

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)		£3.50
Pizza Bread with Anchovy		£3.50
Garlic Bread (v)		£3.50

Homemade Soups

**all soups are served with bread and butter*

Minestrone (v)		£5.00
French Onion (v)		£5.00
Lobster		£5.95

Salads

Mixed Salad (v)		£4.95
Rocket and Parmesan Salad (v)		£6.50
Tricolore Salad (v)		£7.95
<i>Tomato, mozzarella and avocado</i>		
Tomato & Mozzarella Salad (v)		£6.95

(v) denotes dishes that are suitable for vegetarians

(bb) denotes dishes that are served with buttered sliced brown bread

Please make staff aware of any allergies or dietary requirements*

The Bisham Bar

Cold Starters

Prawn Cocktail (bb) <i>Prawns served on a bed of lettuce with cocktail sauce.</i>	£6.50
Pâté du Chef <i>Pork & Chicken Liver pâté served with toast</i>	£6.95
Parma Ham & Melon	£8.95
Scottish Smoked Salmon (bb) <i>Served with lemon</i>	£10.50
Avocado Vinaigrette (v)	£5.50
Avocado Prawns (bb) <i>Served with cocktail sauce</i>	£7.50
Melon (v) <i>Served chilled with ginger</i>	£5.50
Mediterranean Prawns (bb) <i>Served cold with cocktail sauce</i>	£8.75
Melon with Prawns (bb) <i>Served with cocktail sauce</i>	£8.50
Jamon Serrano <i>Dry cured Spanish ham served with French bread</i>	£7.95
Smoked Salmon & Prawns (bb) <i>Prawns and cocktail sauce rolled in Smoked Salmon, served with salad</i>	£8.95

Hot Starters

Avocado & Prawn Thermidor (bb) <i>Avocado and prawns sautéed with shallots, brandy, white wine and cream</i>	£8.95
Fried Camembert (v) <i>Served with redcurrant jelly</i>	£5.95
Whitebait (bb) <i>Deep fried with breadcrumbs served with tartar sauce</i>	£6.50
Gambas Ajillo (bb) <i>Peeled king prawns prepared with garlic, white wine and lemon juice.</i>	£8.95
Fried Calamaris (bb) <i>Served with lemon and tartar sauce</i>	£6.95
Asparagus (v) <i>Either poached or grilled served with butter; hollandaise or topped with parmesan or blue cheese</i>	£8.50
Fried Mushrooms (v) <i>Deep fried with breadcrumbs served with tartar sauce</i>	£6.50
Grill Sardines (bb) <i>Portuguese sardines cooked on the stone</i>	£7.00
Mushroom Farçis (bb) <i>Mushrooms stuffed with cheese and prawns served with tartar sauce</i>	£6.95
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>	£8.50

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The Bisham Bar

Main Course

Seafood

Our selection of fish has been carefully selected and procured from the most established traders at London's Billingsgate market as well as other independent traders we have worked alongside for many years.

Please check our board or ask our waiting staff regarding other specials we may have in.

Fillet of Cod (VP) <i>Prepared either deep fried or grilled</i>	£14.95	Fried Scampi (VP) <i>Served with lemon and tartar sauce</i>	£14.95
Monkfish (VP) <i>Prepared either deep fried or grilled</i>	£16.50	Scampi Provençal <i>Served with rice, prepared with white wine, garlic, onions and tomato sauce</i>	£14.95
Monkfish Meunière (VP) <i>Prepared with butter, white wine and lemon juice</i>	£16.95	Fillet of Salmon (VP) <i>Prepared either grilled or poached with hollandaise sauce</i>	£15.95
Monkfish Provençal <i>Served with rice, prepared with white wine, garlic, onions and tomatoes</i>	£16.95	Skate Wing Grill (VP) <i>Prepared either grilled or with black butter and capers, served with lemon and tartar sauce</i>	£18.95
Rainbow Trout Grill (VP) <i>Served with lemon and tartar sauce</i>	£14.50	Sea Bass Grill (VP) <i>Served with lemon and tartar sauce</i>	£18.95
Trout Bretonne (VP) <i>Prepared with white wine, lemon juice, prawns and mushrooms</i>	£15.50		
Fillet of Lemon sole (VP) <i>Prepared either grilled or deep fried, served with lemon and tartar sauce</i>	£16.00		

(bb) denotes dishes that are served with buttered sliced brown bread
(VP) denotes dishes that are served with two portions of daily vegetables and a portion of potatoes.

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The Bisham Bar

Main Course

Meats

We take great pride in our selection of meats. All our cuts have been carefully selected and procured from the finest suppliers at London's Smithfield market.

