



Monday to Wednesday | All Day
PRIX FIXE MENUS
 TWO COURSES FOR 18.50
 THREE COURSES FOR 23.50
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)..... 5.75 sun-blushed tomatoes	Spiced Maple-Roasted Nuts (gf) (ve)..... 5.00	Red Pepper Hummus (gfa) (ve)..... 5.75 pomegranate, roasted hazelnut, coriander, flatbread
Padron Peppers (gf) (ve) 5.00 olive oil, Maldon sea salt	Traditional Pork & Sage Sausage Roll 6.00	Pigs in Blankets 6.00 honey & mustard glaze
	Scotch Egg 6.00	

SMALL PLATES

Korean Crispy Fried Chicken (gf) 8.75 sesame seeds, spring onion	Crispy Squid (gf) 8.50 chilli, spring onion, aioli	Burrella (Vegan Burrata) (gfa) (ve)..... 15.00 wild garlic pesto, Marinda tomatoes, broad beans, black pepper croutons
King Prawns (gfa) 11.75 romesco sauce, garlic chilli parsley butter, focaccia	Halloumi Fries (gf) (v) 9.75 cornflake crumb, pomegranate, tahini dressing, sweet chilli jam	Superfood Salad (gf) (v) Small 12.00 Main 18.00 buckwheat, lambs lettuce, roasted courgette, broad beans, cherry tomatoes, spring onion, pomegranate, ezme dressing Add Chicken, Halloumi or King Prawns 5.00
Spring Minestrone (gf) (ve) 6.75 chard, spring greens, kale, tomato & chickpeas	Burrata (gfa) (v) 12.75 wild garlic pesto, Marinda tomatoes, broad beans, black pepper croutons	

SHARERS

Bread & Olive Board (ve) 14.25 artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip	Baked Camembert (gfa) (v) 18.50 garlic, lemon thyme, red onion marmalade, candied walnuts, sourdough
--	--

LUNCH

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

CHOOSE ANY LUNCH DISH WITH A SMALL SOFT DRINK (POSTMIX ONLY) FOR £12.50 • MONDAY TO FRIDAY • 12PM -3PM • ADD £2 FOR ALCOHOLIC DRINK (EXCLUDES GUINNESS)

Fish Finger Sandwich 13.75 beer-battered haddock, lettuce, tartare sauce, farmhouse bread	Grilled Halloumi Sandwich (v) 13.45 focaccia, pickled beetroot, aioli, wild rocket, chilli relish	Classic Club Sandwich 14.45 free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce
Philly Steak Wrap 13.50 grilled steak, roasted pepper, American cheese, pickles	Whipped Feta Ciabatta (ve)..... 13.45 confit tomato, preserved lemon, rocket	
Mushroom, Fennel & Sausage Lasagne 14.00 béchamel sauce, mixed leaf salad	6oz Bavette Steak (gf) 14.25 garlic & shallot butter, skin-on fries	Aubergine Schnitzel (gf) (v) 14.25 swiss chard, romesco sauce, green oil, skin-on fries

MAINS

Beer-Battered Fish & Triple-Cooked Chips (gf) 18.25 North Sea haddock, pea purée, tartare sauce	Pan-fried Chalk Stream Trout (gf) 23.75 purple-sprouting broccoli, Pink Fir potatoes, preserved lemon & caper butter, saffron aioli	Hand-raised Roast Sweet Potato & Spinach Vegan Pie (ve)..... 17.00 mashed potato, seasonal greens
Flat-iron Half Chicken (gf) 17.75 roasted garlic & rosemary butter, baked baby potatoes, kale	Traditional English Pork Sausages 12.75 mashed potato, onion gravy, watercress	Hand-raised Chicken, & Mushroom Pie 17.50 spring greens, thyme-roasted carrots, mashed potato, gravy
Lamb Shank 27.50 roasted aubergine, cous cous, confit tomato sauce, mint, pomegranate	Jerusalem Artichoke & Red Chicory Risotto (gf) (ve)..... 14.50 crushed hazelnut, lemon oil	24 Hour Slow-cooked Pulled Lamb Shoulder Ragù 16.50 fresh tagliatelle, garden peas, mint, Parmesan

GRILLS

Chuck & Rib Burger 17.45 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	8oz Flat-iron Steak 18.50 slow-roasted tomato, roasted mushroom, watercress	10oz Ribeye Steak 27.00 slow-roasted tomato, roasted mushroom, watercress
Crispy Chicken Burger 16.45 brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	8oz Rump Steak 19.00 slow-roasted tomato, roasted mushroom, watercress	Grilled Chicken Caesar Salad 15.25 crispy bacon, lettuce, croutons, Parmesan & Caesar dressing
Roast Portobello Mushroom Miso Burger (ve)..... 16.00 plant-based patty, red onion jam, tahini mayonnaise, tomato, baby gem, skin-on fries	8oz Fillet Steak 37.00 slow-roasted tomato, roasted mushroom, watercress	

Garlic & Chilli King Prawns (gf) 8.00	Roasted Garlic & Shallot Butter (gf) (v) 1.50	Black Truffle Butter (gf) (v) 3.00
Peppercorn Sauce (gf) 2.75	Shallot Red Wine Jus (gf) (v) 3.00	Bearnaise Sauce (gf) (v) 4.00

SIDES

Triple-cooked Chips (gf) (ve) 5.25	Beer-battered Onion Rings (gf) (ve) 5.25	Side Salad (gf) (ve)..... 4.00
Truffle Parmesan French Fries (gf) 6.25	Mashed Potato (gf) (v) 4.75	Buttered Seasonal Greens (gf) (v)..... 5.50
Fries (gf) (ve)..... 4.75	Buttered Pink Fir Potatoes (gf) (v) 6.50 chives	Pigs in Blankets 6.00 honey & mustard glaze

(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.