

The Bull at Hinton

Sunday August 2021 (Sample)

Starters

- Nocellara Olives – (ve, gf) 4.00
Halloumi Chips – Harissa sauce (v, gf) 6.50
Crispy Pork Belly Bites – Crispy shallots, Honey mustard, apple (gf) 6.85
Cherry Tomato Gazpacho – Focaccia (ve, gf+) 6.00
Smoked Salmon Salad – Quail egg, new potatoes, caper, dill dressing (gf) 7.00
Coronation Chicken Scotch Egg – Curry sauce 6.95
Burrata – Heritage tomatoes, basil pesto, micro basil (v, gf, n) 7.25
Nachos – (Sharer) Cheddar, guacamole, crème fraiche, salsa & pickled chillies (v) 12.00

Roasts

All our roasts are served with roast potatoes, seasonal veg, Yorkshire pudding & red wine gravy (gf+)

- Hinton Farm Aged Beef Sirloin – *Horseradish* 16.95
Wick Farm Overnight Wiltshire Lamb – *Mint Sauce* 14.95
Roast Pork Duo (*Loin & Porchetta*) - *Apple Sauce* 14.95
Homemade Nut Roast 12.50
Add Cauliflower & Broccoli Cheese 1.95 (gf)

Mains

- Fish & Chips – Cornish haddock, mushy peas, tartar & chips 13.25 *add curry sauce 1.00*
Ham, Egg & Chips – Honey roast ham, free range eggs, hand cut chips (gf) 11.00
Bull Burger – 8oz beef patty, cheddar, streaky bacon, lettuce, onion, tomato relish, fries (gf+) 13.50
Falafel Burger – Smoked Cheddar, sun dried tomato, watercress, tomato relish, fries (v, gf+) 12.25
Chicken & Chorizo Burger – Crushed Avocado, lettuce, onion, Chipotle mayo & fries (gf+) 14.50
Beetroot Risotto – Heritage beetroots, goats cheese mousse, toasted hazelnuts (v, gf, ve+) 14.00
Balsamic Peach & Chicken Salad – Burrata, avocado, crispy pancetta, heritage tomatoes & leaves (gf) 13.95

Sides

- Hand cut chips, skin on fries, seasonal veg & garden salad 2.85

Desserts

- Strawberries & Cream – British strawberries, homemade meringue, cream, micro basil (gf) 7.50
Lemon Pudding – Served warm with ginger beer syrup, honeycomb & raspberry sorbet 7.25
Treacle Tart – Cornish clotted cream & orange segments 6.95
Double Chocolate Brownie – Salted caramel, Chocolate & hazelnut truffle, vanilla ice cream & pecans (n) 7.25
Blackberry Cheesecake – Honeycomb, ginger & honey ice cream 6.95
Cheese Plate – Bath Blue, Aged Cheddar, quince jelly, grapes, crackers (gf+) 7.50

Coffee

*We have a great selection of coffee, which is locally roasted in Bristol; we make all our coffee with semi skimmed milk but do also have dairy free alternatives as well as decaf!

- Americano 2.40
Espresso 2.10
Double Espresso 2.30
Flat White 2.90
Cappuccino 2.65
Latte 2.65
Floater 3.00
Iced Vanilla Latte 3.50
Iced Hazelnut Latte 3.50

*We make a great boozy cream topped coffee, French, Italian, Irish or Scottish 5.50

Tea

*Our Teapig tea is amazing & we have some great flavours, we also have caffeine free English breakfast tea

- Everyday brew 2.40
Earl Grey Strong 2.40
Camomile Flowers 2.40
Rhubarb & Ginger 2.40
Mao Feng Green Tea 2.40

Fresh Mint Tea 2.40
Hot Chocolate 2.50

Cocktails

- Bramble – Gin, blackberry liqueur, lemon juice over crushed ice 9.00
Oak Aged Negroni – Barrel aged in house, Bombay, Campari & Martini Rosso over ice 8.00
Classic Mojito – Havana Club rum, lime, mint, sugar over crushed ice & topped with soda 8.00
Espresso Martini – Vodka, coffee liqueur, sugar & fresh espresso 8.00
Aperol Spritz – Aperol, prosecco, soda & served over ice with an orange wedge 7.00
Kir Royal – Prosecco with blackcurrant liqueur 6.00
Elderflower Cooler – Non Alcoholic – Elderflower Presse, mint, lime, cucumber syrup, & topped with soda 5.00