



The Bisham Bar
The Bull Inn

Breads

Bread & Butter	<i>per person</i>	£1.00
<i>French white and brown stick</i>		
Pizza Bread (v)		£1.60
Pizza Bread with Anchovy		£1.80
Garlic Bread (v)		£2.00

Homemade Soups

**all soups are served with bread and butter*

Minestrone (v)	£4.50
French Onion (v)	£4.50
Tomato (v)	£4.50
Lobster	£4.95

Salads

Mixed Salad (v)	£4.95
Rocket and Parmesan Salad (v)	£6.50
Tricolore Salad (v)	£6.95
<i>Tomato, mozzarella and avocado</i>	
Tomato & Mozzarella Salad (v)	£6.95
Warldorf Salad (v)	£6.95
<i>Made with Walnuts, Celery and Apple</i>	

(v) denotes dishes that are suitable for vegetarians
(bb) denotes dishes that are served with buttered sliced brown bread

Cold Starters

Prawn Cocktail (bb) <i>Prawns served on a bed of lettuce with cocktail sauce.</i>	£5.95
Chicken Liver Pâté <i>Served with hot toast</i>	£5.50
Parma Ham & Melon	£7.95
Scottish Smoked Salmon (bb) <i>Served with lemon</i>	£8.95
Avocado Vinaigrette (v)	£3.75
Avocado Prawns (bb) <i>Served with cocktail sauce</i>	£5.95
Melon (v) <i>Served chilled with ginger</i>	£4.75
Mediterranean Prawns (bb) <i>Served cold with cocktail sauce</i>	£8.50
Melon with Prawns (bb) <i>Served with cocktail sauce</i>	£7.95
Jamon Serrano <i>Dry cured Spanish Ham served with French bread</i>	£6.95
Jamon Pata Negra <i>The finest Spanish ham from the black Iberico pig leg served with French bread</i>	£12.95
Oysters (bb) <i>per Oyster</i> <i>Served with shallot sauce, Tabasco and lemon juice</i>	£2.00
Boquerones <i>Marinated white anchovies preserved in oil and vinegar, served with toast</i>	£5.50

Hot Starters

Avocado & Prawn Thermidor (bb) <i>Avocado and prawns sautéed with shallots, brandy, white wine and cream</i>	£7.95
Fried Camembert (v) <i>Served with redcurrant jelly</i>	£4.95
Whitebait (bb) <i>Deep fried with breadcrumbs served with tartar sauce</i>	£5.50
Gambas Ajillo (bb) <i>Peeled king prawns prepared with garlic, white wine and lemon juice.</i>	£7.95
Mussels Marinière (bb) <i>Prepared with white wine, garlic, lemon juice, onions and cream</i>	£8.50
Mussels Provençal (bb) <i>Prepared with white wine, garlic, onions and tomatoes</i>	£8.50
Asparagus (v) <i>Either poached or grilled served with butter, hollandaise or topped with parmesan or blue cheese</i>	£6.50
Fried Mushrooms (v) <i>Deep fried with breadcrumbs served with tartar sauce</i>	£4.95
Grill Sardines (bb) <i>Portuguese sardines cooked on the stone</i>	£5.95
Mushroom Farçis (bb) <i>Mushrooms stuffed with cheese and prawns served with tartar sauce</i>	£5.95
Seafood Pancake (bb) <i>Selection of seafood poached in lobster sauce and brandy, rolled in a pancake topped with white wine sauce with a light parmesan glaze</i>	£7.95

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Main Course

Seafood

Fillet of Cod (VP) <i>Prepared either deep fried or grilled</i>	£12.50	Fillet of Plaice (VP) <i>Prepared either grilled or deep fried</i>	£ 10.95
Monkfish (VP) <i>Prepared either deep fried or grilled</i>	£12.50	Fillet of Salmon (VP) <i>Prepared either grilled or poached with hollandaise sauce</i>	£12.75
Monkfish Meunière (VP) <i>Prepared with butter, white wine and lemon juice</i>	£13.50	Halibut Grill (VP) <i>Served with lemon and tartar sauce</i>	£14.95
Monkfish Provençal <i>Served with rice, prepared with white wine, garlic, onions and tomatoes</i>	£13.50	Smoked Salmon and Prawns (bb) <i>Prawns and cocktail sauce rolled in smoked salmon, served with salad</i>	£12.95
Rainbow Trout Grill (VP) <i>Served with lemon and tartar sauce</i>	£11.95	Crab Thermidor (VP) <i>Crab sautéed in butter with shallots, brandy, white wine, cream, English mustard, finished with a light parmesan glaze</i>	£14.95
Trout Bretonne (VP) <i>Prepared with white wine, lemon juice, prawns and mushrooms</i>	£12.95	Skate Wing Grill (VP) <i>Prepared either grilled or with black butter and capers, served with lemon and tartar sauce</i>	£15.95
Fillet of Lemon sole (VP) <i>Prepared either grilled or deep fried, served with lemon and tartar sauce</i>	£13.75	Sea Bass Grill (VP) <i>Served with lemon and tartar sauce</i>	£16.95
Fried Scampi (VP) <i>Served with lemon and tartar sauce</i>	£12.95	Sea Bream Grill (VP) <i>Served with lemon and tartar sauce</i>	£16.95
Scampi Provençal <i>Served with rice, prepared with white wine, garlic, onions and tomato sauce</i>	£13.50		

