

The Bull at Hinton

Sundays in Winter

Please email pre orders to bookings@thebullathinton.co.uk

Sunday Bloody Mary – Stoli vodka, spiced tomato juice, house seasoning, celery 7.95

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

ROASTS

All our roasts are served with roast potatoes, seasonal veg, Yorkshire pudding & red wine gravy (gf+)

Salt Aged West Country Beef Sirloin – 19.45

Overnight Wiltshire Lamb – 18.95

Roast Pork Loin – *Rolled with apricot stuffing* 17.95

Roast Turkey – Pigs in blankets, cranberry sauce - 17.95

Nut Roast – (gf+, ve+) 15.95

Add Cauliflower Cheese 2.95 (gf)

Add Pigs in Blankets with gravy 5.95

MAINS

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

**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 ☺*

SIDES

Hand Cut Chips (gf) 4 Skin on Fries (gf) 4 Seasonal Veg (gf) 4

Side Salad (gf) 4

Roast Potatoes (gf) 4 Yorkshire Pudding 1.5

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

An optional 10% service charge is added to the 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 over ice 7.95

ESPRESSO MARTINI – Vodka, coffee liqueur, sugar & fresh espresso 7.95

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 & SPRITZ

TOMMYS MARGARITA - Tequila, agave, lime juice 8

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

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

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

PASSIONFRUIT MARTINI – Vanilla vodka, passion fruit puree, passion fruit liquor, prosecco shot 8

DARK & STORMY – Goslings dark rum, ginger beer, lime juice 8

PASSIONFRUIT 'NO' TINI – Seedlip 0%, passionfruit puree, 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.

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