



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