Beef

All our steaks are generously hand cut and dry aged in house for a minimum of 28 days.

Fillet

Fillet Steak (VP) (225g) <i>Garnished with mushrooms and tomatoes</i>	£23.95	Fillet Steak Rossini (VP) (225g) <i>Topped with pate and Madeira wine sauce on a crouton base</i>	£23.95
Fillet Steak Poivre (VP) (225g) <i>Prepared with a pepper and red wine sauce, flamed in brandy</i>	£23.95		

Rib of Beef & T-Bone

Rib of Beef (VP) (500g) <i>Garnished with mushrooms and tomatoes</i>	£24.95	T-Bone (VP) (500g) <i>Garnished with mushrooms and tomatoes</i>	£25.95
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Sirloin

Sirloin Steak (VP) (300g) <i>Garnished with mushrooms and tomatoes</i>	£19.95	Sirloin Steak Poivre (VP) (300g) <i>Prepared with a pepper and red wine sauce, flamed in brandy</i>	£19.95
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Traditionals

Beef Stroganoff <i>Chopped fillet steak prepared with mushrooms, onions and red wine, served with rice</i>	£17.95	Steak & Kidney Pie (VP) <i>Selected cuts of beef and kidney prepared with puff pastry</i>	£13.95
Mixed Grill <i>Liver, Kidneys, Lamb Cutlet, Gammon, Bacon, Pork Sausages served with a fried egg and French fries</i>	£18.50		

Lamb

Grilled Lamb Cutlets (VP) <i>Garnished with mushrooms and tomatoes, served with mint sauce</i>	£21.95	Kidneys Al Jerez <i>Sautéed with mushrooms, sherry and cream, served with rice</i>	£14.95
Roast Rack of Lamb (VP) <i>Roast rack of lamb, carved and served with mint sauce</i>	£21.95		

(g) Meat weights stated represent the uncooked weight
(VP) denotes dishes that are served with two portions of daily vegetables and a portion of potatoes.

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Liver

Calves Liver & Bacon (VP) <i>Garnished with mushrooms and tomatoes</i>	£15.95
Calves Liver Veneciana (VP) <i>Prepared pan fried, served with onions sautéed in red wine</i>	£15.95

Chicken

Chicken Princesse (VP) <i>Breast of chicken poached in white wine sauce, topped with asparagus tips</i>	£14.95
Chicken Kiev (VP) <i>Breast of chicken stuffed with garlic butter, deep fried in breadcrumbs</i>	£14.95
Chicken Milanese <i>Escalope of chicken deep fried in breadcrumbs served with linguini topped with tomato sauce</i>	£14.95

Pork

Grilled Gammon Steak <i>Served with a fried egg and French fries</i>	£11.95
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Duck

Half Roast Duck (VP) <i>Prepared either plain roast, with an orange liqueur sauce or a cherry and brandy sauce</i>	£16.95
Roast Breast of Duck (VP) <i>Prepared either plain roast, with an orange liqueur sauce or a cherry and brandy sauce</i>	£15.95

Veal

Veal Cordon Bleu (VP) <i>Escalope of veal stuffed with ham and cheese and cooked in breadcrumbs</i>	£15.95
Veal Viennoise (VP) <i>Escalopes of veal deep fried in breadcrumbs, topped with grated egg and anchovy</i>	£15.95

House Special

Paella	<i>per person</i> £16.00
<i>Minimum two people. Please allow 25 minutes cooking time.</i>	

Pastas

Linguini Bolognese	£12.95
Lobster Linguini	(MP)

Omelettes

Omelettes of your Choice (v)	<i>from</i> £11.95
<i>Served with French fries</i>	

(MP) denotes value as market price

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Vegetarian Dishes

Tortilla (v) <i>Spanish omelette made with potatoes, onions and garlic served with salad</i>	£11.95
Vegetarian Pie (v) <i>Served with potatoes</i>	£11.95
Vegetarian Pancake (v) <i>Vegetables rolled in a pancake, topped with white wine sauce</i>	£10.50
Grilled Vegetables (v) <i>Charcoal grilled selection of vegetables with rock sea salt and olive oil</i>	£11.50

Vegetables

Any extra portions of vegetables	<i>from</i>	£2.50
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Potatoes

Any extra portions of potatoes	<i>from</i>	£2.50
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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>	£2.50
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Available Monday to Friday Lunchtimes

