



Dark chocolate fondant served with praline ice cream and pistachio dust



Confit pork belly and roasted pepper terrine with an apple and chestnut salad

Plum and almond tart served with vanilla ice cream and a marmalade snap



The Olde Bull Inn, a stylish pub, AA restaurant & hotel located in the village of Barton Mills, is renowned for its local, seasonal cuisine and fantastic Sunday lunches. At the time of going to press, the Inn had been chosen as a finalist in the Publican Food & Drink Awards 2010 for the 'Best Sunday Lunch Pub of the Year' award, so we thought it was time to pay a visit and enjoy a meal there for ourselves.

When we arrived at the Inn on a rainy November afternoon, we were delighted to find a haven of cosy, luxurious fabrics and warm, autumnal colours in the recently refurbished restaurant. Owner Cheryl Hickman clearly has an eye for interior design, and has completely transformed the restaurant since buying the Inn back in May 2007. Farrow & Ball painted panelling, handmade chairs, walnut furniture, sparkling chandeliers and pink roses all create a look that is chic, opulent and extremely inviting. Velvet photographer Tom and I sat down, enjoyed a

## Seasonal Style

THE OLDE BULL INN in Barton Mills is a stylish haven for FOOD LOVERS

glass of wine and completely forgot about the bad weather outside.

While waiting for our starters to arrive, we asked co-owner Sonia Hickman to describe the kind of food that we could expect from the Olde Bull Inn. "We specialise in local, freshly prepared and seasonal food - our aim is to showcase local suppliers and serve expertly cooked and beautifully presented dishes," she explains. Sunday lunches are one of the restaurant's specialities, and the Olde Bull Inn's much-loved signature dish in the fillet steak tower, served with parsnip and potato rosti, roasted vegetables, caramelised onions and parsnip puree. However, there are plenty of lighter fish and vegetarian dishes on the menu, and the restaurant's pastry chef ensures that the Olde Bull Inn's desserts are always irresistible.

To start, Tom and I enjoyed a selection of three dishes from the restaurant's starters menu, all beautifully presented and featuring some of autumn/winter's most tempting ingredients. I particularly enjoyed the Norfolk Binham blue cheese and creamed leek tart with a toasted walnut and endive salad and red wine syrup - a perfectly light but comforting winter dish. Tom tasted the



Bottisham smoked salmon, chef's citrus cured salmon and smoked mackerel terrine with citrus yoghurt dressing



Butternut squash, parmesan and sage risotto



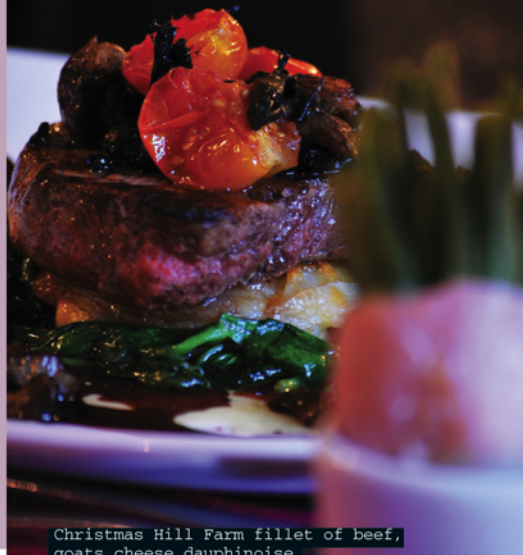
Prosciutto wrapped chicken breast stuffed with Norfolk Dapple and spinach fondant potato

# Restaurant Review

FOOD...VELVET



Norfolk Binham Blue Cheese and creamed leek tart with a toasted walnut and endive salad and red wine syrup



Christmas Hill Farm fillet of beef, goats cheese dauphinoise



Denham Estate whole roast wood pigeon with a Norfolk Dapple gratin, potato, pumpkin purée and port and juniper jus

confit Blythburgh freerange pork belly and roasted pepper terrine with an apple and chestnut salad, also trying the trio of fish - a delicious selection of Bottisham smoked salmon, smoked mackerel terrine and citrus cured salmon.

You'll spot plenty of local

names on the restaurant menu at The Olde Bull Inn, a testament to the restaurant's support for top local suppliers. From Denham Estate pigeon to Norfolk Dapple cheese and Freckenham roasted root vegetables, many of the ingredients available at the restaurant have probably travelled a shorter distance to get there than you have. The Olde Bull Inn even has a happy arrangement with a local apple grower, who provides beautiful homegrown apples in exchange for plenty of apple crumbles!

For the main course, Sonia presented us with three of the most popular dishes from the main menu. Tom couldn't wait to try the prosciutto wrapped chicken breast stuffed with Norfolk Dapple and spinach fondant potato, and he certainly wasn't disappointed when he had finally finished taking the photos. As a huge risotto fan, I was excited to try the butternut squash,

parmesan and sage risotto, a beautifully creamy and indulgent dish to enjoy on an autumnal afternoon. To finish, Sonia presented us with the Denham Estate whole roast wood pigeon with a Norfolk Dapple gratin, potato, pumpkin purée and port and juniper jus - a delicious dish from the specials board.

By the time we had finished our mains, it was getting dark outside and the restaurant's dessert menu was a brilliant excuse to stay inside for as long as possible. I had stopped counting calories long before the main course, so I had no hesitation in delving into the dark chocolate fondant served

with praline ice cream and pistachio dust. When Sonia brought out a plum and almond tart served with vanilla ice cream and a marmalade snap, I somehow managed to find room for a few last mouthfuls!

Eventually, we had to accept it was time to go back to the office, so reluctantly we said goodbye, a little envious of the guests arriving to stay in one of the Inn's luxuriously decorated rooms. However, an afternoon at the Olde Bull Inn was enough to convince us that the restaurant is well-deserving of its AA rosette, and we're already looking forward to our next visit.



*"We specialise in LOCAL, FRESHLY PREPARED AND SEASONAL FOOD - our aim is to showcase local suppliers and serve EXPERTLY COOKED and BEAUTIFULLY presented dishes."*

The End!

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