



# *The Bull Inn*

THE RESTAURANT  

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À LA CARTE MENU

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## À LA CARTE MENU

### *Les Hors D'Oeuvres - Appétisiers* *Froid - Cold*

Cocktail de Crevettes	£6.95	Crevettes Méditerranéée	£8.95
<i>Peeled prawns served on a bed of lettuce and topped with cocktail sauce</i>		<i>Whole Mediterranean prawns served cold with cocktail sauce</i>	
Pâté du Chef	£6.95	Saumon Fumè	£10.95
<i>Pork &amp; Chicken liver pâté served with toast</i>		<i>Scottish smoked salmon served with lemon</i>	
Melon de Saison	£5.75	Jambon de Parme au Melon	£8.95
<i>Chilled melon served with ginger</i>		<i>Parma ham with melon</i>	
Avocat Crevettes	£7.95	Melon avec Crevettes	£8.95
<i>Avocado with prawns topped with cocktail sauce</i>		<i>Melon served with prawns topped with cocktail sauce</i>	
Lobster Cocktail	£16.95	Saumon Fumè avec Crevettes	£13.95
<i>Slices of Lobster served on a bed of lettuce topped with cocktail sauce</i>		<i>Scottish smoked salmon with prawns and cocktail sauce</i>	
Avocat Vinaigrette	£5.50	Salade de Tomate et Mozzarella	£6.95
<i>Avocado with vinaigrette dressing</i>		<i>Tomato and mozzarella salad</i>	

### *Chaud - Hot*

Champignons Frits	£6.50	Coquilles Saint-Jacques	£11.95
<i>Mushrooms deep fried in breadcrumbs served with tartare sauce</i>		<i>Scallops cooked in white wine sauce finished with a light parmesan glaze</i>	
Champignon Fârcis	£6.95	Scallops Maison	£11.50
<i>Mushrooms stuffed with cheese and prawns, deep fried in breadcrumbs</i>		<i>Scallops rolled in bacon cooked in white wine and lemon juice</i>	
Crêpe au Fruits de Mer	£8.95	Sardines à la Planche	£6.50
<i>Scampi, langoustine, salmon, prawns, halibut poached in lobster sauce and brandy, rolled in a pancake topped with white wine sauce and a light parmesan glaze</i>		<i>Portuguese sardines cooked on the stone served with lemon</i>	
Escargots Bourguignonne	£7.50	Gambas al Ajillo	£9.95
<i>Snails cooked in red wine with garlic butter and herbs</i>		<i>Prawns cooked in white wine, garlic and lemon juice</i>	
Grenouilles Provençale	£7.50	Avocat Lobster Thermidor	£13.95
<i>Frogs legs sautéed with tomatoes, garlic and onions</i>		<i>Avocado and lobster sautéed with shallots, brandy, white wine and cream</i>	
Blanchailles Friture	£6.50	Moulès à la Marinière	£9.95
<i>Whitebait fried in breadcrumbs served with tartar sauce</i>		<i>Mussels cooked in white wine, lemon juice, onions, garlic and cream</i>	

Asperges £8.50

*Asparagus prepared either poached or grilled, served with butter, hollandaise or topped with parmesan or blue cheese*

Please make staff aware of any allergies or dietary requirements\*

## *Soupes de la Maison - Homemade Soups*

<u>Soupe à la Tomate</u>	<u>£5.25</u>	<u>Minestrone</u>	<u>£5.25</u>
<i>Tomato soup</i>		<i>Vegetable soup</i>	
<u>Soupe à l'Oignon</u>	<u>£5.25</u>	<u>Bisque de Homard</u>	<u>£7.95</u>
<i>French onion soup</i>		<i>Lobster soup served with brandy</i>	

