

## what's on

### **Murder mystery dinner - Saturday 14<sup>th</sup> 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 £39pp, these events always sell out, so book early to avoid disappointment.

### **Valentines dinner - Saturday 11<sup>th</sup> & Tuesday 14<sup>th</sup> February 2012**

Valentines dinner - Treat your loved one to a delicious romantic meal in our award-winning oak room restaurant for just **£40pp**. Book early as these nights always sell out fast.

#### **HAPPY CHICKENS....**

Our chickens are happy chickens! They come from RSPCA Freedom Food farms. The RSPCA's farm assurance scheme is dedicated to improving the lives of as many farm animals as possible, including chickens.

#### **A BETTER LIFE - LESS TRAVELLED....**

Over the past year, we have been trying to reduce the distance food travels to reach us by focusing on local suppliers, buying British and asking our suppliers to combine their deliveries. By reducing our "food miles" in this way we are also reducing our carbon emissions and making a positive difference to climate change.

#### **OUR BUTCHER...**

All of our other meat is supplied by FL Edge Butchers - traditional craft butchers, who have been serving Suffolk & Norfolk with quality British meat for 3 generations. All their meat is fully traceable and we select meat from the closest farms to us.

## welcome

Welcome to the Olde Bull Inn. 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 your server.

As all of our food is cooked fresh to order, it may take a little longer than some restaurants. Our focus is on creating honest, great tasting fresh food and presenting it with flair, which we hope that you will enjoy.

You will see in the paragraph below that we are committed to reducing food miles. This philosophy means we cook with the very best fresh, seasonal produce whilst supporting our local rural community.

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. Enjoy your meal.

**Cheryl, Wayne, Sonia & Smiffy**

# to start with

Chef's soup of the moment, fresh bread	£5.75
Trio of fish, Bottisham smoked salmon, smoked mackerel pate, beetroot gravadlax, gin & tonic jelly, citrus salsa	£7.50
Marinated king prawn risotto, coriander and sweet chilli sauce, lemon oil	£7
Orange Breckland confit duck & corn-fed chicken terrine with prunes, apple & ginger chutney, toast	£6.75
Kilner of chicken liver parfait, red onion marmalade, rocket and toasted multiseed bread	£6.50
Caramelised free range pork belly in hoi sin sauce, pickle of stir fried vegetables in cucumber and red chilli	£7
Honey scented goats cheese filo parcel, balsamic & basil (v)	£6.50

*If you are vegetarian, please ask to speak to a manager if there is nothing here you fancy, we'll do our best to come up with something you will enjoy! (v) = vegetarian*

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The Oakroom Restaurant

## then followed by

Fillet of Lowestoft haddock, champ mash, creamy Suffolk grain mustard sauce, spinach £16

Olde bull fillet steak tower with potato & tarragon croquette, sautéed wild mushrooms, buttered greens & pepper sauce £27

Woodland mushroom & red onion tart, spinach, crushed new potatoes, Maderia jus £15

Roasted rump of Denham estate lamb, ship dock cheddar gratin potato, buttered leeks with crispy bacon, red wine and thyme jus £20

Oven roasted breast of chicken, wrapped in bacon & stuffed with Croxton Manor cheese mousse, dauphinoise potatoes, pan fried leeks & brussels sprouts, wild mushroom & port jus £15

Pan fried seabass fillet, sun blushed tomato & spring onion crushed new pots, sautéed spinach, red pepper coulis, lemon infused rapeseed oil £17

*All our dishes are designed with appropriate accompaniments included, in addition:*

Buttered leeks, cabbage & Brussel sprouts, chestnuts & bacon £4

Roasted root vegetables £3

Homemade chips £3

Sun blushed tomato, rocket and Parmesan salad £4

# and from the chargrill

All of our steaks are locally farmed are from just down the road at Euston Estate. They are chargrilled to your liking and served with smoked garlic mash or hand cut chips, field mushroom, plum tomato and watercress salad

We always use rare breed red poll beef. Red poll beef is noted for exceptional tenderness, good marbling, fine grain, succulent texture and full flavour. It tastes like British beef used to!

Fillet steak (7 - 8oz)	£25
Rump steak (10 -12oz)	£17
T-bone steak (14 -16oz)	£22
Add a homemade sauce to your steak	£2.50
Creamy pepper sauce - Red wine sauce - Garlic butter	

We cannot guarantee any of our food is free of nuts and most dishes contain items not listed in the description, if you have an allergy – please ensure you speak to our team before you order

## **TO FOLLOW...**

Please ask your server for details of our yummy homemade desserts

## **AND DON'T FORGET COFFEE FROM THE AMAZING PADDY & SCOTT!**

We found this coffee when we were looking for suppliers for our new restaurant. Paddy and Scott are based in beautiful Earl Soham in Suffolk but they could teach most Italians, or Brazilians, a thing or two about coffee. They roast beans four times longer than usual so the whole bean is roasted rather than only the shell. It makes for a smoother, sweeter coffee without a trace of bitterness. Enjoy!