

**to start....**

Chefs pea and ham soup, ciabatta bread  
Bottisham smoked chicken tian, red onion, tomato & rocket salad, sweet chilli crème fraiche  
Cured beetroot salmon gravalax, gin & tonic jelly, honey & lemon dressing  
Parma ham, honey dew melon, whole grain mustard dressing (available as vegi)  
Suffolk pulled ham hock & apricot terrine, winter chutney & toast  
Pear, plum, cucumber and rocket salad (v)

**the main event....**

Roast tarragon studded topside of Norfolk Red Poll beef, roasted and served with horseradish sauce, homemade Yorkshire pudding, roast potatoes and red wine gravy  
Local leg of rosemary studded lamb, slowly roasted and served with mint sauce, roast potatoes and port & rosemary gravy  
Large mixed roast, beef & lamb with extra roasties & yorkshire pud (for those with a healthy appetite, sorry but it's not for sharing) (£5 supplement)  
Chargrilled breast of chicken, roast potatoes, sun blushed tomato & chorizo red wine jus  
Pan fried salmon fillet wrapped in parma ham, roast potatoes, spring onion & chive butter sauce

**Accompanied by a selection of seasonal vegetables, (additional Yorkshires, add 50p)**

Roasted courgette filled with sun blushed tomato and spinach risotto, rocket, shaved parmesan (v)

**Dishes only available as side orders: Green beans with almonds £3 or cheesy mashed potato £3.50**

*If you are vegetarian we understand your choices can be limiting, if you don't fancy what's on the menu please ask to speak to a supervisor who will speak to the chef about other options available today*

**to follow.....**

Armangac and poached prune parfait, chef's shortbread  
Dark chocolate and amaretto tart, brandy and orange ice cream  
Apple and cinnamon crumble, crème anglaise  
Selection of local cheeses, biscuits and homemade chutney (£2.50 supplement)  
Suffolk ice cream, made with fresh local cream - choc, vanilla pod & toffee (£2 supplement)

**2 courses £15 or All 3 courses £19**

**Did you know.....**

We also have a charming bar with a log fire in the winter, do ask to see our menu  
The bar serves food from breakfast until 9pm every day of the week!

**BEST SMALL HOTEL...**

We have just been awarded Best Small Hotel in Suffolk, by Suffolk Tourism..... What a great achievement, big thanks to our team and customers ☺



**please turn over.....**

## hot drinks.....

Pot of tea	£2.00	Cappuccino or Café Latte	£2.50
Espresso	£1.50	Irish coffee/ Liqueur floater coffee	£5.25
Hot chocolate	£2.75	Amaretto hot chocolate	£5.95
Cafetiere of decaf coffee	£2.95		

## the boring bit.....

**Children** sorry but 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

**Service...** 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](http://www.bullinn-bartonmills.com)

### 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 £40pp, these events always sell out, so book early to avoid disappointment.

### Saturday 11<sup>th</sup> & Tuesday 14<sup>th</sup> February 2012

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

