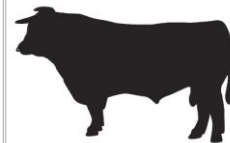


THE

# BULLETIN

THE BULL  
Shocklach



Est. 1850



**BRRRRRRR.... Winter hits The Bull!!**



## FORTHCOMING EVENTS

**TUESDAY 16<sup>TH</sup> FEBRUARY**  
**PANCAKE NIGHT CHARITY QUIZ!**  
See article for details!

**SUNDAY 14<sup>TH</sup> MARCH**  
**MOTHERING SUNDAY**  
Special A La Carte menu served 12-9pm  
Booking essential

**29<sup>TH</sup> MARCH – 5<sup>TH</sup> APRIL**  
**NATIONAL CASK ALE WEEK**  
Food & Ale Menu all week

**FRIDAY 2<sup>ND</sup> – MONDAY 5<sup>TH</sup> APRIL**  
**EASTER WEEKEND FESTIVAL**

## NATIONAL CASK ALE WEEK

**MONDAY 29<sup>TH</sup> MARCH – EASTER MONDAY 5<sup>TH</sup> APRIL**

After the success of last year's event we will be offering an Ale&Food menu again all week, pairing select dishes with different ales we have on offer.

From Good Friday we will also be holding our annual Easter Weekend Festival with 18 different real ales (which you can help us select and win a prize!), a sausage menu on all weekend and Easter Sunday night see's the return of live music to The Bull from 6pm with a sizzling sausage BBQ!

For event details keep checking our website! [www.thebullshocklach.com](http://www.thebullshocklach.com)

## WIN A MEAL FOR TWO BY NOMINATING YOUR FAVOURITE ALE!

Simply fill in the form below and give it to a member of the bar team to have your favourite beer available at the Easter Festival. The final 18 ales will be chosen by local beer writer and beer connoisseur Steve Hobman.

The favourite ale of the weekend, chosen by festival-goers, will win the prize! Be as original as possible for your chance to win the prize!

Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Brewery: \_\_\_\_\_

Ale: \_\_\_\_\_

**Deadline is Sunday 14<sup>th</sup> February**

## NEW MENUS LAUNCHED!

Our new menu was launched on Thursday 4<sup>th</sup> February – you can see it on our website, or simply pop in to try!

New starters include beetroot cured gravalax or crispy belly pork with homemade beans & brown sauce whilst mains include treacle cured bacon chop with onion mash, Savoy cabbage and jus or braised blade of beef with stilton potato cake, spring greens, root vegetables and Madeira jus!!

This is the first menu since our new Sous Chef, Konrad, joined us from renowned hotels, Rookery Hall and Nunsmere Hall. His experience will bring an extra dimension to menus at The Bull!

The new lighter meal menu will launch on Monday 8<sup>th</sup> February.

## PUB QUIZ FOR PERU!

**FIVE LOCAL LADIES TREK PERU IN  
AID OF MACMILLAN CANCER  
SUPPORT**

On Tuesday 16<sup>th</sup> February, Pancake Day, at 8pm, we will be holding a quiz to raise money for a team of local ladies trekking in Peru for Macmillan Cancer Support.

The quiz will again be hosted by Pete Baron and entry is £2 per person, all of which goes to the good cause, and you get a free pancake!! More pancakes can be bought by donating money support the ladies – and we'll be raffling off some goodies to raise more money!

**PLEASE COME AND SUPPORT THE  
GROUP IN THEIR FUNDRAISING  
EFFORTS!**



## SAINT VALENTINES NIGHT

**SUNDAY 14<sup>TH</sup> FEBRUARY**

Bring this newsletter with you and receive a free glass of bubbly if you book a table between 6 and 9pm!

