



## SNACKS

<b>Marinated Nocellara, Gaeta &amp; Cerignola Olives</b> (gf) (ve)..... 4.75 sun-blushed tomatoes	<b>Red Pepper Hummus</b> (gfa) (ve)..... 5.50 pomegranate, roasted hazelnut, coriander, flatbread
<b>Padron Peppers</b> (gf) (ve)..... 4.75 olive oil, Maldon sea salt	<b>Pigs in Blankets</b> ..... 5.75 honey & mustard glaze

## SMALL PLATES

<b>Korean Crispy Fried Chicken</b> (gf)..... 8.50 sesame, spring onion	<b>Halloumi Fries</b> (gf) (v)..... 9.50 cornflake crumb, pomegranate, tahini dressing, sweet chilli jam
<b>King Prawns</b> (gfa)..... 11.50 garlic chilli parsley butter, focaccia	<b>Roasted Mushroom &amp; Chestnut Soup</b> (gfa) (ve)..... 6.50 sourdough, truffle oil
<b>Crispy Squid</b> (gf)..... 8.00 chilli, spring onion, aioli	<b>Roasted Delica Pumpkin Salad</b> (gf) (ve)..... Small 8.50 ..... Large 16.50 whipped feta, frisée, chicory, pomegranate molasses, toasted hazelnuts

## SHARERS

<b>Bread &amp; Olive Board</b> (ve)..... 14.00 artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip	<b>Whole Baked Camembert</b> (gfa) (v)..... 18.25 truffled honey, fig jam, candied walnuts, sourdough
---	--

## SUNDAY ROASTS

ALL ROASTS ARE SERVED WITH ROAST POTATOES, STICKY RED CABBAGE, ROAST CARROTS, MASHED SWEDE, CAVOLO NERO

<b>Rare Sirloin of Beef</b> (gfa)..... 22.25 Yorkshire pudding	<b>Beetroot, Squash &amp; Pine Nut Wellington</b> (ve)..... 16.00 vegan gravy
<b>Belly of Pork</b> (gfa)..... 19.00 apricot & pork stuffing, Yorkshire pudding	<b>Trio of Meats</b> (gfa)..... 25.25 rare sirloin of beef, roast chicken crown, belly of pork, apricot & pork stuffing, Yorkshire pudding
<b>Roast Chicken Crown</b> (gfa)..... 19.00 apricot & pork stuffing, Yorkshire pudding	

## MAINS

<b>Beer-battered Fish &amp; Triple-cooked Chips</b> (gf)..... 17.75 North Sea haddock, pea puree, tartare sauce	<b>Chuck &amp; Rib Burger</b> ..... 16.75 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries
<b>Traditional English Pork Sausages</b> ..... 12.25 mashed potatoes, onion gravy, watercress	<b>Roast Portobello Mushroom Miso Burger</b> (ve)..... 15.50 plant-based patty, red onion jam, tahini mayonnaise, tomato, baby gem, skin-on fries

## SIDES

<b>Triple-cooked Chips</b> (gf) (ve)..... 5.00	<b>Mashed Potato</b> (gf) (v)..... 4.50	<b>Roast Potatoes</b> (gf)(ve)..... 4.50
<b>Fries</b> (gf) (ve)..... 4.50	<b>Buttered Seasonal Greens</b> (gf) (v)..... 4.50	<b>Pigs in Blankets</b> ..... 5.50 honey & mustard glaze
<b>Sticky Red Cabbage</b> (gf) (ve)..... 6.25	<b>Cauliflower Cheese to Share</b> (v)..... 6.25	

## WE'D LOVE TO SEE YOU DURING THE WEEK TOO!

MONDAY - THURSDAY • ALL DAY • PRIX FIXE MENU  
TWO COURSES FOR 20.00 | THREE COURSES FOR 25.00

MONDAY - FRIDAY • 12PM - 3PM • ANY LUNCH DISH AND A SOFT DRINK FOR 12.50\*  
(\*£2 EXTRA FOR ALCOHOLIC DRINK)



(v) Suitable for vegetarians (ve) vegan (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. Deals will not be running from Monday 9th December – Wednesday 1st January (inclusive) to ensure the teams can provide the best Christmas experience. Our staff receive 100% of any tips. Service is not included.



BARTON MILLS

# THE BULL • INN •



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