



Bar Menu

From 10th January 2012
Noon til 9pm every day



to start or something light....

- Chef's soup of the day, wedge of fresh bread £5.50
- Kilner of chicken liver parfait, red onion chutney, dressed rocket, seeded toast £6.50
- Bottisham smoked salmon ceasar salad £7.50 or main course £15
- Sautéed garlic mushrooms, toasted ciabatta, Parmesan, rocket £6.50
- Bottisham smoked chicken tian, red onion, tomato and rocket salad, sweet chilli crème fraiche £6.50
- Parma ham, honey dew melon, whole grain mustard dressing £6.50
- Cocktail of king prawn's marinated in lemon & garlic, piquant sauce, leaves, multiseed bread, lemon £7
- Orange Breckland confit duck & corn-fed chicken with prune terrine, apple & ginger chutney, toast £6.75
- Honey scented goats cheese filo parcel, balsamic & basil (v) £6.50

the main event....

- Beer battered market fish & double cooked chips, pea puree, tartar, lemon £12
- Roasted local chicken breast wrapped in bacon stuffed with Croxton Manor cheddar/chicken mousse, leaves, double cooked chips & sweet pepper mayo £12
- The Olde Bull Inn steak burger with cheese & bacon, rocket, double cooked chips & chutney £11.50
- Our own honey roasted Blythburgh free range ham, eggs, double cooked chips & bread £11.50
- Creamy chicken curry, basmati rice, poppadum & mango chutney (available as vegi) £11.50
- Pesto roasted chicken breast with sundried tomato & basil fettuccini (available as vegi) £12
- Homemade salmon fishcakes, warm Med veg salad, sweet chilli crème fraiche £11
- Pan fried seabass fillet, sun blushed tomato & spring onion crushed new pots, sautéed spinach, red pepper coulis, lemon infused rapeseed oil £15
- Award winning Newmarket sausages, creamy mash, buttered greens & caramelised red onion gravy £11
- Olde Bull ploughmans slate, Chef's Suffolk ham & Yorkshire wensleydale, bread, chutneys, apple, celery, pickles £11 (only available at lunchtime until 4.30pm)
- Caramelised pear, binham blue cheese, candied pecan, red onion, baby spinach, watercress salad £11

from the chargrill

Our beef is all locally sourced in East Anglia from only the best farms and is hung for at least 28 days. All steaks are served with double cooked chips, flat mushroom & roasted plum tomato

Olde Bull mixed grill, rump steak, lamb chop, pork, gammon & sausage £20

T-bone (16oz) £22

Rump (10oz) £17

Fillet (8oz) £25

Sauces £2.50 creamy peppercorn, red wine or garlic butter

Specials..... See our specials board for fresh fish & other exciting dishes, including game, oysters, mussels - basically anything in season! If you grow anything, let us know, we could swap you for some beer! Just ask for Cheryl or Sonia. Nothing you fancy on the menu?? Just let us know, if we're not too busy we will make something just for you!

a little extra on the side?

Double cooked chips	£2.50	Double cooked chips with cheese	£3.50
Roasted root vegetables	£3	Trio of chef's chutneys	£2.50
		Buttered leeks, cabbage & bacon	£4
Cheesy mashed potato	£3.50	Wedge of bread & butter	£2
Homemade onion rings	£3	Garlic bread	£3
Sun blushed tomato, rocket, pesto & Parmesan salad	£4	Garlic bread & Croxton manor cheddar	£4

sandwiches for lunch or late lunch, til 4pm (sorry not served on a Sunday or bank holiday)

Served on door stop wedge, white bloomer or multiseed loaf from Lane's Bakery, Burwell

Warm bacon, brie & homemade chutney £6.50 (available without bacon)

Marinated king prawns, Bottisham smoked salmon, citrus mayo & rocket £8

Chef's Blythburgh free range honey roasted ham, homemade ale chutney £6.50

Grilled vegetable & goats cheese on toast £6.50

Add a small bowl of homemade chips for £1.75

a little something sweet don't forget to check the specials board too...

Warm homemade chocolate brownies (n), vanilla pod ice cream £6.50

Matt's homemade sticky toffee pud, rock salt caramel, vanilla pod ice cream £6.50

Glazed passion fruit tart, raspberry sorbet £6.50

Armangac and poached prune parfait, chef's shortbread £6.50

Vanilla pod crème brulee, sable biscuits £6.50

Dark chocolate and amaretto tart, brandy and orange ice cream £6.50

Apple and cinnamon crumble, crème anglaise £6.50

Chocolate trio, chocolate mousse, white chocolate milkshake, fudge coated chocolate ice cream £6.50

Christmas pud, caramel rock salt brandy sauce £6.50

Trio of Suffolk ice cream, chocolate, vanilla pod & toffee £6

Add ice cream £2.00 per scoop

Local cheese board, served with biscuits and homemade chutney, usually Mrs Temple's award winning Binham Blue in Norfolk, Suffolk Gold, Rodwell Farm's "Shipdock" mature cheddar nr Ipswich, Suffolk Blue from Coddenham, Wensleydale £7.50

hot drinks.....

Pot of tea	£2	Cappuccino or Caffe Latte	£2.50
Espresso	£1.50	Irish coffee/ Liqueur floater coffee	£5.25
Hot chocolate	£2.75	Amaretto hot chocolate	£6
Cafetiere of decaf coffee	£3	Coffee	£2

the boring bit.....

Children sorry no cry babies, just nice quiet ones who stay with their families :-)

Dogs... sorry but we don't allow any four legged animals inside, they are welcome on leads outside

Nuts... Regrettably we cannot guarantee that any of our dishes are completely free of traces of nuts

Other allergies... Most of our dishes contain items not listed, please advise us if you have an allergy

Services... We hope you received wonderful, friendly service! Service is not included, we leave it up to you :-)

Your meal... We are committed to ensuring you enjoy your meal, if you do have feedback, please make sure you speak to someone before you leave - we want all our customers to leave happy customers. If there is anything that you require please ask.

what's on at The Olde Bull Inn.....

See our website for the full year's listings - www.bullinn-bartonmills.com

Saturday 14th January 2012

Murder mystery evening in the award winning restaurant. A fun night of sleuthing, questioning and the ultimate question of "who done it?". Accompanied by an award winning three course meal. Just £40pp, these events always sell out, so book early to avoid disappointment. **LIMITED SPACES AVAILABLE**

Did you know.....

We also have an award winning rosette restaurant, do ask to see our menu
Open every evening from 6pm - 9pm. Sunday lunch from 12pm - late afternoon

BEST SMALL HOTEL...

We are officially the Best Small Hotel in Suffolk, voted by Suffolk Tourism..... What a great achievement, big thanks to our team and customers ☺

Saturday 11th & Tuesday 14th February 2012

Valentines dinner - Treat your loved one to a delicious romantic meal in our award-winning oak room restaurant for just £37.50pp. Book early as these nights always sell out fast.