Sandwiches

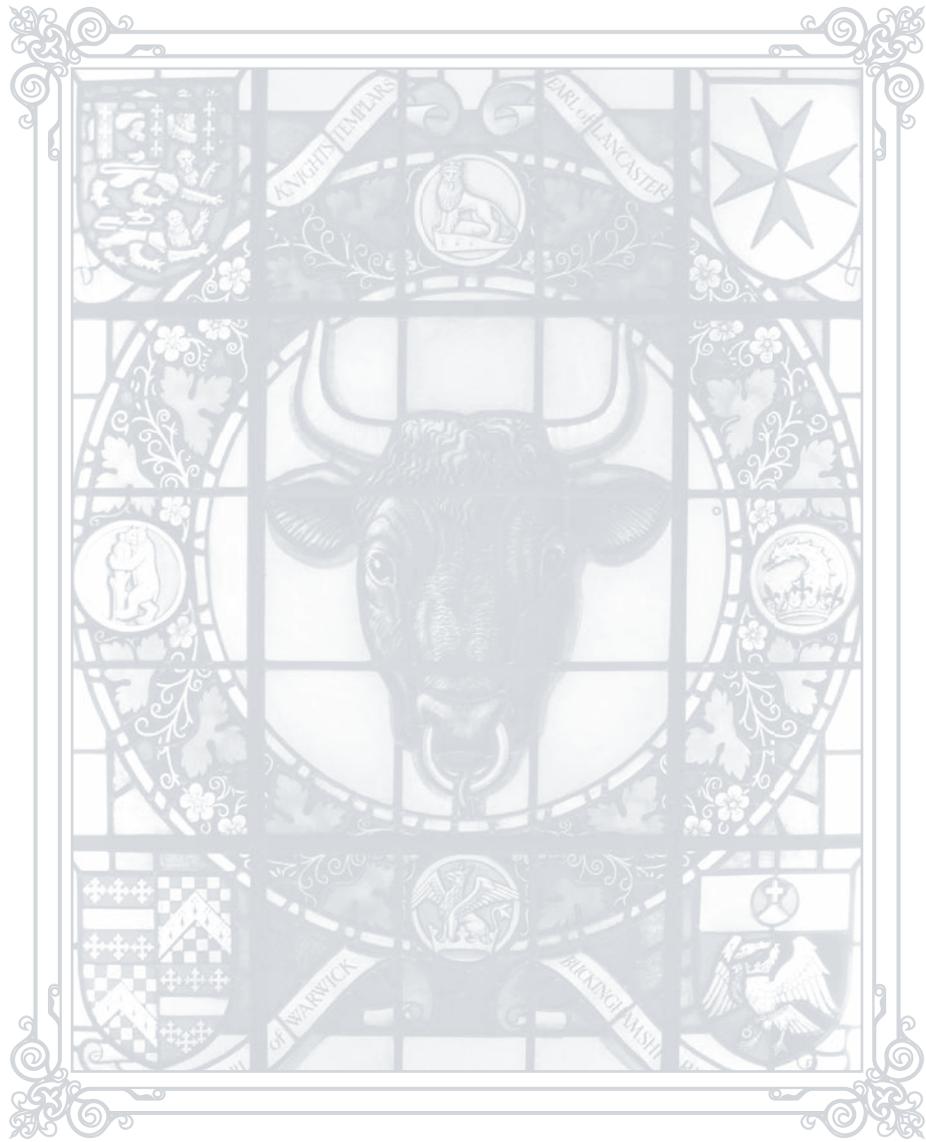
Minute Steak Sandwich <i>Served with French fries</i>	£11.95
Smoked Salmon Sandwich <i>Served with a salad garnish</i>	£8.50
Prawn Cocktail Sandwich <i>Served with salad garnish</i>	£7.95
Roast Beef Sandwich <i>Served with salad garnish</i>	£7.95

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

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The Bisham Bar



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Its place in history as one of the favourite hostelries is assured having been occupied back in 1250AD by the stone mason called in to build the village church. Since then the old walls of The Bull Inn have extended hospitality to royalty, nobility and commoner alike, with guests such as the King Henry VIII, Elizabeth I and Knights Templar having all stayed here.

Its first license documents described it as the “Papal Bull” but today it is known to the locals, regulars and visitors from abroad simply as the “The Bull Inn at Bisham”, standing in all its architectural splendor in Bisham Village, a mile from Marlow Bridge spanning Old Father Thames.

One of the striking aspects of The Bull Inn is the glorious stained glass window which depicts in detail the Heraldic Shields of some of its famous ancestral connections. Today this window continues to be found lighting the Bisham Bar as it has done for centuries.

The recent refurbishments carried out by the present owner have been sensitive to its historic past but conscious in regard to the needs and demands of the modern visitor.

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