

The Bull at Hinton

Summer 2022

Open Sourdough

All sourdoughs are served 12:00 – 14:30

Pulled Beef – Slow cooked brisket, Swiss cheese, beer onions & pickles (gf+) 11.50

Mackerel Pate – Cucumber & pickled radish (gf+) 11.50

Roasted Aubergine – Roasted red pepper, harissa, creamy hummus & rocket (gf+,ve) 11.50

** All sourdoughs served with skin on fries*

Starters

Nocellara Olives – (ve, gf) 4.00

Halloumi Chips – Honey yoghurt & pistachio (v, gf, n) 6.75

Crispy Pork Belly Bites – Kohlrabi & apple sauce (gf) 7.25

Tomato Soup – Pesto toast (v, gf+, n) 6.75

Torched Mackerel – Cucumber & fennel salad, wasabi mayo (gf) 7.95

Duck Liver Parfait – Smoked duck breast & rhubarb chutney (gf+) 7.50

Burrata – Heritage tomatoes, pesto, balsamic & creamy burrata (gf, v) 8.95

Nachos – (Sharer) Cheddar, guacamole, crème fraiche, salsa & pickled chillies (v) 13.50 **add BBQ pulled beef 2.00**

Mains

Fish & Chips – Fresh Cornish haddock, mushy peas, tartar & hand cut chips 14.95 **add curry sauce 1.00**

Faggots – Made in house & wrapped with bacon, creamy mash, spring greens, carrots & gravy (gf) 14.95

Bull Burger – 8oz beef patty, cheddar, streaky bacon, lettuce, onion, burger sauce & fries (gf+) 14.95

Sweet Potato Burger – Sweet potato bean burger, Monterey Jack cheese, kimchi, guacamole, lettuce & skin on fries (ve+, gf+) 13.95

Chicken & Mango Salad – Grilled curry chicken, mango, lettuce, red onion, sesame seeds, quinoa & curry dressing (gf+) 14.95

Steak Tagliata – 8oz aged rump steak, rocket, cherry tomatoes & parmesan fries (gf) 23.00

Arancini – Rosemary & garlic arancini, Cerney Ash goats cheese, carrot puree, broccoli & hazelnuts (n, gf) 15.95

Chicken Breast – Braised leeks, ham hock croquette, roasted new potatoes & thyme jus (gf) 17.95

Cornish Hake – Cornish mussels, samphire, new potatoes, grapes & curry velouté (gf) 23.50

8oz Rib-Eye – Gold Winning Local West Country beef, tomato, chestnut mushrooms, watercress, hand cut chips & sauce (gf) 27

Peppercorn, Bath Blue Cheese Sauce or Red Wine Gravy



Sides

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



Scan the QR code for our
Children's menu!

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

- Lemon Pudding – Ginger beer sauce, raspberry sorbet & honeycomb 6.95
Double Chocolate Brownie – Chocolate hazelnut truffle, caramel sauce, salted caramel ice cream & hazelnuts (gf, n) 7.25
Cheese Plate – Bath Blue, Aged Cheddar, chutney, crackers (gf+) 8.00
Eton Mess – British strawberries, meringue, elderflower jelly & cream (gf) 7.00
Affogato – Fresh espresso, vanilla ice cream & amoretti biscuit (gf+, ve+) 5.50
Spruce up your 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

Teapig Tea has 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** – Stolichnaya 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
Strawberry & Basil – Bombay Sapphire gin, tonic, basil & our own strawberries 7.95
Espresso Martini – Vodka, coffee liqueur, sugar & fresh espresso 7.95
Bloody Mary – Stolichnaya 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
drink menu!