

The Bull at Hinton

Sundays in January

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

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
Overnight Wiltshire Lamb – *Mint Sauce* 14.95
Roast Pork Loin – *Apple Sauce* 14.95
Homemade Nut Roast 12.50
Add Cauliflower & Broccoli Cheese 1.95 (gf)

Mains

- Fish & Chips – Fresh Cornish haddock, mushy peas, tartar & hand cut chips 13.75 **add curry sauce 1.00**
Faggots – Creamy mash, seasonal vegetables & gravy 13.95
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
Vegetable Shepherds Pie – Lentil & vegetable pie, sweet potato mash & topped with seasonal vegetables (ve, gf) 12.95

Sides

- Roast Potatoes (gf) Hand cut chips (gf), skin on fries (gf), creamy mash (gf), seasonal veg (gf) & garden salad (gf) 3.00
Yorkshire Pudding 1.00

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 (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 & amaretti 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 2.65
Latte 2.95
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

- 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