

Bull Inn Menu

Don't forget to check out the specials board!

Sunday lunch served from noon every week until it runs out!

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EXCLUSIVE offers - Bull Inn, Barton Mills



From
Wednesday 17th January 2018

12 noon to 9pm &
until 9.30 Fri/Sat in the pub
Food served in dining rooms 6pm – 9pm
& Sunday lunch

We also serve breakfast from 7.30am week days
and 8.30 weekends & Bank Hols



to start or something light.... Olives £3 & Chef's bread £1 per person

Chef's soup of the day, chef's bread £6 GF MAYBE POSS

****special**** Shellfish bisque, chef's bread £8.50

Prawn, paprika & coriander tian, red onion & cucumber, lime drizzle, seeded bread & butter £7 GF POSS

Grilled mushroom, spinach & brie, ciabatta, balsamic £7.50 GF POSS

Pulled ham hock and tarragon terrine, pickled red cabbage, house dressed rocket £7 GF

Coronation turkey kilner, white toast, rocket, honey mustard dressing £7 GF POSS

Crevettes (4) in garlic butter, ciabatta, rocket & tomato £7

BULL cocktail – garlic marinated prawns, crayfish & crevettes, iceberg, cucumber, seeded bread & butter £8.50
GF POSS

Brie fritters, berry coulis, Norfolk leaves, honey mustard dressing, caramelised walnut dust £7 (v)

the main event.... make sure you also check our specials menu

If you are eating in the dining room, we ask each guest to order a main course as a minimum

The Bull fillet steak tower, potato, thyme and parmesan rosti, red onion marmalade, sautéed green beans & almonds, chef's creamy peppercorn sauce £30 GF POSS (N)

Beer battered market fish & double cooked chips, crushed peas, tartar sauce, lemon £16

Pan fried seabass, garlic crushed new potatoes, sautéed green beans, prawn & coconut cream £20 GF

Pan roasted chicken breast, dauphinoise potatoes, sautéed greens, garlic & Madeira cream £17 GF

The Bull fillet steak burger (minced steak patty), Coastal mature cheddar & back bacon, iceberg, gherkins, tomato, mayo, brioche bun, red cabbage and jalapeno slaw, double cooked chips £19 - add a garlic marinated king prawn skewer (5) £5

Blythburgh free range fillet of pork wrapped in bacon, sweet potato chips, sautéed greens & bacon, battered sage leaf, peppercorn sauce £18 GF POSS

Risotto, chicken, tomato, pine nut, spinach & three cheeses £16 (can also be served vegi with roasted mushrooms £15 (v) GF

Pan fried salmon, sautéed new potatoes, olives, sautéed green beans, tomatoes, lemon butter £22 GF

Pub favourites (sorry but these dishes are NOT served in the dining rooms - only in the pub & outside)

Award winning Newmarket sausages, mash, seasonal vegetables, caramelised red onion gravy £13.50

Creamy chicken curry, basmati rice, poppadum & mango chutney £16 (also available as vegi) GF

Goats cheese, apple, ground candied walnuts, Norfolk leaves, croutons, honey mustard dressing £13 (v) GF POSS

The Bull ploughman's - Butlers cheddar, Norfolk Binham Blue, Pulled ham hock and tarragon terrine, homemade bread & chutney, pickles, apple £13 (only available lunchtimes until 4pm) GF POSS

from the chargrill (served in the pub & dining room)

Our beef is all locally sourced in East Anglia from only the best farms and is hung for up to 28 days. All steaks are served with double cooked chips or garlic mashed potato & balsamic roasted tomato

Flat Iron (225g) £19 GF POSS - Due to the cut of this steak chef recommends it is cooked no more than medium with medium rare being best

Ribeye (28 day aged Grain fed Norfolk), (285g) £23 or (450g) £35 GF POSS

Fillet (28 day aged Grain fed Norfolk) (225g) £28 GF POSS

Bull Inn mixed grill, flat iron steak, pork fillet in bacon, gammon, Newmarket sausage, chicken, £25 GF POSS

Due to the cut of the steak on the mixed grill chef recommends it is cooked no more than medium with medium rare being best

Add a chef's sauce – creamy peppercorn, red wine or garlic butter £2.50 - Add a king prawn skewer (5) £5

something on the side....