## *Plats Principal - Main Course*

### *Les Viandes - Meats*

<u>Entrecôte avec Fromage Bleu</u>	<u>£18.95</u>	<u>Boeuf Strogonoff</u>	<u>£17.95</u>
<i>Grilled sirloin steak topped with melted mature stilton</i>		<i>Strips of fillet steak cooked with onions, mushrooms, red wine and cream served with rice</i>	
<u>Entrecôte Chasseur</u>	<u>£18.95</u>	<u>Escalope de Veau Forestière</u>	<u>£14.95</u>
<i>Grilled sirloin steak served in a red wine, mushrooms, shallots and tomato sauce</i>		<i>Escalope of veal cooked with white wine, onions, bacon, tomato, mushrooms and peppers</i>	
<u>Tournedos Rossini</u>	<u>£22.95</u>	<u>Escalope de Veau à la Crème</u>	<u>£14.95</u>
<i>Fillet steak topped with pate and madeira wine sauce on a croûton base</i>		<i>Escalope of veal cooked with white wine, mushrooms and cream</i>	
<u>Tournedos Dijon</u>	<u>£22.95</u>	<u>Foie de Veau</u>	<u>£14.95</u>
<i>Fillet steak topped with Dijon mustard and caramelised sugar</i>		<i>Calf's liver served with sage and bacon</i>	
<u>Filet au Poivre</u>	<u>£22.95</u>		
<i>Fillet steak with a pepper and red wine sauce, flamed in brandy</i>			
	<u>Boeuf Wellington</u>	<u>£23.95</u>	
	<i>Fillet steak topped with pate, wrapped in puff pastry and baked in the oven (allow 20 minutes cooking time)</i>		

### *Les Grillades - Grills*

<u>Châteaubriand</u>	<u>£47.95</u>	<u>Filet de Boeuf</u>	<u>£22.95</u>
<i>Garnished with mushrooms and tomatoes, served with béarnaise sauce.</i>		<i>Fillet steak garnished with mushrooms and tomatoes</i>	
<i>Carved in the dining room. (for two persons)</i>		<u>Entrecôte</u>	<u>£18.95</u>
<u>T Bone</u>	<u>£24.95</u>	<i>Sirloin steak garnished with mushrooms and tomatoes</i>	
<i>Garnished with mushrooms and tomatoes</i>			
	<u>Carre d'Agneau</u>	<u>£41.95</u>	
	<i>Roast rack of lamb served with mint sauce. Carved in the dining room. (for two persons, allow 20 minutes cooking time)</i>		

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## Flambées

Cooked in the Dining Room

<u>Filet Steak Diane</u>	<u>£23.95</u>	<u>Escalope de Veau Marsala</u>	<u>£18.95</u>
<i>Flattened fillet steak cooked in butter, onions, mushrooms, red wine and flamed in brandy</i>		<i>Escalope of veal cooked in butter, mushrooms, marsala, brandy and cream</i>	
<u>Steak Tartare</u>	<u>£24.95</u>	<u>Caneton Flambé Maison</u>	<u>£17.95</u>
<i>Chopped raw fillet steak with a variety of condiments including egg yolk, seasoned to your taste</i>		<i>Half roast duck flamed in calvados</i>	

## Les Volailles - Poultry

<u>Suprême de Volaille Kiev</u>	<u>£13.95</u>	<u>Suprême de Volaille Princesse</u>	<u>£13.95</u>
<i>Breast of chicken stuffed with garlic butter deep fried in breadcrumbs</i>		<i>Breast of chicken in white wine sauce garnished with asparagus tips</i>	
<u>Caneton Rôti</u>	<u>£15.95</u>	<u>Caneton Bigarrade</u>	<u>£15.95</u>
<i>Half roast duck served with apple sauce</i>		<i>Half roast duck with orange liqueur sauce</i>	

## Poissons - Fish

### Sole de Douvres - Dover Sole

<u>Dover Sole (approx. 450g) Grillée</u>	<u>£25.95</u>	<u>Sole Dieppoise</u>	<u>£25.95</u>
<i>Grilled whole with butter served with lemon and tartar sauce</i>		<i>Fillets of sole poached in white wine sauce with prawns, mussels and mushrooms. Served with Duchess potato</i>	
<u>Sole Bonne Femme</u>	<u>£25.95</u>	<u>Sole Alphonse XIII</u>	<u>£25.95</u>
<i>Fillets of sole poached in white wine sauce with mushrooms and parsley</i>		<i>Fillets of sole poached in white wine and tomatoes garnished with asparagus</i>	

