

The Bull at Hinton

NEW. YEARS. EVE.

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
Choux Bun – Wild mushroom, aged Cheddar, pickled onions, pomegranate, truffle oil (v)
Chestnut & Parsnip Soup – Cheese & chive on toast (gf+, v) 6.95
Crayfish & Prawn Brioche Roll– Hollandaise, chive (gf+)
Slow Cooked Pork Cheek – Korean BBQ sauce, peanuts, celeriac puree, pickled radish (n)
Chorizo Scotch Egg – Saffron aioli, watercress 8.25 (gf, df)
Goat Cheese & Red Onion Tart – Frissee, rocket, basil oil, toasted hazelnuts (v, n) 7.95
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
Cornish Stone Bass – Seaweed potato dumplings, clementine, chesnuts, Beurre Blanc, dill oil
Venison Loin Steak – Wild boar sausage roll, pickled red cabbage, pomme puree, root vegetables, port jus
Chestnut & Thyme Gnocchi – Wild mushroom sauce, crispy kale, pickled mushrooms, chive oil (v) 17.95
Fillet Steak – Mini cottage pie, roasted new potatoes, chantenay carrots, greens, 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

DESSERTS

- Chocolate Delice – Peanut brittle, vanilla ice cream (n) 7.95
Vanilla Crème Brulee – Mango & passionfruit salsa (gf) 7.95
Tart Tatin – Homemade cinnamon ice cream 8.25
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

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**