



Monday to Wednesday | All Day
PRIX FIXE MENUS
TWO COURSES FOR 18.50
THREE COURSES FOR 23.50
Please speak to the team for this menu

SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve)5.75 sun-blushed tomatoes	Spiced Maple-roasted Nuts (gf) (ve)5.00	Hummus (gfa) (ve)6.25 pomegranate, roasted hazelnut, coriander, flatbread
Padron Peppers (gf) (ve)5.50 olive oil, Maldon sea salt	Traditional Pork & Sage Sausage Roll6.00	Pigs in Blankets6.00 honey & mustard glaze
	Scotch Egg6.00	

SMALL PLATES

Crispy Fried Chicken (gf)8.75 hot chilli honey, lemon mayo	Halloumi Fries (gf) (v)9.75 cornflake crumb, chipotle mayo, pomegranate, coriander	Burrata (v) (vea)12.75 Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough
King Prawns (gfa)12.00 romesco sauce, garlic chilli parsley butter, focaccia	Crispy Pork Belly Bites (gfa)8.75 thai chilli honey, crispy shallot, coriander & lime	Whipped Vegan Feta (ve)9.00 Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough
Crispy Squid (gf)8.50 chilli, spring onion, aioli	Superfood Summer Salad (gfa) (ve)Small 8.50 ... Large 14.00 baby spinach, fennel, orange, roasted corn, giant cous cous, kalamata olives, lemon vinaigrette, hummus	

SHARERS

Bread & Olive Board (ve)14.25 artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip	Hot Honey-baked Feta Cheese (gfa) (v)19.00 fresh figs, za'atar, sourdough
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LUNCH

MONDAY TO SATURDAY 12-5PM • All our sandwiches are served with skin-on fries

CHOOSE ANY LUNCH DISH WITH A SMALL SOFT DRINK (POSTMIX ONLY) FOR £12.50 • MONDAY TO FRIDAY • 12PM -3PM • FOR SELECTED ALCOHOLIC DRINKS, ADD £2*

Fish Finger Sandwich (gfa)13.75 beer-battered haddock, lettuce, tartare sauce, farmhouse bread	Philly Steak Wrap13.50 grilled steak, roasted peppers & onions, American cheese, pickles	Asparagus, Keen's Cheddar & Chervil Tart (v)14.25 mixed leaf salad, lemon vinaigrette
Classic Club Sandwich14.45 free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	Hot Honey & Halloumi Focaccia (v)13.45 beef tomato, baby spinach, lemon mayo	6oz Bavette Steak (gf)14.25 garlic & shallot butter, skin-on fries
	Crispy Aubergine Steak Ciabatta (ve)13.45 romesco sauce, wild rocket	Puttanesca Tagliatelle (v)14.25 kalamata olives, garlic, cherry tomatoes, chilli, capers, parsley

MAINS

Chuck & Rib Burger (gfa)17.45 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	Flat-iron Half Chicken (gf)17.75 lemon & garlic butter, coleslaw, skin-on fries	Dressed Crab (gf)17.75 chipotle potato salad, mixed leaf & cherry tomato
Crispy Chicken Burger (gfa)16.45 brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	Hand-raised Chicken & Mushroom Pie17.50 seasonal greens, thyme-roasted carrots, mashed potato, gravy	Asparagus & Pea Risotto (gf) (ve)Small 8.50 ... Large 13.75 gremolata
Smoked Mushroom Burger (ve)16.00 vegan chorizo mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries	Traditional English Pork Sausages12.75 mashed potato, onion gravy, seasonal greens	Pan-fried Chalk Stream Trout23.75 purple sprouting broccoli, new potatoes, preserved lemon & caper butter, saffron aioli
Beer-Battered Fish & Triple-Cooked Chips (gf)18.25 North Sea haddock, pea purée, tartare sauce	Maple-glazed Pork Belly (gf)14.50 pickled green slaw, whole-grain mustard mayo, triple-cooked chips	Grilled Chicken Caesar Salad15.25 crispy bacon, lettuce, croutons, Parmesan & Caesar dressing

STEAKS

Served with slow roasted tomato, roasted mushroom, watercress and a side of your choice.

8oz Flat-iron Steak (gf)18.50
8oz Rump Steak (gf)19.00
8oz Fillet Steak (gf)37.00
10oz Ribeye Steak (gf)27.00
8oz Sirloin Steak (gf)28.50

SAUCES

Peppercorn Sauce (gf)2.75
Roasted Garlic & Shallot Butter (gf) (v)1.50
Shallot Red Wine Jus (gf)3.00
Black Truffle Butter (gf) (v)3.00
Bearnaise Sauce (gf) (v)4.00

SURF & TURF

Garlic & Chilli King Prawns (gf)8.00

SIDES

Triple-cooked Chips (gf) (ve)5.25
Truffle Parmesan French Fries (gf)6.25
Fries (gf) (ve)4.75
Beer-battered Onion Rings (gf) (ve)5.25
Mashed Potato (gf) (v)4.75
Buttered New Potatoes (gf) (v)5.25 chives
Side Salad (gf) (ve)4.00
Buttered Seasonal Greens (gf) (v)4.50
Pigs in Blankets6.00 honey & mustard glaze



(v) Suitable for vegetarians (ve) vegan (ve) vegan alternative available (gf) gluten free (gfa) gluten free available
We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included. *£2 supplement for an alcoholic drink which includes pints of draught lager, cider, ale or 175ml glasses of house wine, red, white and rose.



BARTON MILLS
THE BULL
• INN •



We'd love to hear from you!
Scan the QR code to leave us a review.