

SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve) 5.75	Spiced Maple-roasted Nuts (gf) (ve) 5.00	Hummus (gfa) (ve) 6.25
sun-blushed tomatoes		pomegranate, roasted hazelnut, coriander, flatbread
Padron Peppers (gf) (ve) 5.50	Traditional Pork & Sage Sausage Roll 6.00	Pigs in Blankets 6.00
olive oil, Maldon sea salt	Scotch Egg 6.00	honey & mustard glaze

Crispy Fried Chicken (gf) 8.75	Halloumi Fries (gf) (v) 9.75	Burrata (v) (vea) 12.75
hot chilli honey, lemon mayo	cornflake crumb, chipotle mayo, pomegranate, coriander	Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough
King Prawns (gfa) 12.00	Crispy Pork Belly Bites (gfa) 8.75	Whipped Vegan Feta (ve) 9.00
romesco sauce, garlic chilli parsley butter, focaccia	thai chilli honey, crispy shallot, coriander & lime	Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough
Crispy Squid (gf) 8.50	Superfood Summer Salad (gfa) (ve) Small 8.50 ... Large 14.00	
chilli, spring onion, aioli	baby spinach, fennel, orange, roasted corn, giant cous cous, kalamata olives, lemon vinaigrette, hummus	

Bread & Olive Board (ve) 14.25	Hot Honey-baked Feta Cheese (gfa) (v) 19.00
artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip	fresh figs, za'atar, 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 • FOR SELECTED ALCOHOLIC DRINKS, ADD £2*

Fish Finger Sandwich (gfa) 13.75	Philly Steak Wrap 13.50	Asparagus, Keen's Cheddar & Chervil Tart (v) 14.25
beer-battered haddock, lettuce, tartare sauce, farmhouse bread	grilled steak, roasted peppers & onions, American cheese, pickles	mixed leaf salad, lemon vinaigrette
Classic Club Sandwich 14.45	Hot Honey & Halloumi Focaccia (v) 13.45	6oz Bavette Steak (gf) 14.25
free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	beef tomato, baby spinach, lemon mayo	garlic & shallot butter, skin-on fries
	Crispy Aubergine Steak Ciabatta (ve) 13.45	Puttanesca Tagliatelle (v) 14.25
	romesco sauce, wild rocket	kalamata olives, garlic, cherry tomatoes, chilli, capers, parsley

Chuck & Rib Burger (gfa) 17.45	Flat-iron Half Chicken (gf) 17.75	Dressed Crab (gf) 17.75
brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	lemon & garlic butter, coleslaw, skin-on fries	chipotle potato salad, mixed leaf & cherry tomato
Crispy Chicken Burger (gfa) 16.45	Hand-raised Chicken & Mushroom Pie 17.50	Asparagus & Pea Risotto (gf) (ve) Small 8.50 Large 13.75
brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	seasonal greens, thyme-roasted carrots, mashed potato, gravy	gremolata
Smoked Mushroom Burger (ve) 16.00	Traditional English Pork Sausages 12.75	Pan-fried Chalk Stream Trout 23.75
vegan chorizo mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries	mashed potato, onion gravy, seasonal greens	purple sprouting broccoli, new potatoes, preserved lemon & caper butter, saffron aioli
Beer-Battered Fish & Triple-Cooked Chips (gf) 18.25	Maple-glazed Pork Belly (gf) 14.50	Grilled Chicken Caesar Salad 15.25
North Sea haddock, pea purée, tartare sauce	pickled green slaw, whole-grain mustard mayo, triple-cooked chips	crispy bacon, lettuce, croutons, Parmesan & Caesar dressing

STEAKS	SAUCES	SIDES
Served with slow roasted tomato, roasted mushroom, watercress and a side of your choice.	Peppercorn Sauce (gf) 2.75	Triple-cooked Chips (gf) (ve) 5.25
8oz Flat-iron Steak (gf) 18.50	Roasted Garlic & Shallot Butter (gf) (v) 1.50	Truffle Parmesan French Fries (gf) 6.25
8oz Rump Steak (gf) 19.00	Shallot Red Wine Jus (gf) 3.00	Fries (gf) (ve) 4.75
8oz Fillet Steak (gf) 37.00	Black Truffle Butter (gf) (v) 3.00	Beer-battered Onion Rings (gf) (ve) 5.25
10oz Ribeye Steak (gf) 27.00	Bearnaise Sauce (gf) (v) 4.00	Mashed Potato (gf) (v) 4.75
8oz Sirloin Steak (gf) 28.50		Buttered New Potatoes (gf) (v) 5.25
		chives
		Side Salad (gf) (ve) 4.00
		Buttered Seasonal Greens (gf) (v) 4.50
	Garlic & Chilli King Prawns (gf) 8.00	Pigs in Blankets 6.00
		honey & mustard glaze



BARTON MILLS

THE BULL • INN •



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