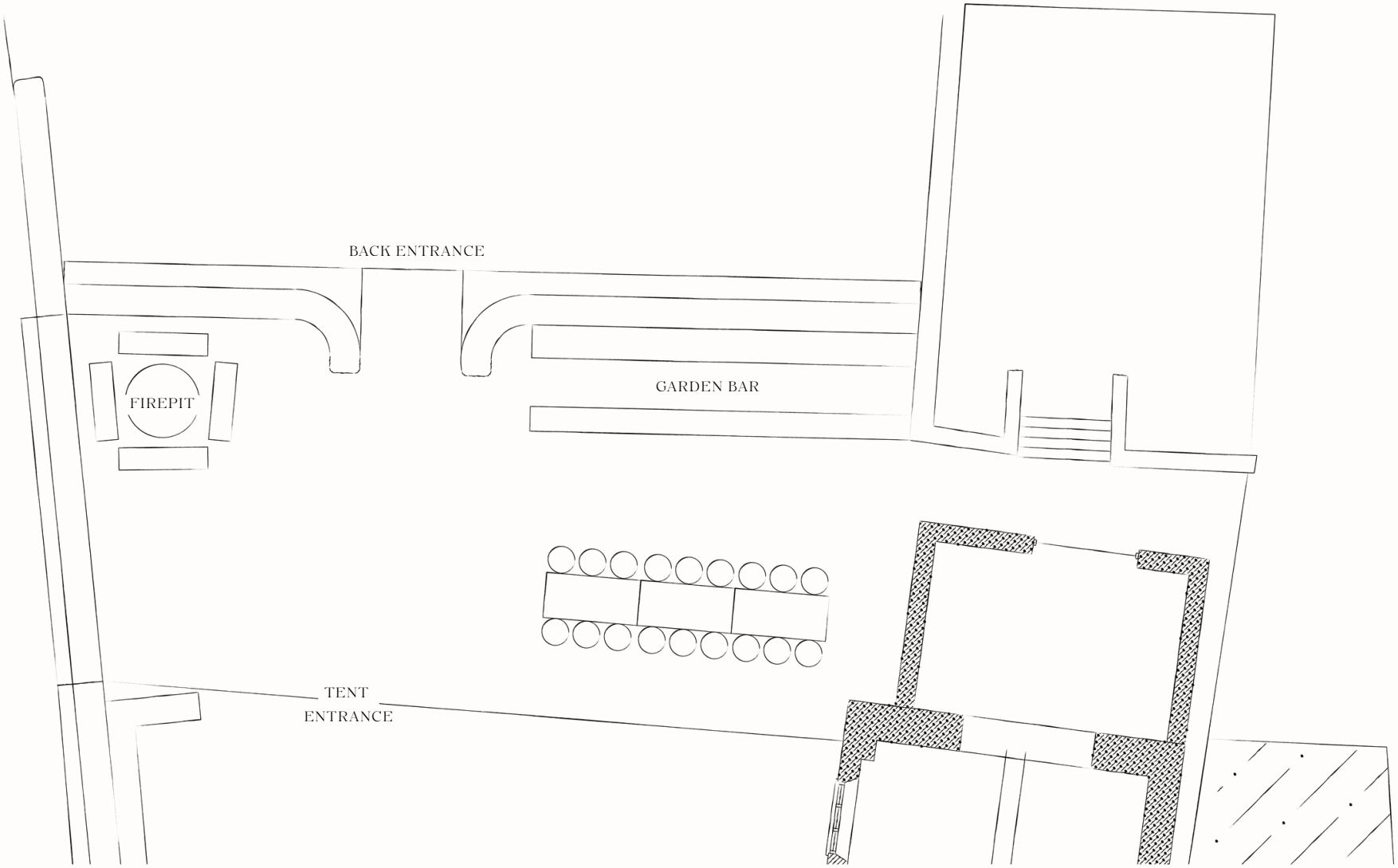
The Bushcamp

Alongside our in-house set menus, we can host The Bushcamp for events in The Safari Tent for outdoor cooking over an open fire. Their menus range from canapés and lobster rolls to a selection of meats, fish and vegetables cooked over the flames, with oyster and dessert stations also available.

