

THE BULL AND CIRCLE

THE TAVERN'S TALE

The Bull and Circle is owned by a widowed woman and her son, both of whom are members of a race that is exotic in the area. One of the owners has no hidden secrets or unusual quirks, but the other used to perform in the circus and doesn't like talking about what happened there. Before owning the tavern, one of the owners made a living as a writer, while the other studied religion at a monastery. The inspiration for the tavern's name was a misinterpretation of another famous tavern's name. It is a tavern of modest quality, and its main draw is its rough-and-tumble anything goes atmosphere.

THE BARTENDER

The bartender at The Bull and Circle is an elderly male elf who is acutely attractive. He is often energetic in disposition. His skin is bronzed, and he has shiny hair, kept in a slicked-back style. Physically, he is svelte.

THE CLIENTELE

On a typical night, the clientele at The Bull and Circle can be described as sort of obnoxious. On this occasion, there are over a dozen other people currently in the tavern. Some of the patrons are sharing tales of past adventures—successes and failures, others are consumed in a philosophical conversation, and a couple others are discussing religious or political matters. Sitting at a secluded table, there is a deceptively calm looking figure. They are trying to sell a map which they claim leads to a hidden treasure.

THE ACCOMMODATIONS

The rooms for rent at The Bull and Circle are not quite tiny and spotless. There is currently one room available for rent. The cost for a night's stay is 4 sp, 5 cp. If the party spends the night in the tavern, strange dreams trouble them in the night. When they wake the next morning, the sound of carnival music echoes in their heads.

BEVERAGES

WINES

Dueling Fungus Shiraz

A poorly made red wine that is described as herbaceous and lean.

Bottle price: 1 gp

Glass price: 3 sp, 5 cp

Slashing Cat Shiraz

A locally produced red wine with a bouquet that is herbaceous and dirty.

Bottle price: 2 gp, 6 sp

Glass price: 8 sp, 7 cp

Staff and Sphere Chardonnay

A finely made white wine with a taste that is buttery, rough, and bitter.

Bottle price: 7 gp, 4 sp

Glass price: 2 gp, 4 sp

House Cabernet Sauvignon

A house-made red wine with flavors that are crisp and rough.

Bottle price: 1 gp, 6 sp

Glass price: 5 sp, 3 cp

LAGERS & ALES

Stunning Warhammer Malt

6.05% ABV

A locally brewed medium brown malt. Described as a full-bodied malt with a sour finish.

Gallon price: 4 sp, 7 cp

Pint price: 9 cp

Necrotic Ranger Porter

6.32% ABV

A locally brewed medium brown porter. Described as a complex porter with an aftertaste of coffee and a bitter finish.

Gallon price: 5 sp, 2 cp

Pint price: 1 sp

Sleeping Candle Hard Cider

5.91% ABV

An imported light amber cider. Described as a fruity cider with a sweet finish.

Gallon price: 5 sp, 1 cp

Pint price: 1 sp

House Stout

5.05% ABV

A house-brewed medium brown stout. Described as a sour stout with an aftertaste of malt and a smooth finish.

Gallon price: 3 sp, 8 cp
Pint price: 7 cp

House Hard Cider

4.32% ABV

A house-brewed reddish cider. Described as a complex cider with a sour finish.

Gallon price: 3 sp, 7 cp
Pint price: 7 cp

LIQUORS

Toothless Staff Rum

A poorly made sugarcane rum.

Bottle price: 9 sp, 4 cp
Shot price: 1 sp, 5 cp

Woodland Quill Vodka

An imported sugarbeet vodka.

Bottle price: 2 gp, 7 sp
Shot price: 4 sp, 5 cp

House Whiskey

A house-made wheat whiskey.

Bottle price: 1 gp, 2 sp
Shot price: 2 sp, 1 cp

Nervous Horn Rum

A poorly made sugarcane rum.

Bottle price: 9 sp, 4 cp
Shot price: 1 sp, 5 cp

Emerald Pick Vodka

An imported molasses vodka.

Bottle price: 2 gp, 7 sp
Shot price: 4 sp, 5 cp

FOOD MENU

STARTERS

Deep-Fried Potato Wedges

Potato wedges fried in butter. Served with a honey-based sauce.

1 sp, 8 cp

Bread Bowl

A bowl of day-old seven-grain bread. Served with melted butter for dipping.

1 sp

Jam-Packed Baby Artichokes

A platter of baby artichokes jam-packed with a

mixture of garlic and cream cheese.
2 sp, 1 cp

SALADS

Fish Soup

A thick soup with hearty chunks of fish, barley, and onions.

1 sp, 7 cp

Rabbit Stew

A thick stew with chunks of rabbit, barley, and celery.

1 sp, 6 cp

Romaine Salad

Leaves of romaine tossed with tomatoes.

1 sp, 6 cp

ENTREES

Herb-crusted Fish

Herb-crusted cubes of fish in a vodka sauce alongside noodles with a side of kale.

3 sp, 2 cp

Blackened Rabbit

Blackened rabbit in a thick gravy alongside bread with a serving of artichoke.

3 sp

The meat in this dish is overcooked to the point of being nearly inedible.

Pan-fried Pork

Pan-fried pork in a thick gravy served with quinoa with a serving of red beans and leeks.

3 sp, 2 cp

Grilled Venison

Grilled slices of venison in a thick gravy served with quinoa with a serving of green beans.

3 sp, 2 cp

The meat in this dish is undercooked to the point of being dangerous to consume.

Blackened Pork

Blackened bits of pork in garlic sauce served over rice and a helping of green peppers.

3 sp, 1 cp

Created with Not Another Tavern Generator from The Copper Sanctum
©2018 Ian F Evans