# MONTHLY PRIZE DRAW!

FILL IN THE FORM BELOW TO BE ENTERED INTO OUR MONTHLY PRIZE DRAW

NAME: \_\_\_\_\_ BUSINESS NAME: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_ TELEPHONE: \_\_\_\_\_  
\_\_\_\_\_  
EMAIL: \_\_\_\_\_  
\_\_\_\_\_  
POSTCODE: \_\_\_\_\_

**TERMS & CONDITIONS:**

Entries only accepted when form is filled out in full. This offer is subject to availability and can be withdrawn at anytime. Only one entry per household. Entrants must be aged 18 or over. Winners will be contacted by telephone within a week of each draw being made on the final day of each month.

## THE WINE CORNER – A FOCUS ON...

### THE MONTEVERTINE ESTATE, TUSCANY

Sergio Manetti and his estate, Montevervine, are the stuff of legend. Dr. Manetti bought Montevervine, which is located about five minutes from Radda in Chianti, to use as a weekend retreat back in the 60s, when he owned a steel mill in the dingy industrial town of Poggibonsi. The farmhouse was surrounded by several hectares of vineyards and he decided to try his hand at making wines: He discovered that he liked it, and, what's more important, that his wines were good. In short order he sold his mill, turned his attention to wine making And found himself embroiled in controversy.

The 1960s were a difficult time in Chianti Classico. The region had just been awarded DOC status, and had a set of regulations called a *Disciplinare* that said how the wine had to be made to qualify as Chianti. To qualify all wines had to be made of four grape varieties, mainly Sangiovese (the great Italian red grape) but also two white grapes. This meant that the wine wasn't very good but still qualified.

Sergio Manetti would have none of this. "Why should I ruin my red wine by adding white grapes to it?" he asked, and refused to do so - his wines didn't qualify as Chianti, so he labelled them *Red Table Wine from Radda in Chianti*, and stood by with a grin as they proceeded to win almost every major oenological award there is.

Le Pergole Torte, his flagship wine, has gotten the coveted three glasses from *Gambero Rosso*, scores in the high 90s from Parker and Wine Spectator, and a host of gold medals over the years.

As we would have to charge over £150 for a bottle of Le Pergole Torte, we sell Montevervine's Pian del Ciampolo instead – a superb example of Tuscan wine using over 90% Sangiovese grapes with the addition of Canaiolo 5% and Colorino 5%. In fact, if you bring this letter with you when you buy a bottle we will knock £5 off the bottle price of £35! This offer is valid up to and including Mothering Sunday 2010.



LE PERGOLE TORTE

## THE BEER CORNER...

As well as being included in the Good Beer Guide and a part of CAMRA's LocAle scheme we also came runners up in Cheshire CAMRA's Pub of the Year 2009. A great pat on the back for our dedication to bringing you the best in real ale – local or national.

On the beer front – we've tried over 300 ales in just over two years from over 45 brewers and yet we've still got some new ones on our list to try! Look out for Hawkshead, Peerless, Oxfordshire, Okell's, Winsor's and The Three B's coming soon to our pumps!



### MOORHOUSE'S BREWERY TOUR!

A last chance to see the old brewery house that has been in operation since 1865 but later this year will be replaced by a new, modern, £3.5m facility in Burnley:

We are hoping to make the trip in late March or early April.

For information please contact Steve Hobman on (07751) 578605 or [shobman@rhinopr.freeserve.co.uk](mailto:shobman@rhinopr.freeserve.co.uk)

## GUIDE BOOKS GALORE!

We are really pleased to announce our inclusion in The Michelin Guide and The Good Beer Guide 2010 – two of the hardest guides to gain inclusion into as they are completely independently assessed.

### THE BULL LOYALTY CARD



## LOYALTY CARD UPDATE!

We now have over 500 members on the scheme so thank you very much! If you're not yet a member then it's not too late, just pop in and sign up! We also sent an email to all members recently so if you're a member but not on our email list, then please pop in and we'll give it to you in person!



## ORGANIC ENGLISH LAGER AVAILABLE HERE!!

We are now starting to stock two lagers from Staffordshire based brewery Freedom! Very tasty!