

The Bull at Hinton

January 2021

Lunch Ciabattas

All ciabattas are served 12:00 – 14:30

Steak – Rocket, caramelised onions, Worcestershire mayo, (gf+) 9.00

Prawn Cocktail – Marie rose, pickled cucumber & gem (gf+) 8.50

Goats Cheese – Portobello mushroom, pesto & cherry tomatoes (gf+,ve+) £7.50

** Add hand cut chips, fries or garden salad to your ciabatta £2.00*

Starters

Nocellara Olives – (ve, gf) 4.00

Halloumi Chips – Harissa (v, gf) 6.50

Crispy Pork Belly Bites – Pickled shallots, butterscotch, apple (gf) 6.85

Todays Soup – Toasted bread (v, gf+) 6.75

Gin Cured Salmon – Pickled lemons, dill mayo, tonic gel, cucumber & soda bread (gf+) 7.95

Scotch Egg – Plum chutney & chicory 6.95

Wiltshire Rarebit – Fancy cheese on toast & topped with a free range egg (v) 7.00

Nachos – (Sharer) Cheddar, guacamole, crème fraiche, salsa & pickled chillies (v) 12.00

Mains

Fish & Chips – Fresh Cornish haddock, mushy peas, tartar & hand cut chips 13.75/9.95 **add curry sauce 1.00**

Faggots – Made in house & wrapped with bacon, creamy mash, cavolo nero, carrots & gravy 13.95/9.95

Bull Burger – 8oz beef patty, cheddar, streaky bacon, lettuce, onion, burger sauce & fries (gf+) 13.75

Cauliflower Burger – Roasted cauliflower & falafel, onion bhaji, mango chutney, curry mayo & skin on fries (ve+, gf+) 12.25

Grilled Chicken & Pancetta Salad – Roasted squash, feta, leaves, avocado, toasted seeds, cranberries & barley (gf+) 14.50

Steak Frites – 8oz Local Wiltshire beef rump steak (*served medium rare*), free-range egg, rocket, fries (gf) 19.50

Vegetable Shepherds Pie – Lentil & vegetable pie, sweet potato mash & topped with seasonal vegetables (ve, gf) 12.95

Chicken Breast – Potato terrine, mushrooms, pancetta, silver skin onion, garden kale & tarragon jus 15.95 (gf) 15.95

Sea Food Chowder – Smoked haddock & shellfish chowder, bacon, samphire, sweetcorn & new potatoes (gf) 15.25

8oz Rib-Eye – Award Winning Local West Country beef, cherry tomato, king oyster mushroom, rocket & hand cut chips, (gf) 23.95

Add Peppercorn, Bath Blue Cheese Sauce or Red Wine Gravy £2.50



Sides

Hand cut chips (gf), skin on fries (gf), creamy mash (gf), seasonal veg (gf) & garden salad (gf) New Potatoes (gf) 3.00

Tenderstem with almonds, chilli & garlic (gf) 4.00

Please speak to a team member if you need any allergy advice, not all used ingredients are listed on the menu
(gf) Gluten Free (gf+) Gluten Free Option Available (v) Vegetarian (ve) Vegan (ve+) Can be made Vegan (n) Contains Nuts.

Tables of 8 or more will have an optional 10% service charge added to the bill.

Desserts

- Sticky Toffee Pudding – Grilled pineapple, vanilla ice cream & butterscotch sauce 6.95
Apple Crumble – Vanilla ice cream or custard (gf, n) 6.75
Double Chocolate Brownie – Chocolate hazelnut truffle, caramel sauce, salted caramel ice cream & hazelnuts (gf, n) 7.25
Lemon Curd Cheesecake – Mango & pineapple salsa & mango sorbet 6.95
Coconut Panna Cotta – Roast fig, poached pear & granola (ve, gf, n) 6.75
Cheese Plate – Bath Blue, Aged Cheddar, quince jelly, crackers (gf+) 8.00
Affogato – Fresh espresso, vanilla ice cream & amoretti biscuit (gf+, ve+) 5.50
Spruce up you affogato with Amaretto, Baileys or Tia Maria 2.00

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 2.75
Espresso 2.35
Double Espresso 2.55
Flat White 2.95
Cappuccino 2.95
Latte 2.95
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

- Moscow Mule** – Stolli vodka, ginger beer, lime juice served over ice in a copper mug 7.95
Oak Aged Negroni – Barrel aged in house, Bombay, Campari & Martini Rosso over ice 7.95
Cosmopolitan – Citrus vodka, triple sec, cranberry & lime juice & garnished with orange 7.95
Espresso Martini – Vodka, coffee liqueur, sugar & fresh espresso 7.95
Bloody Mary – Stolli vodka, spiced tomato mix, house seasoning, celery 7.95
Kir Royal – Prosecco with blackcurrant liqueur 7.95
Cos 'NO' Politan – Non Alcoholic – Seedlip, aromatics, cranberry & lime juice & garnished with orange 5.00



Scan the QR code for our full drink menu!