

# The Bull at Barkham

## Dinner Menu - Starters

### **Soup of the Day**

Served with crusty bread ~ £5.50

### **Prawn Cocktail**

Served with Marie Rose sauce and brown bread ~ £8.00

### **Salmon Fish Cake**

Served with tartare sauce and mixed leaf salad ~ £7.95

### **Chicken Liver Paté**

Served with mixed leaf salad, garlic bread and plum chutney ~ £7.95

### **Bubble & Squeak**

Served with black pudding, fried egg, bacon lardons and tomato sauce ~ £8.95

### **Chilli Squid**

Crispy fried squid in a garlic & chilli soy sauce, served with mixed leaf salad ~ £7.95

### **Wild Mushroom on Brioche**

Wild mushrooms in cream and white wine sauce on top of toasted brioche ~ £7.95

### **Nachos**

Served with sour cream, guacamole and salsa ~ £6.95

### **Garlic Prawns**

Tiger prawns cooked in chilli and garlic butter sauce,  
served with rustic bread ~ £9.95

### **Thai Platter (This is a sharing platter)**

Served with chicken satay, chicken wings, prawn on toast,  
duck spring roll, vegetable spring rolls, prawn crackers and a mixed leaf salad  
with sweet chilli sauce and peanut sauce ~ £14.95

Our ingredients are locally sourced where possible  
Please Advise our Staff of any ALLERGIES

# The Bull at Barkham

## Dinner Menu - Mains

### **Gourmet Burger**

Homemade beef burger with cheese, bacon, salad, onion rings and coleslaw served with homemade chips - £13.95

### **Stuffed Chicken**

Chicken supreme stuffed with Barkham Blue cheese then wrapped in Parma Ham, served with sautéed potatoes, wilted spinach and cream sauce - £15.95

### **Lamb Massaman Curry**

Slow cooked diced lamb with new potatoes in a mild curry sauce served with egg fried rice and a roti bread - £16.95

### **Pad Thai Noodles**

Wok fried rice noodles with bean sprouts, carrots and tamarind sauce  
Vegetable ~ £11.95 Chicken ~ £13.95 Prawn ~ £15.95

### **Thai Green Curry**

Peppers, bamboo shoots, garden peas, served with jasmine rice and prawn crackers  
Vegetable ~ £11.95 Chicken ~ £13.95 Prawn ~ £15.95

### **Rack of BBQ Ribs**

BBQ ribs served with homemade chips and mixed leaf salad ~ £18.95

### **Katsu Curry**

Panko breadcrumb chicken breast in mild katsu sauce served with jasmine rice & mixed leaf salad - £15.95

### **Rib Eye Steak 8-9 oz**

Served with homemade chips, mushrooms and onion rings with either diane or peppercorn sauce and a mixed leaf salad ~ £18.95

### **Portobello and Asparagus**

Portobello mushroom and asparagus layered in Parmesan biscuits served with new potatoes and port jus ~ £12.95

### **Calves Liver**

Served with bubble & squeak, spinach and red wine gravy - £15.95

### **Slow cooked Pork**

Served with Irish cabbage, grilled apple and crushed new potatoes with red wine gravy - £15.95

### **Cod Loin Topped With Chorizo**

Served with mash potato, spinach and cream sauce ~ £16.95

### **Lamb Shank**

Served with minted mash potato, roasted vegetables and gravy ~ £16.95

### **Pad Ped Talay**

Mixed seafood, prawns, squid, muscles and Thai fish, served with jasmine rice ~ £16.95

### **Side Dishes**

Garlic bread - £2.50 Cheesy Garlic Bread - £3.00  
Mixed Salad - £3.50 Mixed Vegetables - £3.50

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