



# STEERING A COURSE...



While most of us have visited one of Ribble Valley Inn's establishments, how many have ventured just outside the valley and paid a visit to the little gem that is The Bull at Broughton?

**C**elebrating its first anniversary, the Bull at Broughton has formulated a simple philosophy – working hand in hand with the pick of local suppliers to create mouthwatering regional dishes.

Heading up Ribble Valley Inns are Northcote duo Craig Bancroft and Nigel Haworth who have used this winning formula on all their RVI establishments – The Three Fishes, The Highwayman, the Clog and Billycock and now The Bull which is

just a stones throw from the Ribble Valley on the A59 at Broughton.

Working with Yorkshire's very own local food heroes, Michelin-starred chef Nigel Haworth and winner of TV's Great British Menu, has sourced some of the best produce to create a menu which reflects the heritage of the region.

Visiting farmers, growers and fine food suppliers he has found some outstanding produce, as co-proprietor Craig Bancroft explains: "We have had to introduce ourselves to this side of

the border and we have enjoyed it tremendously. While there has historically been a rivalry between Lancashire and Yorkshire, we have met with some tremendous suppliers who have become firm friends. They are a good team, really great people. The produce we use doesn't just have to be local, it has to be of the highest standard."

Their suppliers' list reads like a Who's Who of the Yorkshire culinary world – Bolton Abbey Lamb, Kilnsey Trout Farm of Skipton, Willowdene Watercress of Pickering, Fortunes Kippers of Whitby, Yorkshire Game of Richmond and Garrick Farm Mushrooms of York – to name but a few!

As a result of sourcing such top-quality suppliers the menu at The Bull is truly inspiring.

You will find steaks sourced from the Yorkshire Dales dry aged for 28 days, rare breed sirloins and fillets all served with a choice of sauces, Loose Bird chicken and house cured rare breed meats.

While the menu at The Bull certainly enforces the RVI philosophy that only the best will do, it also reflects the feedback of the customers.

"We have listened very carefully and embraced what our customers want and we have changed and adapted the menu to reflect that," adds Craig.

New dishes featuring on The Bull's summer menu include The Bull Dips – Longley Farm Cottage Cheese and Watercress, Preserved Cherry Tomatoes, Red Beetroot, Homemade Bread and Wensleydale Butter; Traditional Yorkshire Dock Pudding with Pearce's Organic

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Poached Egg and Nettle and Mustard Sauce; Yorkshire Game Wild Rabbit Faggots with Buttered Leeks and Tomato Juices; Loose Birds Chicken and Leek Pie with Streaky Bacon Puff Pastry while the vegetarians among you can enjoy a Wensleydale Mature Cheese and Onion Pie with Sour Cream Jackets. Delicious!

Summer desserts include a mouthwatering Knickerbocker Glory with Makin's Strawberries and a Blackcurrant Frangipan Tart with Pomfret Cake Ice Cream.

The Elmwood Platters that have become a RVI trademark also feature at The Bull – there is Fountain's Gold Cheese and Spring Onion Flan, while the house-cured meat platter features salt beef, Middlewhite pork and York ham.

And RVI has also introduced the family Sunday Roast to all its inns. With a distinctly local flavour this family tradition will be on the menu at each inn using regional cuts – Lancashire Lonk Lamb, rare breed pork from Taste Tradition, Goosnargh and Loose Birds free range chicken and beef from selected specialists in Yorkshire and the Ribble Valley – all served with freshly picked vegetables from local artisan producers.

A trip to The Bull is a must if you enjoy the rolling green countryside of Yorkshire – there are also lots of places of interest nearby including Skipton, Bolton Abbey and Broughton Hall.

The Bull, which welcomes

children and dogs, has its very own individual atmosphere with roaring log fires, flagged floors and oak panelled walls while in summer it offers al fresco dining on craggy terraces.

There are lots of little intimate cosy dining rooms in the inn and behind the bar is a selection of local cask ales including Golden Pippin, Hetton Pale Ale, Ilkley Best and Thwaites Original. In its first year The Bull has been awarded the Cask Marque of distinction and like its RVI counterparts in the Ribble

Valley and beyond, it is proving to be a winner in every sense.

Craig concludes: "We have brought our experience with Ribble Valley Inns to The Bull to get a really good consistent delivery of regional dishes using the freshest, seasonal produce."

\*To find out what is on the Sunday Roast menu at The Bull or any other Ribble Valley Inn go to the diary on [www.ribbonvalleyinns.com](http://www.ribbonvalleyinns.com)

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