



SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve).....	5.75	Padron Peppers (gf) (ve).....	5.50	Hummus (gfa) (ve).....	6.25
sun-blushed tomatoes		olive oil, Maldon sea salt		pomegranate, roasted hazelnut, coriander, flatbread	
		Spiced Maple-roasted Nuts (gf) (ve).....	5.00	Pigs in Blankets	6.00
				honey & mustard glaze	

SMALL PLATES

Crispy Fried Chicken (gf).....	8.75	Crispy Pork Belly Bites (gfa).....	8.75	Superfood Summer Salad (gfa) (ve).....	Small 8.50.....Large 14.00
hot chilli honey, lemon mayo		thai chilli honey, crispy shallot, coriander & lime		baby spinach, fennel, orange, roasted corn,	
				giant cous cous, kalamata olives,	
King Prawns (gfa).....	12.00	Burrata (v) (vea).....	12.75	lemon vinaigrette, hummus	
romesco sauce, garlic chilli parsley butter, focaccia		Isle of Wight tomatoes, kalamata olive			
		& caper salad, basil, sourdough		Bread & Olive Board to share (ve).....	14.25
Crispy Squid (gf).....	8.50			artisanal sourdough, focaccia, rustic pitta bread,	
chilli, spring onion, aioli		Whipped Vegan Feta (ve).....	9.00	Nocellara & Cerignola olives, sun-blushed tomatoes,	
		Isle of Wight tomatoes, kalamata olive		olive oil & balsamic dip	
Halloumi Fries (gf) (v).....	9.75	& caper salad, basil, sourdough			
cornflake crumb, chipotle mayo, pomegranate, coriander					

SUNDAY ROASTS

ALL ROASTS ARE SERVED WITH ROAST POTATOES, GREENS, ROAST CARROTS, MASHED SWEDE

Rare Sirloin of Beef (gfa).....	22.75	Beetroot, Squash & Pine Nut Wellington (ve).....	17.50
Yorkshire pudding		vegan gravy	
Belly of Pork (gfa).....	19.50	Trio of Meats (gfa).....	26.25
apricot & pork stuffing, Yorkshire pudding		rare sirloin of beef, roast chicken crown, belly of pork,	
		apricot & pork stuffing, Yorkshire pudding	
Roast Chicken Crown (gfa).....	19.95		
apricot & pork stuffing, Yorkshire pudding			

MAINS

Chuck & Rib Burger (gfa).....	17.45	Beer-battered Fish & Triple-cooked Chips (gf).....	18.25	Asparagus & Pea Risotto (gf) (ve).....	Small 8.50.....Large 13.75
brioche bun, smoked streaky bacon, Monterey Jack,		North Sea haddock, pea purée, tartare sauce		gremolata	
pickle, burger sauce, skin-on fries					
Crispy Chicken Burger (gfa).....	16.45	Traditional English Pork Sausages	12.75	Pan-fried Chalk Stream Trout	23.75
brioche bun, gochujang mayo, iceberg lettuce, skin-on fries		mashed potato, onion gravy, seasonal greens		purple sprouting broccoli, new potatoes,	
				preserved lemon & caper butter, saffron aioli	
Smoked Mushroom Burger (ve).....	16.00	Dressed Crab (gf).....	17.75	Grilled Chicken Caesar Salad	15.25
vegan chorizo mayo, smoked Applewood cheese,		chipotle potato salad, mixed leaf & cherry tomato		crispy bacon, lettuce, croutons, Parmesan & Caesar dressing	
tomato, iceberg lettuce, skin-on fries					

SIDES

Triple-cooked Chips (gf) (ve).....	5.25	Mashed Potato (gf) (v).....	4.75	Pigs in Blankets	6.00
				honey & mustard glaze	
Truffle Parmesan French Fries (gf).....	6.25	Buttered New Potatoes (gf) (v).....	5.25	Roast Potatoes (gf) (ve).....	4.75
Fries (gf) (ve).....	4.75	chives		Cauliflower cheese to share (v).....	6.75
Beer-battered Onion Rings (gf) (ve).....	5.25	Side Salad (gf) (ve).....	4.00		
		Buttered Seasonal Greens (gf) (v).....	4.50		



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