

#BullInnMenu

Sunday lunch served from noon until 8pm

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August 2022

12 noon to 8.30pm & 9.00pm Fri/Sat

We also serve breakfast from 7.30am weekdays and 8.30 weekends & bank hols.

THIS MENU IS ALSO SERVED AS TAKEAWAY- CALL TO PRE ORDER

When ordering takeaway, please note changes get made to this menu through the day

STARTERS... Marinated olives £3

Caesar salad: Chargrilled chicken with Suffolk bacon lardons, gem lettuce, croutons, Parmesan - starter £6.50 or main £14 *GF POSS*

Soup of the day – bread and butter £8

Goats cheese salad – Warm goats' cheese, apple, red onion, candied walnuts, mixed leaves, honey mustard dressing (n) starter £8 or main £15 *GF*

Grilled Halloumi – mixed leaves, sweet chilli jam £7 *GF*

Antipasti board – Salami, prosciutto, hummus, olives, apples, candied walnuts, bread & butter (For 2 to share) £16 (1427kcl)

MAINS...

Caesar salad: Chargrilled chicken with Suffolk bacon lardons, gem lettuce, croutons, Parmesan - starter £6.50 or main £14 *GF POSS*

Goats cheese salad – Warm goats' cheese, apple, red onion, candied walnuts, mixed leaves, honey mustard dressing, beetroot (n) starter £8 or main £15 *GF POSS*

Rainbow salad – turmeric roasted cauliflower, avocado, red peppers, mango, red onion, little gem, pomegranate seeds, chermoula oil £13.75 *GF / VEGAN*

Fish & chips – Beer battered haddock, double cooked chips, pea puree, tartare sauce, lemon wedge £14.95

BULL INN CLASSIC SPECIALS...

****OUR SIGNATURE DISH** The Bull fillet steak tower**, potato and parmesan rosti, red onion marmalade, sautéed green beans & almonds, sweet potato crisps, chef's creamy peppercorn sauce £31 *GF (N)*

The BULL dirty double burger, streaky bacon, melting Monterey jack cheese, fried onions, iceberg, gherkins, tomato, mayo, BBQ sauce, brioche, red slaw, cheesy fries, crispy onions £20

Pork fillet wrapped in bacon – dauphinoise potatoes, sautéed greens with bacon, peppercorn sauce £18

Cajun chicken burger – caramelised pineapple, lettuce, coriander & lime mayonnaise, brioche bun, dirty fries (jalapenos, cheese & bacon) £16.50

Chicken Risotto - 3 cheese, chicken breast, sun dried tomato, sesame seeds & spinach risotto £17 (n)

Creamy chicken curry – rice, mango chutney and poppadom £16

Fillet steak stroganoff, basmati rice £20

Local sausages – mashed potato, chefs' veggies, gravy, red onion marmalade £15

Sea Bass Risotto - 3 cheese, sun dried tomato, pine nuts & spinach risotto £21 (can be served as veggie with mushrooms £16)

STEAKS...

Our beef is where possible 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

Fillet Steak (8oz) – £28 with veal & Madeira sauce

Flat iron (8oz) (this is best cooked medium rare or medium due to the lean cut of the steak) – £20 with peppercorn sauce

Ribeye steak (9oz) - £24 with stilton & mushroom sauce

All served with grilled tomato, portobello mushroom, double cooked chips

BIG BULL BUTCHERS BLOCK – 750g of MEAT! – 3 cuts of amazing steak – fillet, ribeye & flat iron. Served with double cooked chips, garlic mash, sautéed mushrooms, onion rings, chef's salad, peppercorn sauce, veal & madeira sauce & stilton & mushroom sauce £75 (serves 2 hungry people – 3 people max) *GF POSS*

VEGI / VEGAN OPTIONS...

Grilled Halloumi – mixed leaves, sweet chilli jam £7 *GF (VEGETARIAN)*

Goats cheese salad – Warm goats' cheese, apple, red onion, candied walnuts, mixed leaves, honey mustard dressing, beetroot (n) starter £8 or main £15 *GF POSS (VEGETARIAN)*

Rainbow salad – turmeric roasted cauliflower, avocado, red peppers, mango, red onion, little gem, pomegranate seeds, chermoula oil £13.75 *GF / (VEGAN)*

Mushroom Risotto - 3 cheese, sun dried tomato, mushrooms, sesame seeds & spinach risotto £16 *(VEGETARIAN) (n)*

Vegan coconut curry – cauliflower, sprouting broccoli, spring onion, new potato, spinach, tomato, popadom, mango chutney £16 *GF (VEGAN)*

Mushroom stroganoff - basmati rice, sour cream £17 *(VEGETARIAN)*

Herbivore burger - plant-based patty, lettuce, relish, vegan mayo, crispy onions, dairy free brioche bun, fries, pickle £13.75 *(VEGETARIAN)*

SANDWICHES (served Monday to Saturday Noon to 4pm) ...

Mature cheddar sandwich – tomato, red onion marmalade £8.50

Smoked salmon & cream cheese– cucumber, vine tomato, avocado £11

Bacon, lettuce, tomato – Streaky bacon, vine tomato, little gem £9.25

All the above sandwiches served on a choice of white or seeded bread

Steak – Seared flat iron, horseradish cream, mixed leaves in ciabatta £9.25

Add skin on fries for £3

SOMETHING ON THE SIDE....

Skin on fries	£3	Seasonal greens <i>GF</i>	£4
Skin on fries with melting cheese	£4.75	Chef's salad <i>GF</i>	£4
Chefs' slaw <i>GF</i>	£3	Sautéed mushrooms <i>GF</i>	£4

DESSERTS...

***BULL INN CLASSIC SPECIAL* Homemade sticky toffee pudding**, rock salt caramel sauce, vanilla ice cream, £8 – why not take one away!?

Bull trio of cheeses, biscuits, Suffolk chutney £9 *GF POSS*

Suffolk trio of ice cream – 3 scoops of ice cream - chocolate, vanilla, toffee fudge £5.25 *GF*

Bull blocker glory - sticky toffee pudding, rock salt caramel sauce, vanilla ice cream, chantilly cream £7.50

Eton mess – meringue, chantilly cream, mixed berries, raspberry sauce £7.50

Warm chocolate brownie, chocolate ice cream, chocolate sauce £8 (n)

Fruit crumble – served with custard £7.50

Hot drinks....

Pot of tea	£3.00	Cappuccino or Caffe Latte	£3.25
Espresso	£1.85	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	£2.75	Bull Inn Hot chocolate – cream, marshmallows, and sweetie sprinkles	£4.50
Peppermint/Earl Grey/Fruit tea	£3.35		
Americano milk on side	£3.00	Add a shot of your favourite spirit on the side	Bar price

the boring bit....

Fish... We do our best to remove bones, but all fish may contain bones

Nuts... Regrettably we cannot guarantee that any of our dishes are completely free of traces of nuts, (n) – contains actual nuts. Brownies/Blondies contain 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

Service... We hope you received wonderful, friendly service! Our team are working extra hard during this difficult time, we have decided to add a 10% optional service charge for table service. This is because many guests are paying contactless and have been asking after the transaction to leave a tip. Feel free to ask us to remove it if you did not receive great service – we will not be offended, and we'll use your feedback to make sure we're perfect next time.

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 have eaten the food! telling us you have 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 made using gluten free ingredients. **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. We are a fresh food kitchen and cannot guarantee any dish is 100% free of a particular ingredient. Chips are cooked in a fryer that may contain gluten