To enquire, please email hello@thebushcamp.co.uk and a member of their team will be in touch.

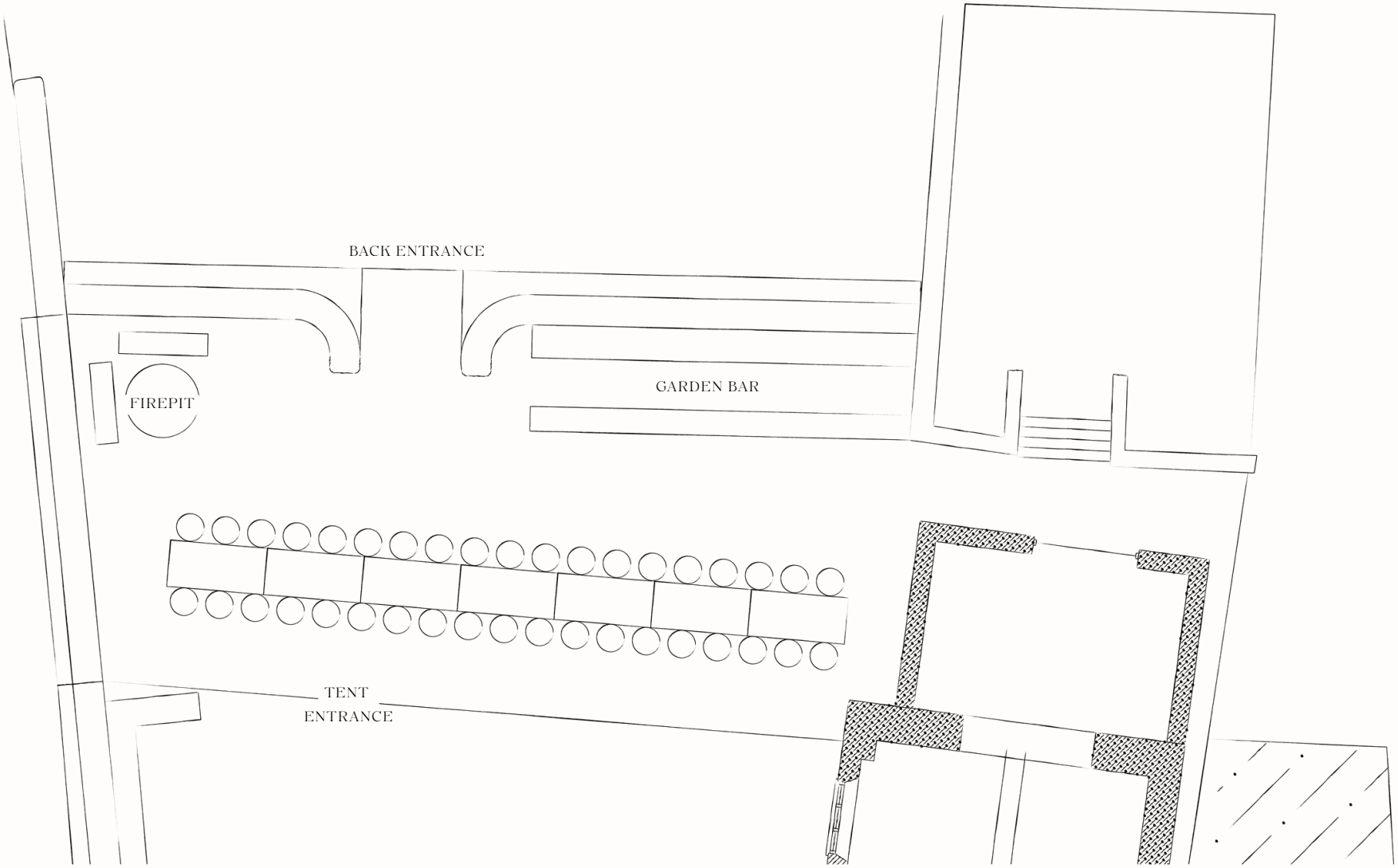
The Safari Tent

Seated 18



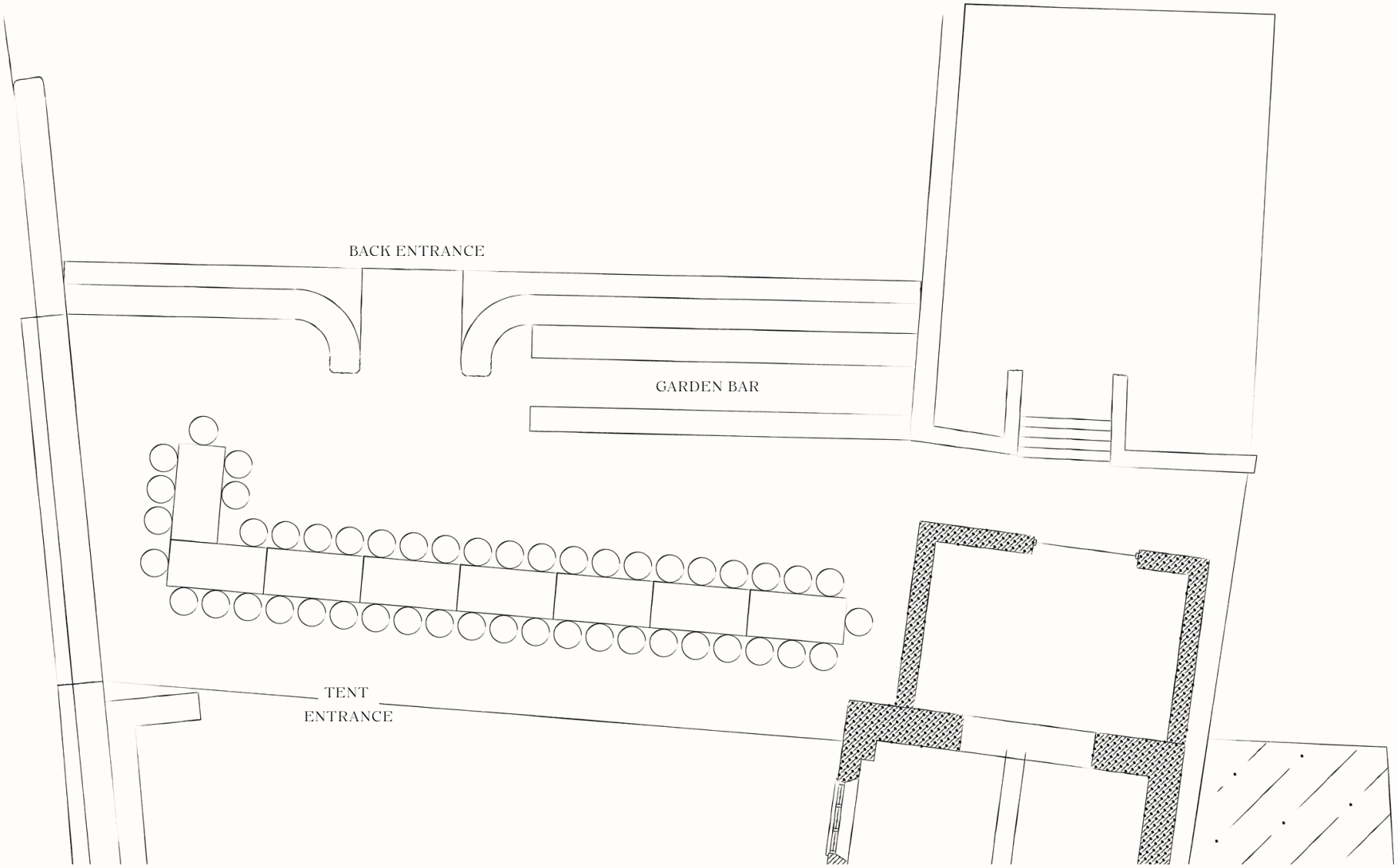
The Safari Tent

Seated 36



The Safari Tent

Seated 48





Snacks

£35 per person, 5 choices
£7 per person for additional choices
Sample Menu

Oysters (+£24/half dozen)
Prawns, Mayo
Rollmops, Cucumber
Cod cheeks, Mayo

Rarebit
Cauliflower, Chilli
Potato Rosti, Garlic

Pork Scratchings, Apple Sauce
Pork Pie
Ham Hock, Mustard
Sausage Roll



Light Lunch

£35 per person

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

MAINS - 1 choice
Onglet, Peppercorn
Roast Chicken, Artichoke
Salmon, Butter Sauce
Pumpkin & Sage Tart