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Main Course

Meats

Beef

Fillet Steak (VP) £15.95

Prepared grilled, garnished with mushrooms and tomatoes

Fillet Steak Poivre (VP) £16.95

Fillet steak with a pepper and red wine sauce, flamed in brandy

Fillet Steak Rossini (VP) £16.95

Fillet steak topped with pate and Madeira wine sauce on a crouton base

Rib of Beef (VP) £16.50

Prepared grilled, garnished with mushrooms and tomatoes

T-Bone (VP) £16.95

Prepared grilled, garnished with mushrooms and tomatoes

Sirloin Steak (VP) £13.95

Prepared grilled, garnished with mushrooms and tomatoes

Sirloin Steak Poivre (VP) £14.50

Sirloin steak with a pepper and red wine sauce, flamed in brandy

Rump Steak Poivre (VP) £12.95

Rump steak with a pepper and red wine sauce, flamed in brandy

Beef Stroganoff £13.95

Chopped fillet steak prepared with mushrooms, onions and red wine, served with rice

Steak & Kidney Pie (VP) £11.50

Selected cuts of beef and kidney prepared with puff pastry

Mixed Grill £14.50

Traditional assortment of grilled meats, topped with a fried egg and served with French fries

Lamb

Lamb Cutlets (VP) £13.95

Prepared grilled, garnished with mushrooms and tomatoes, served with mint sauce

Roast Rack of Lamb (VP) £14.95

Half roasted rack of lamb, carved and served with mint sauce

Kidneys Al Jerez £12.95

Sautéed with mushrooms, sherry and cream, served with rice

Liver

Calves Liver & Bacon (VP) £13.95

Prepared grilled, garnished with mushrooms and tomatoes

Liver Veneciana (VP) £13.95

Prepared pan fried, served with onions sautéed in red wine

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Chicken

Chicken Princesse (VP) £11.95
Breast of chicken poached in white wine sauce, topped with asparagus tips

Chicken Kiev £11.95
Breast of chicken stuffed with garlic butter, deep fried in breadcrumbs, served with rice

Chicken Milanese £11.95
Escalope of chicken deep fried in breadcrumbs served with linguini topped with tomato sauce

Chicken Holstein (VP) £11.95
Escalope of chicken deep fried in breadcrumbs topped with a fried egg and anchovies

Pork

Pork Chop (VP) £10.95
Prepared either grilled or with a chasseur sauce

Grilled Gammon Steak £10.95
Served with a fried egg and French fries

Duck

Half Roast Duck (VP) £13.95
Prepared either plain roast, with an orange liqueur sauce or a cherry and brandy sauce

Roast Breast of Duck (VP) £13.95
Prepared either plain roast, with an orange liqueur sauce or a cherry and brandy sauce

Veal

Veal Cordon Bleu (VP) £13.95
Escalope of veal stuffed with ham and cheese and cooked in breadcrumbs

Veal Viennoise (VP) £13.50
Escalopes of veal deep fried in breadcrumbs, topped with grated egg and anchovy

House Main Courses

Paella *per person* £14.50
Minimum two people. Please allow 25 minutes cooking time.

Omelettes of your Choice (v) *from* £8.95
Served with French fries

Pie of the Day (VP) *from* £10.95

Pastas

Lasagne Al Forno £9.95
Layer of pasta, prepared with mince meat, topped with a white wine sauce

Canneloni £9.95
Minced meat and spinach rolled in a pancake topped with white wine sauce

Linguini Bolognese £9.95

Lobster Linguini (MP)
Prepared with cherry tomatoes

Pesto Linguini (v) £12.95
Prepared with pesto and cherry tomatoes

(MP) denotes value as market price

(v) denotes dishes that are suitable for vegetarians

(VP) denotes dishes that are served with two portions of daily vegetables and a portion of potatoes

Vegetarian Dishes

Tortilla (v) <i>Spanish omelette made with potatoes, onions and garlic served with salad</i>	£10.95
Vegetarian Pie (v) <i>Served with potatoes</i>	£9.50
Egg Florentine (v) <i>Poached egg served on a bed of spinach, topped with white wine sauce</i>	£9.95
Vegetarian Pancake (v) <i>Vegetables rolled in a pancake, topped with white wine sauce</i>	£9.50
Grilled Vegetables (v) <i>Charcoal grilled selection of vegetables with rock sea salt and olive oil</i>	£10.95

Vegetables

Any extra portions of vegetables	<i>from</i>	£2.00
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Potatoes

Any extra portions of potatoes	<i>from</i>	£2.00
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Desserts

Selection of desserts from the house sweet trolley	<i>from</i>	£5.00
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Coffees

Selection of coffees	<i>from</i>	£2.00
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Available Monday to Friday Lunchtimes

Sandwiches

Fillet Steak Sandwich Served with French fries	£10.95
Sirloin Steak Sandwich Served with French fries	£8.95
Smoked Salmon Sandwich Served with a salad garnish	£6.95
Prawn Cocktail Sandwich Served with salad garnish	£5.95
Roast Beef Sandwich Served with salad garnish	£5.95
Ham Sandwich Served with salad garnish	£5.95
Bacon Sandwich Served with Heinz ketchup	£5.95
Brie & Tomato Sandwich (v) Served with salad garnish	£5.50
Stilton & Pickle Sandwich (v) Served with salad garnish	£5.50

All prices are in £ and inclusive of V.A.T.
Should you have any special dietary requirement
please do let the service staff know when
your order is being taken.

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