

#BullInnMenu

Sunday lunch served from noon until 4pm

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September 2022

12 noon to 9pm & 9.30pm 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...

Chicken 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 *GF POSS*

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, sourdough bread (For 2 to share) £16 (1427kcal)

The Bull Prawn cocktail – served with bread & butter £8.50 *GF POSS*

SUNDAY ROASTS...

Topside of beef - roasties, Yorkshire pudding, seasonal veg, chefs' gravy £17.95

Roast pork loin - crackling, Yorkshire pudding, roasties, seasonal veg, chefs' gravy £16.95

Roast chicken breast - chefs stuffing, roasties, Yorkshire pudding, seasonal veg, chefs' gravy £15.95

Lamb Shank - roasties, Yorkshire pudding, seasonal veg, chefs' gravy £17.95

Nut roast - roasties, Yorkshire pudding, seasonal veg, vegi gravy £14.95

Side of cauliflower cheese £5

The Bull Inn ULTIMATE roast dinner £59 (for max two to share or one if you're hungry!) *GF POSS*

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

More than 2 of you? Make a feast for the family - Add more people for £28.50pp

MAINS...

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

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

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

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

Cajun chicken burger, lettuce, mayo, brioche bun, dirty fries and slaw £15

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

Fillet steak stroganoff, basmati rice £20 (can be veggie with mushrooms £17)

Herbivore burger, plant-based patty, lettuce, dairy free cheddar, crispy onions, dairy free brioche bun, fries, pickle £13.75 *(v)*

From the chargrill

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 (28-day aged Grain fed Norfolk) (225g) £29 *GF*

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

Ribeye (28-day aged Grain fed Norfolk) - (285g) £26 or (450g) £38 *GF*

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)

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)

SOMETHING ON THE SIDE....

Skin on fries	£4	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, £7.50 – why not take one away!?

Marbled chocolate brownie, Vanilla Bean ice cream, chocolate sauce £8 (n)

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 £8 (can also be served as marbled Brownie)

Eton mess – meringue, chantilly cream, mixed berries, raspberry sauce £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 can't 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 didn't receive great service – we won't 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'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 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