SIDES - All served
Parsnips
Roast Potatoes
Red Cabbage

Lunch & Dinner

£85 per person

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

STARTERS - 3 choices
Raw beef, Egg yolk
Mussels, Sorrel
Game Terrine, Damsons
Squid, Chilli
Leeks, Mustard

MAINS - 2 choices
The Bull Pie, Gravy
Salmon, Butter Sauce
Brill, Spinach
Pumpkin & Sage Tart
Lamb Shoulder, Barley (+£20pp)
Rib of beef, Horseradish (+£20pp)
Fish Pie (+£20pp)

SIDES - 2 choices
Roast Potatoes | Mash
Parsnips | Chard Gratin | Red Cabbage
Cabbage, Spenwood

DESSERT - 2 choices
Fruit Trifle | Sticky Toffee Pudding
Chocolate Terrine, Brandy Prunes

CHEESE COURSE (+10pp)
Cheese & Crackers

Wine

Sparkling

Ca' di Alte, Prosecco Spumante Extra Dry, Veneto, Italy, NV	42
Jean Becker, Crémant d'Alsace, Alsace, France NV	68
Langham Wine Estate, Corallian Cuvée, England, UK, NV	87
Devaux, Coeur de Bar, Blanc de Noirs, Champagne, France, NV	105
Devaux Rosé, Coeur des Bar, Champagne, France, NV	135
Alfred Gratien, Blanc de Blancs, Grand Cru Champagne, France, 2017	175
Krug, Grande Cuvée, 173ème Édition Brut; Champagne, France, MV	189
MAGNUM - Devaux, Cuvée D Champagne, 7 years aged, NV	210

White

Saveroni, Trebbiano/Garganega, Veneto, Italy, 2025	42
Belardent, Picpoul di Pinet, Languedoc-Roussillon, France, 2024	48
Quinta de Azevedo, Loureiro Escolha, Minho, Portugal, 2024	49.5
Loimer, Grunter Veltliner, Kamptal, Austria, 2025	56
Trinity Hill, Chardonnay, Hawkse Bay, New Zealand 2023	68
Rafael Palacios, 'Louro Do Bolo', Valdeorras Godello, Galicia, Spain, 2023	70
Domaine de Brosses, Sancerre, Loire Valley, France, 2025	75
Domaine C. Phillipe Le Hardi, "Les Foires", Bourgogne, France, 2022	75
Domaine Vrignaud, Chablis, 2023	78
Prophet's Rock Dry Riesling, Central Otago, New Zealand, 2022	78
Schloss Johannisberg, Silberlack Riesling, Rheingau, Germany, 2022	110
Chateau Brown Blanc, Pessac Leognan, Bordeaux, France 2023	125
Domaine Etienne-Defaix, 1er Cru, Cote de Lechet, Chablis, France, 2012	135

Rosé

Ochoa, Rosado de Lagrima, Navarra, Spain, 2024	42
Chateau Henri Bonnaud, Terre Promise, Provence, France, 2025	65

Skin Contact

Fratelli Felix Bianco, Vigneti Tardis, Campania, Italy, 2024	47
Judith Beck, Traminer, Burgenland, Austria, 2024	65