## Truite - Trout

<u>Truite Meunière</u>	<u>£12.95</u>	<u>Truite Bretonne</u>	<u>£13.95</u>
<i>Filet of trout cooked in butter with white wine, lemon juice and parsley</i>		<i>Filet of trout cooked in butter with shrimps and mushrooms</i>	

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## *Saumon - Salmon*

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Saumon Grillée	£14.50	Saumon Poché	£14.50
<i>Grilled salmon served with tartar sauce</i>		<i>Poached salmon served with hollandaise sauce</i>	

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Saumon Véronique	£14.95
<i>Salmon poached in white wine sauce, grapes and Curaçao liqueur</i>	

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## *Scampi*

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Scampi Frites	£13.95	Scampi Provençale	£14.95
<i>Scampi fried in egg and breadcrumbs</i>		<i>Scampi sautéed with tomatoes, garlic and onions, served with rice</i>	

## *Aile de Rae - Skate Wing*

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Aile de Rae Grillée	£18.95	Aile de Rae aux Câpres	£18.95
<i>Grilled skate wing served with lemon and tartar sauce</i>		<i>Grilled skate prepared with black butter and capers sauce</i>	

## *Loup De Mer - Sea Bass*

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Grillée	£21.00	Dieppoise	£22.95
<i>Plain grill served with lemon and tartar sauce</i>		<i>Poached in white wine sauce with prawns, mussels and mushrooms. Served with duchess potato</i>	

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En Papillote	£22.95
<i>Sealed in a foiling casing and steamed in white wine, lemon juice and herbs. (Casing opened in the dining room)</i>	

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## *Crevettes - Prawns*

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King Prawns Thermidor	£18.95
<i>King prawns sautéed in butter with shallots, brandy, white wine, cream, English mustard, finished with a light parmesan glaze</i>	

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## *Homards - Lobster*

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Lobster Thermidor (MP)
<i>Lobster sautéed in butter with shallots, brandy, white wine, cream, English mustard, finished with a light parmesan glaze (The lobster can be prepared in accordance with your own preference)</i>

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## *Salades - Salads*

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Salade Mixte	from £4.25
<i>Mixed salad</i>	
Salade de Roquette et Parmesan	£6.95
<i>Rocket and parmesan salad</i>	

## *Les Légumes - Vegetables*

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Les Légumes du Marché au choix	per portion from £2.50
<i>Market vegetables of your choice</i>	
Pommes de terre au choix	per portion from £2.75
<i>Potatoes of your choice</i>	
Bouquetière	per portion from £5.00
<i>Selection of fresh vegetables and potatoes</i>	

## *Les Desserts*

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Chariot de desserts	from £5.50
<i>Selection of desserts from the house sweet trolley</i>	
Glacés au choix	from £4.25
<i>Ice-creams</i>	
Fromage aux choix	from £6.50
<i>Selection of cheeses</i>	

## *Les Douceurs Flambées*

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Crêpes Suzettes	per person £13.95
<i>Pancakes cooked with caramelised sugar, fresh orange juice, lemon juice, flamed with brandy and Grand Marnier liqueur</i>	

## *Café - Coffee*

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Coffee with Cream	£2.50
Espresso or Cappuccino	£2.95
Gaelic, Caribbean, Royal or Jamaican Coffee from	£6.50

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The À La Carte selection will be supplemented throughout the year with seasonal dishes and produce as they become available.

We can cater for specific dietary requirements, please do let the service staff know when your order is being taken.

Vegetarian options are also available.

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All our menus can be viewed and downloaded from our website.  
[bullinnbisham.com](http://bullinnbisham.com)

*Couvert / Cover Charge £1.00  
An optional 12.5% service charge will be added to your bill.  
All prices are in £ and inclusive of V.A.T.*

Its place in history as one of the favourite hostelrys 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 splendour 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.



*The Bull Inn*

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