Double cooked chips	£3	Seasonal greens	£4
Double cooked chips with cheese	£4	Sauté mushrooms	£4
Cheesy mashed potato	£4	Rocket, tomato & parmesan salad	£4
Beer battered onion rings	£4	Sautéed green beans & almonds	£4
		Chefs slaw	£2.50

Sandwiches served until 4pm (sorry not served on a Sunday or bank holidays)

Served on door stop wedge, white bloomer or multiseed loaf from Lane's Bakery, Burwell

Coronation turkey £8 GF POSS (sorry this is mixed in the morning so we can't take anything out)

Strips of roast beef, horseradish mayo & red onion £8 GF POSS (sorry this is mixed in the morning so we can't take anything out)

Ham hock, melting Binham blue & tomato relish £8 GF POSS

Prawn, paprika & coriander tian, red onion & cucumber £8.50 GF POSS (sorry this is mixed in the morning so we can't take anything out)

Creamy cheese, mushrooms & rocket on toast £8 GF POSS

Add a small bowl of double cooked chips for £2

a little something sweet too full? why not take one home for later....

If you are just having desserts (no main courses) – please be seated in the pub or courtyard (not dining room)

 Matt's homemade sticky toffee pud, rock salt caramel, toffee ice cream £7 – why not take one away!?

 Warm chocolate brownie, salted caramel ice cream, ice cream £6.75 (n)

Amaretto crème brûlée, vanilla ice cream, chefs shortbread, £6.75

Chocolate and amaretto terrine, Chantilly cream £6.75

Zesty lemon cheesecake, raspberry sorbet, winter berry coulis £7

The Bull Bocker Glory – sticky toffee pudding, rock salt caramel sauce, ice cream, fresh cream & an umbrella! £7

 Apple & winter berry crumble, vanilla pod ice cream £6.75

 British cheese board, served with biscuits and homemade chutney £8.50 GF POSS

Suffolk trio of ice cream – toffee, chocolate and vanilla pod ice cream £7 GF

ADD a scoop of ice cream to a dessert above £2.50, adults ice cream is served as a trio above ☺

hot drinks.....

Pot of tea	£2.50	Cappuccino or Caffe Latte	£2.75
Espresso	£1.50	Irish coffee/ Liqueur floater coffee	£6.50
Hot chocolate	£3.50	Amaretto hot chocolate	£6.50
Cafetiere of decaf coffee	£3	Americano	£2
Peppermint/Earl Grey/Fruit tea	£3	Flat white coffee or Americano milk on the side	£2.50

the boring bit.....

Children... The Bull has a relaxed adult atmosphere in the pub, dining room & courtyard. Very well behaved quiet children are welcome, please keep children seated with you at all times, above all for their own safety but also for the general comfort and enjoyment of our other customers. If you do bring children to dine we ask that you respect this for the comfort of all our guests ☺ It is unfortunate but due to a number of recent incidents with very badly behaved children disturbing others in the dining room, we have made the decision that we would prefer no children under 6 in the dining room after 7pm. We didn't want to do this as there are many beautifully behaved children, so if you do have a well behaved child, you are welcome to bring them and take them for a wander if they are noisy. Please don't be offended if your child is noisy and we ask you to take them for a wander, we feel we have been very upfront about the environment we offer here at The Bull.

Phones etc.... Please be respectful to other guests by not speaking loud or playing videos/music

Dogs... sorry but we don't allow any four legged animals inside, they are welcome on leads outside in the courtyard

Nuts... Regrettably we can't guarantee that any of our dishes are completely free of traces of nuts, (n) – contains actual nuts

Allergies... Most of our dishes contain items not listed, please advise us if you have an allergy BEFORE ordering

Services... We hope you received wonderful, friendly service! Service is not included, we leave it up to you :-)

Your meal... We are committed to ensuring you enjoy your meal, if you do have feedback, please make sure you speak to someone before you leave (and before you've eaten the food!.... telling us you've not enjoyed something after you've eaten most of it makes it difficult for us to put right....) - we want all our customers to leave happy customers. If there is anything that you require please ask.

Vegetarian, gluten free or nothing you fancy? Just let us know, if we're not too busy we will make something just for you! Just ask for Cheryl or Sonia

GF – Indicates the dish is already gluten free & GF POSS – Indicates the dish can be made gluten free - this includes removing parts of the dish and/or substitutions with slight adjustments - please request gluten free with your waitress at the point of ordering

Exciting events coming up at The Bull

Murder Mystery –23rd March 2018 and many dates throughout the year - see website for details. Join us for a night of dining and entertainment, cloaks and daggers and the ultimate question - who done it? Booking essential, tickets from just £47pp includes a three course meal and a fun packed night of sleuthing.

Christmas party nights all through December in our luxury heated marquee – see website for dates & prices, book now!

