



Today's specials at The Bull Inn, Barton Mills – Thursday 22nd June 2017

Soup of the moment: Cream of mushroom **Fish of the day:** Cod

the main event....

Fillet steak strips, sauté mushrooms & red onion, mozzarella on garlic brushed flatbread, rocket, double cooked chips £20

Creamy king prawn curry, basmati rice, poppadum & mango chutney £17 *GF*

Fillet steak stroganoff, sautéed greens, basmati rice £20 (can also be served vegi with mushrooms and veg £17) *GF*

Surf & turf – Flat iron (225g), chargrilled crevettes (3), chef's double cooked chips, rocket, red onion and balsamic salad, garlic butter £26 - *Due to the cut of this steak chef recommends it is cooked no more than medium with medium rare being best GF POSS*

"Rio Grande" (spiced chilli) ribeye (285g), garlic mushrooms, rocket & parmesan salad, double cooked chips £26

Roast chateaubriand 450g – To share or for one if you're hungry, double cooked chips, onion rings, rocket & Parmesan salad, chef's peppercorn sauce £57 *GF*

Pub specials....(sorry but these dishes are served only in the pub and the courtyard)

Blythburgh free range pork fillet strips, bbq sauce & melting cheddar in ciabatta, double cooked chips £15

Norfolk roast beef, peppers, red onions, mushrooms & melted mozzarella in ciabatta, double cooked chips £15

Please note - Often specials are limited in numbers are subject to availability

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

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