Red

Les Vignes de l'Eglise, Gren/Merlot, Cotes de Thau, France, 2024	42
Mandrarossa. Frappato, Sicily, Italy, 2025	49.5
Cervoles Garnatxa, Cervoles Cellar, Catalonia, 2022	54
Bodega Colomé, Malbec, Salta, Argentina, 2023	72
De Loach, Heritage Collection, Pinot Noir, California, USA, 2022	75
Sidewood, Mappinga, Shiraz, Adelaide Hills, Australia, 2017	89
Phelps Creek, Pinot Noir, Colombia Gorge, Oregon, 2019	98
Corino, La Morra Barolo, Piedmont, Italy, 2022	105
Domaine Desvignes, 'Champ La Dame', Givry, 2022	105
Justin Girardin, La Maladiere 1er Cru, Santenay, 2022	115
Château Cantemerle, Haut Medoc, Bordeaux, 2017	125

Sweet & Fortified

Contero, Brachetto d'Acqui, Piemonte, Italy, 2025	48
Chateau Laville, Sauternes, Bordeaux, France, 2022	115
Sandeman, 20 Years Tawny Port, Douro Valley, Portugal, NV	130

Wine Packages

Each package includes sparkling and
a choice of one white and one red wine.

£45pp

Sparkling	Jean Becker, Cremant d'Alsace, France, NV
White	L. Papin, Muscadet Sur Lie “Garance”, Loire Valley, France, 2024
White	Trinity Hill, Chardonnay, Hawkse Bay, New Zealand 2023
Red	De Loach, Heritage Collection Pinot Noir, California, USA, 2022
Red	Chateau Mahon-Laville, Bordeaux Superieur, France, 2024

£75pp

Sparkling	Devaux, Coeur de Bar, Champagne, France, NV
White	Pieropan, 'La Rocca' Soave Classico, Veneto, Italy, 2024
White	Domaine de Brosses, Sancerre, Loire Valley, France, 2024
Red	Domaine Desvignes, 'Champ La Dame', Givry, 2022
Red	Corino, La Morra Barolo, Piedmont, Italy, 2022

£120pp

Sparkling	Alfred Gratien, Blanc de Blancs, Grand Cru, 2017
White	David Moret, Auxey-Duresses, Côte de Beaune, Burgundy, 2023
White	Domaine Etienne Defaix, Chablis 1er Cru Cote de Lechet, 2012
Red	Domaine Rossignol-Trapet, Vieilles Vignes, Gevrey-Chambertin, 2022
Red	Domaine du Tunnel, Cornas, Rhone Valley, 2023

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

The Secret Garden

Capacity	Seated | 12-28 guests Standing | Up to 40 guests
Event Timings	Lunch | Mon-Sun: 12pm - 4pm Dinner | Mon-Sun: 6pm - 10.30pm
Amenities	Private use of The Secret Garden Fireplace Table dressing including tablecloths, flowers, candles, name cards and menus Television equipment available on request
Minimum Spend	We operate on a minimum spend basis, which is fulfilled through food and beverage purchased during your event. Should the minimum spend not be reached on the day, the remaining balance will be charged as a private room hire fee. Minimum spends are inclusive of VAT and exclusive of 12.5% discretionary service charge. To secure your booking, a signed contract and deposit is required and will be deducted from your final invoice.
Booking Info	All event spaces are offered subject to availability and are booked on a first-come, first-served basis. Unfortunately, we are unable to hold dates without a confirmed booking and deposit.



The Safari Tent



Capacity	Seated	12-48 guests Standing	Up to 100 guests
Event Timings	Lunch	12pm - 4pm Dinner	6pm - 10.30pm
Amenities	Private Bar Included Table dressing including flowers, candles, and menus Television equipment available on request
Minimum Spend	We operate on a minimum spend basis, which is fulfilled through food and beverage purchased during your event. Should the minimum spend not be reached on the day, the remaining balance will be charged as a private room hire fee. Minimum spends are inclusive of VAT and exclusive of 12.5% discretionary service charge. To secure your booking, a signed contract and deposit is required and will be deducted from your final invoice.
Booking Info	All event spaces are offered subject to availability and are booked on a first-come, first-served basis. Unfortunately, we are unable to hold dates without a confirmed booking and deposit.



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, superking-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, reach out to us before your stay to arrange a massage.

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.



ENQUIRE HERE

The Bull, Sheep Street, Charlbury, OX7 3RR
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