

Sunday Lunch

2 or 3 course menu

Don't forget to check out the specials board!

Sunday lunch served in the pub from noon every week until it runs out! No bookings taken in the pub or book in the dining rooms



14th May 2017

Served from noon in the dining room, booking advisable

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

Like us on Facebook for EXCLUSIVE offers - Bull Inn, Barton Mills

Olives £3 & Chef's bread £1 per person

to start....

Chef's leek and potato soup, bread & butter GF POSS

Pulled ham hock & sage terrine, red onion chutney, summer leaves, apple dressing GF

Retro prawn cocktail, seeded bread & butter GF POSS

Madras marinated chicken skewer, grilled veg salad, mango dressing GF POSS

Red onion & brie tart, rocket, balsamic

the main event....

Oven roasted chicken, Yorkshire pud, chefs stuffing, roasties, red wine jus GF POSS

Topside of Norfolk beef, tarragon studded, homemade Yorkshire pud, roasties, red wine gravy GF POSS

Free range loin of Blythburgh pork, apple sauce, roast potatoes, red wine gravy GF

Large mixed roast, beef & pork, extra roasties & Yorkshire pud (for those with a healthy appetite, sorry but it's not for sharing) (£5 supplement) GF POSS

Lemon and thyme butter baked cod, crushed roasties GF

Bubble & squeak cake, Yorkshire pud, roasties, horseradish cream GF POSS

Accompanied by a selection of seasonal vegetables, (additional Yorkshire pudds, add 50p)

SIDE ORDERS: Cheesy mash £4 Sugar Snap peas & almonds £4

If you are vegetarian we understand your choices can be limiting, if you don't fancy what's on the menu please ask to speak to a supervisor who will speak to the chef about other options available today

The Bull Inn ULTIMATE roast dinner £55 (for two to share or one if you're hungry!) GF POSS

Roast chateaubriand (450g), heaps of roast potatoes, 4 Yorkshire puddings, ample serving of chefs veggies, lashings of gravy and of course a good dollop of horseradish cream

(max 2 people per chateau)

Starters or desserts £4.50 each for those ordering the ultimate roast – min 2 courses per person

to follow.....

Sticky toffee sundae

Apple & spring berry crumble, pouring cream GF POSS

Amaretto crème brulee, chefs shortbread GF POSS

2 courses £19.50 / 3 courses £24

This is a set menu with the option of 2 or 3 courses per person to include a main.

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

DID YOU KNOW WE HAVE 15 AMAZING INDIVIDUAL BEDROOMS?

Check out our amazing funky boutique bedrooms online www.bullinn-bartonmills.com

hot drinks.....

Pot of tea	£2.50	Cappuccino or Caffe Latte	£2.75
Espresso	£1.50	Irish coffee/ Liqueur floater coffee	£6
Hot chocolate	£2.75	Amaretto hot chocolate	£6
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... We prefer a relaxed adult atmosphere in the pub & dining room. 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 quiet child, you are welcome to bring them in and take them for a wonder if they are noisy. Please don't be offended if your child is noisy and we ask you to take them for a wonder, 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

Nuts... Regrettably we cannot guarantee that any of our dishes are completely free of traces of nuts

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

Service... 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.

Exciting events coming up at The Bull

Valentine's Dinner – 14th February 2017 - £40pp – Book Now to avoid disappointment!

Murder Mystery – 10th March 2017, 2nd June 2017, 8th September 2017, 27th October 2017, 17th November 2017, 18th November 2017, 12th January 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.



Did you know.....

We also have a charming bar with a log fire in the winter, do ask to see our menu The bar serves food from breakfast until 9pm every day of the week and 9.30pm Fri/Sat

FUNKIEST B&B IN THE UK.....

We were awarded Funkiest B&B in the UK by the AA What a great achievement, big thanks to our team and customers ☺



We are very proud to maintain our 5 star food hygiene rating from our recent inspection - Next time you go out to eat, make sure you check how many stars the place has from the Food Standard's Agency website - you may be very surprised! What looks like a lovely sparkly, clean eaterie in customer areas can be far from that in the kitchens!

