



SNACKS - ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve) 4.75 sun-blushed tomatoes	Padron Peppers (gf) (ve) 4.75 olive oil, Maldon sea salt	Red Pepper Hummus (gfa) (ve) 5.50 pomegranate, roasted hazelnut, coriander, flatbread
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SMALL PLATES

Korean Crispy Fried Chicken (gf) 8.50 sesame, spring onion	Crispy Squid (gf) 8.00 chilli, spring onion, aioli	Roasted Delica Pumpkin Salad (gf) (ve) Small 8.50...Large 16.50 whipped feta, frisée, chicory, pomegranate molasses, toasted hazelnuts
Roasted Mushroom & Chestnut Soup (gfa) (ve) 6.50 sourdough, truffle oil	Halloumi Fries (gf) (v) 9.50 cornflake crumb, pomegranate, tahini dressing, sweet chilli jam	

SHARERS

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

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

Fish Finger Sandwich (gfa) 13.75 beer-battered haddock, lettuce, tartare sauce, farmhouse bread	Grilled Halloumi Sandwich (v) 13.25 focaccia, pickled beetroot, aioli, wild rocket, chili relish	Mushroom & Fennel Sausage Lasagna 13.50 béchamel sauce, mixed leaf salad
Philly Steak Wrap 13.25 grilled steak, roasted pepper, American cheese, pickles	Hummus, Pickled Beetroot, Stir-Fried Vegetables & Rocket Wrap (ve) 12.50	6oz Bavette Steak (gf) 13.75 garlic & shallot butter, skin-on fries

MAINS

Beer-battered Fish & Triple-cooked Chips (gf) 17.75 North Sea haddock, pea purée, tartare sauce	Roast Petershead Cod (gf) 22.25 chorizo & crushed potato, samphire, aioli	Traditional English Pork Sausages 12.25 mashed potatoes, onion gravy, watercress
Flat-iron Half Chicken (gf) 17.25 roasted garlic & rosemary butter, baked baby potatoes, cavolo nero	Hand-raised Chicken & Leek Pie 16.50 sticky red cabbage, roast thyme carrot, mashed potato, gravy	Hand-raised Roast Sweet Potato & Spinach Vegan Pie (ve) 16.50 mashed potato, seasonal greens

GRILLS

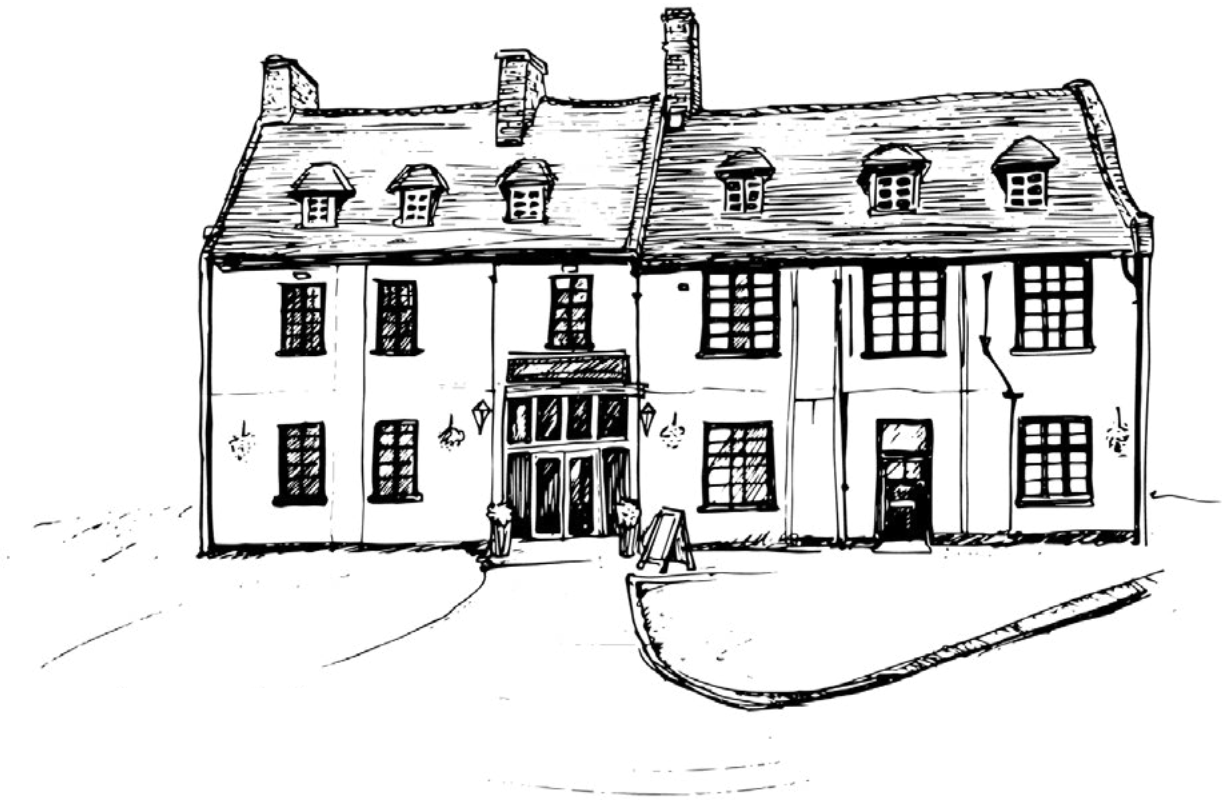
Chuck & Rib Burger 16.75 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	8oz Flat-iron Steak (gf) 18.50 sautéed new potatoes, leeks, cherry tomatoes, chimichurri, watercress	10oz Ribeye Steak (gf) 26.00 fries, slow-roasted tomato, roasted mushroom, watercress
Crispy Chicken Burger 15.75 brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	8oz Rump Steak (gf) 18.00 fries, slow-roasted tomato, roasted mushroom, watercress	8oz Sirloin Steak (gf) 28.00 triple-cooked chips, slow-roasted tomato, portobello mushroom, watercress
Roast Portobello Mushroom Miso Burger (ve) 15.50 plant-based patty, red onion jam, tahini mayonnaise, tomato, baby gem, skin-on fries	8oz Fillet Steak (gf) 36.00 fries, slow-roasted tomato, roasted mushroom, watercress	Grilled Chicken Caesar Salad 14.75 crispy bacon, lettuce, croutons, Parmesan & Caesar dressing
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 5.50
Beer-battered Onion Rings (gf) (ve) 5.00	Buttered Baby Potatoes (gf) (v) 5.00	honey & mustard glaze



BARTON MILLS
THE BULL
• INN •



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



(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. Service is not included.