



Monday to Thursday | All Day
PRIX FIXE MENUS
 TWO COURSES FOR 20.00
 THREE COURSES FOR 25.00
Please speak to the team for this menu

SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve) sun-blushed tomatoes	4.75	Spiced Maple-roasted Nuts (gf) (ve)	4.75	Red Pepper Hummus (gfa) (ve) pomegranate, roasted hazelnut, coriander, flatbread	5.50
Padron Peppers (gf) (ve) olive oil, Maldon sea salt	4.75	Traditional Pork & Sage Sausage Roll	6.00	Pigs in Blankets honey & mustard glaze	5.75
		Scotch Egg	5.75		
		Roast Sweet Potato & Spinach Vegan Roll (ve)	5.75		

SMALL PLATES

Korean Crispy Fried Chicken (gf) sesame, spring onion	8.50	Crispy Squid (gf) chilli, spring onion, aioli	8.00	Roasted Delica Pumpkin Salad (gf) (ve) Small 8.50 Large 16.50 whipped feta, fris�e, chicory, pomegranate molasses, toasted hazelnuts
King Prawns (gfa) garlic chilli parsley butter, focaccia	11.50	Halloumi Fries (gf) (v) cornflake crumb, pomegranate, tahini dressing, sweet chilli jam	9.50	Crispy Duck Salad (gf) Small 10.75 Large 16.50 carrots, mooli, mangetout, pickled ginger, pomegranate, sesame dressing, coriander, chilli
Roasted Mushroom & Chestnut Soup (gfa) (ve) sourdough, truffle oil	6.50			

SHARERS

Bread & Olive Board (ve) artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip	14.00	Whole Baked Camembert (gfa) (v) truffled honey, fig jam, candied walnuts, sourdough	18.25
---	-------	---	-------

LUNCH

MONDAY TO SATURDAY 12-5PM • All our sandwiches are served with skin-on fries

CHOOSE ANY LUNCH DISH WITH A SOFT DRINK FOR 12.50 • MONDAY TO FRIDAY • 12PM -3PM • ADD  2 FOR ALCOHOLIC DRINK

Fish Finger Sandwich (gfa) beer-battered haddock, lettuce, tartare sauce, farmhouse bread	13.75	Grilled Halloumi Sandwich (v) focaccia, pickled beetroot, aioli, wild rocket, chili relish	13.25	Classic Club Sandwich free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	13.75
Philly Steak Wrap grilled steak, roasted pepper, American cheese, pickles	13.25	Hummus, Pickled Beetroot, Stir-Fried Vegetables & Rocket Wrap (ve)	12.50		
Mushroom & Fennel Sausage Lasagna b�chamel sauce, mixed leaf salad	13.50	6oz Bavette Steak (gf) garlic & shallot butter, skin-on fries	13.75	Bacon Chop (gf) fried duck egg, triple-cooked chips	12.25

MAINS

Beer-battered Fish & Triple-cooked Chips (gf) North Sea haddock, pea puree, tartare sauce	17.75	Hand-raised Chicken & Leek Pie sticky red cabbage, roast thyme carrot, mashed potato, gravy	16.50	24 Hour Duck Ragu tagliatelle, Parmesan, chives	16.00
Flat-iron Half Chicken (gf) roasted garlic & rosemary butter, baked baby potatoes, cavolo nero	17.25	Traditional English Pork Sausages mashed potatoes, onion gravy, watercress	12.25	Hand-raised Roast Sweet Potato & Spinach Vegan Pie (ve) mashed potato, seasonal greens	16.50
Roast Petershead Cod (gf) chorizo & crushed potato, samphire, aioli	22.25	Roasted Red Pepper & Cavolo Nero Risotto (gf) (ve) toasted pine nuts, green oil	14.00		

GRILLS

Chuck & Rib Burger brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	16.75	8oz Flat-iron Steak (gf) sauteed new potatoes, leeks, cherry tomatoes, chimichurri, watercress	18.50	10oz Ribeye Steak (gf) fries, slow-roasted tomato, roasted mushroom, watercress	26.00
Crispy Chicken Burger brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	15.75	8oz Rump Steak (gf) fries, slow-roasted tomato, roasted mushroom, watercress	18.00	8oz Sirloin Steak (gf) triple-cooked chips, slow-roasted tomato, portobello mushroom, watercress	28.00
Roast Portobello Mushroom Miso Burger (ve) plant-based patty, red onion jam, tahini mayonnaise, tomato, baby gem, skin-on fries	15.50	8oz Fillet Steak (gf) fries, slow-roasted tomato, roasted mushroom, watercress	36.00	Grilled Chicken �esar Salad crispy bacon, lettuce, croutons, Parmesan & �esar dressing	14.75

Peppercorn Sauce (gf)	2.75	Roasted Garlic & Shallot Butter (gf) (v)	1.50
------------------------------	------	---	------

SIDES

Triple-cooked Chips (gf) (ve)	5.00	Buttered Cavolo Nero (gf) (v)	3.75	Side Salad (gf) (ve)	3.75
Truffle Parmesan French Fries (gf)	6.00	Sticky Red Cabbage (gf) (ve)	6.25	Buttered Seasonal Greens (gf) (v)	4.50
Fries (gf) (ve)	4.50	Mashed Potato (gf) (v)	4.50	Pigs in Blankets honey & mustard glaze	5.50
Beer-battered Onion Rings (gf) (ve)	5.00	Buttered Baby Potatoes (gf) (v) chives	5.00		

(v) Suitable for vegetarians (ve) vegan (gf) gluten free (gfa) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Deals will not be running from Monday 9th December – Wednesday 1st January (inclusive) to ensure the teams can provide the best Christmas experience. Our staff receive 100% of any tips. Service is not included.





BARTON MILLS
THE BULL
• INN •



We'd love to hear from you!
Scan the QR code to leave us a review.