

The Bull at Hinton

October 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+) £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, onion bhaji, watercress, tomato relish & fries (ve+, gf+) 12.25
Grilled Chicken & Pancetta Salad – Roasted squash, feta, leaves, avocado, toasted seeds & barley (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 hazelnut 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, peach puree & maple granola, (ve+)(gf) 6.25
Cheese Plate – Bath Blue, Aged Cheddar, quince jelly, crackers (gf+) 7.50
Affogato – Fresh espresso, vanilla ice cream & amaretti 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