

The Bull at Hinton

September 2021

Lunch

All Sandwiches are served 12:00 – 14:30

- Steak Ciabatta – Watercress, caramelised onions, Worcestershire mayo, (gf+) 9.00
Smoked Salmon Bagel – Cream cheese, pickled cucumber, capers & rocket 8.50
Flatbread – Homemade flatbread, roasted vegetables, basil pesto & feta (gf+,ve+, n, ve+) £7.50
**Add hand cut chips, fries or garden salad to your sandwich £2.00*

Starters

- Nocellara Olives – (ve, gf) 4.00
Halloumi Chips – Harissa sauce (v, gf) 6.50
Crispy Pork Belly Bites – Pickled shallots, butterscotch, apple (gf) 6.85
Leek & Potato Soup – Cheese on toast (v, gf+) 6.75
Fish Cake – Smoked salmon & haddock, chive velouté & pickled radish 7.25
Scotch Egg – Plum chutney & chicory 6.95
Burrata – Oven roasted figs, aged balsamic & pistachios (v, gf, n+) 7.25
Nachos – (Sharer) Cheddar, guacamole, crème fraiche, salsa & pickled chillies (v) 12.00

Mains

- Fish & Chips – Cornish haddock, mushy peas, tartar & chips 13.75 *add curry sauce 1.00*
Badminton Sausages – Creamy mash, caramelised red onions & red wine gravy 11.00
Bull Burger – 8oz beef patty, cheddar, streaky bacon, lettuce, onion, tomato relish & fries (gf+) 13.75
Falafel Burger – Halloumi stuffed falafel, onion bhaji, watercress, tomato relish & fries (ve+, gf+) 12.25
Balsamic Peach & Chicken Salad – Burrata, avocado, crispy pancetta, heritage tomatoes & leaves (gf) 14.50
Steak Frites – 8oz Local Wiltshire beef flat iron steak (*served medium rare*), free-range egg, watercress, fries (gf) 19.50
Beetroot Risotto – Heritage beetroots, goats cheese mousse, toasted hazelnuts (v, gf, ve+) 14.00
Chicken Breast – Potato terrine, mushrooms, pancetta, silver skin onion, garden kale & tarragon jus 15.95 (gf) 15.95
Cornish Cod – Pan fried cod, gnocchi, tenderstem broccoli, pickled fennel, roasted pepper & chorizo sauce (gf+) 15.95
8oz Rib-Eye – Aged Local Wiltshire beef, cherry tomato, king oyster mushroom, watercress & hand cut chips, (gf+) 23.95
Add Peppercorn, Bath Blue Cheese Sauce or Red Wine Gravy £2.50
Daily Cut – Please speak to a member of our team to see what we have today - POA

Sides

- Hand cut chips (gf), skin on fries (gf), creamy mash (gf), seasonal veg (gf) & garden salad (gf) 3.00
Tenderstem with almonds, chilli & garlic (gf) 4.00
New Potatoes with bacon & onion (gf) 4.00

Desserts

Sticky Toffee Pudding – Grilled pineapple, vanilla ice cream & butterscotch sauce 6.95

Poached Pear Tart – Blackcurrant sorbet (n) 6.95

Double Chocolate Brownie – Chocolate truffle, caramel sauce, vanilla ice cream & hazelnuts (gf, n) 7.25

Blackberry Cheesecake – Honeycomb, ginger & honey ice cream 6.95

Roasted Figs & Peaches – Vanilla ice cream, grilled pineapple (ve)(gf) 6.25

Cheese Plate – Bath Blue, Aged Cheddar, quince jelly, grapes, crackers (gf+) 7.50

Affogato – Fresh espresso, vanilla ice cream & amoretto biscuit (gf+, ve+) 5.50

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

*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

Hugo – Elderflower gin, prosecco, soda, mint & lime 9.00

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