

# The Bull at Hinton

## WINTER

### OPEN SOURDOUGHS

*All sourdoughs are just served at lunch*

Turkey & Bacon – Turkey, bacon, stuffing, Somerset Brie, cranberry sauce, fries (gf+) 12.5

Pulled beef – Slow cooked brisket, Swiss cheese, beer onions, pickles, fries (gf+, df+) 12.5

Smoked Salmon Pate – Cucumber, pickled radish, fries (gf+) 11.5

Pulled Aubergine – Roasted red pepper, harissa, creamy hummus, fries (gf+, ve, df) 11.5

### NIBBLES

Nocellara Olives – (ve, gf, df) 4.5

Bread Board – Whipped olive butter (v) 5.75

### STARTERS

Halloumi Chips – Chilli jam mayonnaise (v, gf) 6.95

Pork Belly – Pickled cucumber, apple, miso toffee, yuzu mayonnaise, sesame (gf+) 7.75

Chestnut & Parsnip Soup – Cheese & chive on toast (gf+, v) 6.95

Gin Cured Salmon – Fennel, pickled cucumber, artichoke crisps, horseradish cream (gf) 8.5

Chorizo Scotch Egg – Saffron aioli, watercress 8.25 (gf, df)

Fig & Stilton Salad – Charred tenderstem, Plum, blackberries, walnuts, watercress (v, gf) 7.95

Camembert – (Sharer) Studded with garlic & rosemary, honey, bread, house chutney (gf+, v) 16.5

Nachos – (Sharer) Cheddar, guacamole, crème fraiche, salsa, chillies (v) 14.50 **add BBQ pulled beef or BBQ Pulled Aubergine 2.5**

### CLASSICS

Fish & Chips – Fresh Cornish haddock, mushy peas, tartar & hand cut chips 16.5 (gf+, df) **add curry sauce 1.50**

Faggots – Made in house & wrapped with bacon, creamy mash, garden greens, carrots & gravy (gf, df+) 16.75

Winter Salad – Beetroot, almonds & walnuts, cranberries, quinoa, apple, blue cheese, kale, orange, maple balsamic (v, gf+, df+) 15.95

Bull Burger – 8oz beef patty, cheddar, red onion chutney, lettuce, onion, burger sauce, skin on fries (gf+) 16.75 **add bacon 1.50**

Sweet Potato Burger – Sweet potato & kidney bean patty, onion bhaji, lime & avocado mayo, cheddar, lettuce, fries (ve+, gf+) 15.95

### MAINS

Chicken Breast – Potato & ham hock cake, fricassee of wild mushroom, kale, pancetta, sweetcorn puree, jus (gf, df+) 20.5

Fish Pie – Salmon, haddock & prawn, topped with creamy mash, seasonal greens (gf) 19

Pork Duo – Pork Belly & pork tenderloin, sage mash, apple gel, Autumn vegetables, gravy (gf, df+) 21.5

Chestnut & Thyme Gnocchi – Wild mushroom sauce, crispy kale, pickled mushrooms, chive oil (v) 17.95

*Our Ribeye is West country beef & aged in a Himalayan Salt Chamber*

8oz Rib-Eye – Roast tomato, baby watercress, hand cut chips, onion rings & sauce (gf+, df+) 28.5

*Peppercorn, Blue Cheese Sauce or Red Wine Gravy*

### SIDES

Hand Cut Chips (gf, df) 4    Creamy Mash (gf) 4    Skin on Fries (gf, df) 4    Seasonal Veg (gf, df+) 4

New Potatoes (gf, df+) 4    Side Salad (gf, df) 4    Sweet Pot Fries (gf, df) 5    Garlic Button Mushrooms (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 (df) Dairy Free

(df+ ) Can be made dairy free    An optional 10% service charge added to your bill.    WIFI Password - **thebullathinton**

## DESSERTS

Double Chocolate Brownie – Chocolate mousse, honeycomb, chocolate soil, vanilla ice cream (gf) 7.75

Lemon Mousse – Raspberry coulis, lemon crumb, candied lemon peel (gf) 7.95

Pecan Tart – vanilla ice cream (ve+, n) 7.95

Sticky Banana Pudding – Toffee walnut sauce, vanilla ice cream (n) 7.75

Cheese Plate – Somerset Brie, Cave Aged Cheddar, chutney, crackers (gf+) 8.95

Affogato – Fresh espresso, vanilla ice cream & croissant brittle (gf+, ve+) 5.50

*Spruce up your affogato with Amaretto, Baileys or Tia Maria 2.00*

NEGRONI – Barrel aged in house, Bombay, Campari, Martini Rosso 9

ESPRESSO MARTINI – Vodka, coffee liqueur, sugar, fresh espresso 8

## COFFEE & TEA

\*Locally roasted in Bristol; we make all our coffee with full fat milk but do also have dairy free alternatives as well as decaf

\* We also have caffeine free English breakfast tea

***Also available as a takeaway...***

Americano 2.85

Espresso 2.45

Double Espresso 2.65

Flat White 3.05

Cappuccino 3.05

Latte 3.05

Floater 3.50

Iced Latte 3.50

Mocha 3.05

Somerset Tea 2.85

Earl Grey Strong 2.85

Camomile Flowers 2.85

Fresh Mint Tea 2.85

Mao Feng Green Tea 2.85

Hot Chocolate 2.85

*\*Add marshmallows & whipped cream 1.50*

*\*Add Baileys 2.0*

*\*We make a great boozy cream topped coffee, French, Italian, Irish or Scottish 5.95*

## COCKTAILS

TOMMYS MARGARITA - Tequila, agave, lime juice 8

ORANGE & CRANBERRY WHISKEY SOUR – Makers Mark whisky, lemon juice, cranberry juice, orange juice 8

BLOODY MARY – Vodka, tomato juice, house spices, celery 8

SPICED SLOE BRAMBLE – Bombay, lemon juice, house sloe gin 8

PASSIONFRUIT MARTINI – Vodka, passion fruit liquor, passion fruit puree, Prosecco shot 8

DARK & STORMY - Dark rum, ginger beer, lime juice 8

PASSION 'NO' TINI – Passion fruit puree, Seedlip 0%, lime juice, nosecco shot 8

## ABOUT US

Our food & drink is our passion at The Bull and we care immensely about the provenance, seasonality & quality. We are proud to use local suppliers that share the same passion as we do, sourcing the best produce we can in and around the South West.

Our fish comes up daily from St Mawes in Cornwall from Wing Fish

Our meat comes from Buxton Butchers from Bristol & our Lamb is from Dyson Farming whose lambs are in Hinton just up the hill.

Our fresh fruit & vegetables are sourced from Lovejoys of Bromham and Arthur David of Sutton Wick Bristol

Our ice cream is Marshfield Farm, which is less than 10mins away & our potatoes are from Lansdown, Bath.

We grow lots of fruit and veg from our menu in our garden at the back of the pub, please pop round and have a look!