



bar menu

serving bar food 12noon - 9pm
breakfast served until 10am

the olde bull inn
the street
barton mills
bury st edmunds
ip28 6aa

01638 711001
www.bullinn-bartonmills.com

TO START.....

Chef's soup of the day Served with crusty bread	£5.50
Sautéed garlic mushrooms Served on a toasted muffin topped with parmesan (v)	£5.75
Olde Bull prawn cocktail Served with brown bread & butter	£5.95
Chef's pate of the day Served with toast	£5.95
Breaded brie wedges Brie hand rolled in golden breadcrumbs, served with cranberry dip (v)	£5.50
Garlic focaccia	£2.50
Cheesy garlic focaccia	£3.50

STARTER OR MAIN COURSE.....

Bang Bang chicken skewers *(with nuts)*
Bang bang chicken skewer, oriental salad, sweet chilli & coriander dressing
Starter £5.95 or main £11.95

Sticky lemon and chilli chicken noodles
with stir fry veg. Starter £6.50 or main £12.95
Can be served without chicken for vegetarians (v)

Marinated beef kebab with vegetables, marinated in five spices & honey, served with rocket and pine nuts
Starter £6.95 or main £14.95 (with focaccia)

OLDE BULL BEST LOVED.....
Firm favourites with our regulars

Bangers & mash £9.50
Award winning Newmarket sausages served with mash and topped with red onions & rich red wine gravy

Chicken & bacon melt £10.95
Breast of chicken topped with bacon and melted cheese, served with chips, leaves and homemade coleslaw

Olde Bull curry £9.95
Homemade creamy curry served with rice or chips, mango chutney and poppadom. Vegetable (v) or chicken.

Ham, egg & chips £9.95
Our own Suffolk based ham, served with 2 local free-range eggs, thick cut chips and bread and butter

Whitby Scampi £9.95
Finest wholetail scampi in golden crumbs, served with fresh lemon, peas & chips

Chef's pie of the day – see specials board
Fish & chips – see specials board

Varies
Varies

FROM THE GRILL.....

Well done, rare, medium or any way you like. Our steaks are fine local beef, cooked to your liking on our char grill. Served with mushrooms, roasted vine tomatoes and thick cut chips

Olde Bull mixed grill £15.95
A selection of meat from local farmers, usually consisting of rump steak, lamb chop, pork, gammon and sausage

T bone (14oz – 16oz) £17.95

Fillet (7oz – 8oz) £19.95

Rump (10oz – 12oz) £14.95

Why not add a sauce – peppercorn, red wine or garlic butter £2.50
Or onion rings £2.00

Olde Bull steak burger (6oz) £10.95

Burgers the way they should be, freshly prepared by our chef. Served in focaccia bread with thick cut chips, leaves & coleslaw.

Includes one topping: cheese, cheese & bacon or cheese & caramelised onion

Field mushroom & goats cheese burger £9.50

No meat, just a huge field mushroom topped with fresh tomato salsa and melting goats cheese (v)

SALADS.....

Prawn salad £9.95
With a piquant dressing and brown bread & butter

Warm Mediterranean vegetable salad £9.95
Topped with melting brie (v)

Extras

Chips	£2.50
Cheesy chips	£2.95
Braised red cabbage	£2.50
Honey roasted root vegetables	£2.50
French beans wrapped in bacon	£2.95
Fresh mixed salad	£2.95
Bread and butter (2 slices)	£1.00
Peas or Coleslaw	£1.50
Onion rings	£2.00

Ploughman's lunch (not evenings)

The Olde Bull Inn Ploughman's lunch is served with salad, crusty bread, pickled onion, pickles and a selection of home made chutneys

- Mature cheddar £7.95
- Blue cheese from Suffolk £8.95
- Our own oven baked ham £7.95

Lunchtimes only (not Sundays)

From 12pm – 4pm

Chef's selection of open sandwiches

Served on hand cut white or granary bread, from Hyams Bakery, Brandon

All served with dressed rocket leaves.

Why not add a small bowl of homemade chips for £1.75?

- Club sandwich – Olde Bull style, chicken, bacon, cucumber, tomato & mayo £6.50
- Traditional roast beef topped with a tomato and horseradish salad (usually served rare) £6.95
- Atlantic prawn & Bottisham smoked salmon – bound in a lemon mayo £7.50
- Blythburgh chef's roasted ham With homemade ale chutney £6.50
- Mediterranean vegetable & melting brie £6.50
- Melting goats cheese & cranberry £6.50
- Croque Monsieur – Olde Bull style Suffolk ham with melted cheddar £6.95

What's on at The Olde Bull Inn

Friday 23rd April 2010

Murder mystery dinner

Includes a 3-course locally sourced menu.

£39 pp – selling fast! Book now

Make a weekend break of it – see our website for info. details.

Sunday 2nd May 2010 – Bank Holiday weekend

Live music from local blues band - Taildraggers

Sunday 30th May – Bank Holiday

8pm – disco & karaoke in the bar – free entry

Scarecrow Festival Barton Mills - Sunday 6th June

6pm – live music from the legendary 60's band – The Wild Ones, these guys know how to party! Don't miss it!

Father's Day Lunch - Sunday 20th June

Served in the restaurant from 12pm – 4pm

Live music in the courtyard - Saturday 3rd July

Act to be confirmed

Live music in the courtyard - Saturday 31st July

Act to be confirmed

Specials

See our specials board for fresh fish & other exciting dishes, including game when in season. At the weekend we often have Brancaster mussels, Thornham oysters & Cromer crab.

Children at The Olde Bull Inn

We welcome well-behaved children who remain seated, however we do ask that if there is an unsettled child in your party that someone takes them outside the restaurant / bar.

Our food is cooked fresh to order, it may take a little longer than some pubs. Our focus is on creating honest, great tasting fresh food and presenting it with flair, enjoy!

Desserts

Warm homemade chocolate brownies £5.95
Served with vanilla pod ice cream

Vanilla pod Crème Brulee £5.95
Served in a cappuccino cup

Passion fruit & orange tart £5.95
Served with raspberry sorbet & berry coulis

Rich chocolate & cherry tart £5.95
Laced with brandy and served with fresh cream

Chocolate Cointreau torte £5.95
Light chocolate mousse laced with Cointreau on a sponge base – served with fresh cream

Matt's homemade sticky toffee pudding £5.95
Served with rock salt caramel and vanilla pod ice cream – it's amazing!

"Olde Bull" Eton mess £5.95
Crushed meringue and chantilly cream topped with winterberries and coulis

Chef's cheesecake of the day £5.95
Topped with coulis and served with fresh pouring cream

Shaun's apple crumble £5.95
Served in a cappuccino cup with vanilla custard

Ice cream instead of cream £1.00

Suffolk ice cream, made with fresh local cream. One of each: chocolate, vanilla pod & toffee £5.95

Cheese and biscuits £6.95
A selection of local cheeses, served with biscuits and homemade chutney
Mrs Temple's award winning Binham Blue – Norfolk
Rodwell Farm's "Shipdock" mature cheddar – Ipswich
Suffolk Blue – from Coddanham, Suffolk
Croxtton Manor cheddar

Hot drinks

Freshly brewed coffee or pot of tea for one £1.85

Cappuccino or Caffe Latte £2.35

Espresso £1.30

Irish coffee/ Liqueur floater coffee £5.10

Hot chocolate £2.35

Hot chocolate for slimmers £2.30

Amaretto hot chocolate £5.70

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.

