

# 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

Friday 14<sup>th</sup> December 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 £4 or Chef's bread £1 per person

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

Coronation turkey kilner, rocket, white toast £7.25 GF POSS

Crispy sweet chilli beef warm salad £7.50

BULL cocktail – prawns, crevette, marie rose sauce, iceberg, cucumber, seeded bread & butter £8.50 GF POSS

Pulled ham hock terrine, pickled red cabbage, rocket, apple & Aspall cyder dressing £7

Crevettes in garlic butter (4), ciabatta, rocket & tomato £8 GF POSS

Mushroom, spinach & brie ciabatta, balsamic rocket £7.50 GF POSS

Brie fritters, berry coulis, Norfolk leaves, honey mustard dressing, caramelised walnut dust £7.50

## 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 (N)

Crispy sweet chilli beef warm salad, basmati rice £16

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

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

The Bull fillet steak burger (minced steak patty), Butlers mature cheddar & back bacon, iceberg, gherkins, tomato, mayo, brioche bun, chef's slaw, chefs potato wedges £19 - add a garlic marinated king prawn skewer (5) £5

Pan fried seabass, sweet potato fondant, sauté green beans, pea puree, red pepper & lemon oil £22 GF

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

Pan fried sea trout, sautéed new potatoes, olives, sun-blushed tomatoes, green beans, lemon butter £22 GF

Risotto, turkey, sun blushed tomatoes, pine nut, spinach & three cheeses £16 (can also be served vegi with roasted mushrooms £15 (v) 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, ham hock 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

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

Ribeye (28-day aged Grain fed Norfolk), (285g) £25 or (450g) £37 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 or potato wedges	£4	Seasonal greens	£4
Double cooked chips add cheese	£4.75	Rocket, tomato & parmesan salad	£4
Cheesy mash	£4	Chefs slaw	£2.50
Beer battered onion rings	£4	Sautéed green beans and almonds	£4
Dauphinoise potato	£4.50	Sautéed mushrooms	£4

## 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 £8.50 *GF POSS* (sorry this is mixed in the morning so we can't take anything out)

Strips of roast beef, horseradish mayo & red onion £8.50 *GF POSS* (sorry this is mixed in the morning so we can't take anything out)

Prawn, salmon, marie rose & iceberg £9 *GF POSS*

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

**Add a small bowl of chefs potato wedges for £2.50**

## 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 sauce, toffee ice cream, £7.50 – why not take one away!?

Shaun's warm chocolate brownie, salted caramel ice cream, chocolate sauce £7 (n)

Christmas pud, rock salt caramel with brandy sauce £7

Chocolate Amaretto terrine, Chantilly, chocolate sauce £7 *GF*

Baileys & caramel crème brulee, chocolate ice cream, chef's shortbread £7 *GF POSS*

Citrus cheesecake, berry coulis, blood orange sorbet £7

Bull Bocker Glory – sticky toffee pudding, rock salt caramel sauce, toffee ice cream, fresh cream, umbrella! £7.50

Pear & autumn berry crumble, vanilla pod ice cream £7

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*

Raspberry sorbet (3 scoops) – locally made, very refreshing & tasty £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	£2.75	Cappuccino or Caffe Latte	£3
Espresso	£1.75	Floater coffee (americano with cream on top)	£3.75
Cafetiere of decaf coffee	£3.25	Add a shot of your favourite spirit on the side	Bar price
Americano	£2.50	Bull Inn Hot chocolate – cream, marshmallows and sweetie sprinkles	£4.50
Peppermint/Earl Grey/Fruit tea	£3.25	Add a shot of your favourite spirit on the side	Bar price
Flat white coffee / Americano milk on side	£2.75		

## 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

**Cheeses...** Some of the delicious cheeses we use contain rennet, please ask one of the team if you would like to know which ones they are

**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.

*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 advise of gluten free with your server at the point of ordering.

## Exciting events coming up at The Bull

**Murder Mystery** – Fri 11<sup>th</sup> Jan, Fri 22<sup>nd</sup> March, Fri 7<sup>th</sup> June, Fri 13<sup>th</sup> Sept, Fri 1<sup>st</sup> Nov, Fri 22<sup>nd</sup> Nov, Sat 23<sup>rd</sup> Nov - 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.