



SUNDAYS IN SPRING

Please send 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) 4.75

Bread Board – Whipped olive butter (v) 5.75

Halloumi Chips – Chilli jam mayonnaise (v, gf) 7

STARTERS

Slow Cooked Pork Cheek – Korean BBQ sauce, peanuts, cauliflower puree, pickled radish (n) 8.25

Wild Garlic & Potato Soup – Marinated feta, bread (gf+) 7

Pastrami Salmon – Celeriac remoulade, rye bread (gf+) 8.95

Chicken Scotch Egg – Bacon Jam, Caesar dressing, lettuce (gf) 8.35

British Asparagus – Crispy egg, lemon mayo, fennel salad, parmesan (gf) 8.65

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 Chicken - 17.95

Nut Roast – (gf+, ve+) 15.95

Add Cauliflower Cheese 2.95 (gf)

CLASSICS

Fish & Chips – Fresh Cornish haddock, mushy peas, tartar & hand cut chips 17.5 (gf+, df) **add curry sauce 1.50**

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

Spring Salad – Beetroot, almonds & walnuts, asparagus, quinoa, apple, blue cheese, kale, maple balsamic(v, gf+, df+, n) 15.95

Bull Cheese Burger – 8oz beef patty, cheddar, gherkin, lettuce, onion, mustard mayo, skin on fries (gf+) 16.75 **add SF 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 New Potatoes (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

- Chocolate Delice – Peanut brittle, vanilla ice cream (n) 7.95
Rhubarb & Custard – Brulee custard tart, poached rhubarb, homemade rhubarb sorbet 8.25
Pecan Tart – vanilla ice cream (ve+, n) 7.95
Lemon Mousse – Raspberry coulis, lemon crumb, candied lemon peel (gf) 7.95
Black Forest – White chocolate, vanilla ice cream 7.95
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	Somerset Tea 2.85
Espresso 2.45	Earl Grey Strong 2.85
Double Espresso 2.65	Camomile Flowers 2.85
Flat White 3.05	Fresh Mint Tea 2.85
Cappuccino 3.05	Mao Feng Green Tea 2.85
Latte 3.05	
Floater 3.50	Hot Chocolate 2.85
Iced Latte 3.50	<i>*Add marshmallows & whipped cream 1.50</i>
Mocha 3.05	<i>*Add Baileys 2.0</i>

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

COCKTAILS

- TOMMYS MARGARITA - Tequila, agave, lime juice 8
BLOODY MARY – Vodka, tomato juice, house spices, celery 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
NEGRONI – Barrel aged in house, Bombay, Campari, Martini Rosso 9
ESPRESSO MARTINI – Vodka, coffee liqueur, sugar, fresh espresso 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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