

Bulls Head

By Chef Patron Mark Aisthorpe

Canapes

Onion - Ale - Wakebridge
Chicken - Honey - Lavender

-

Bread

Homemade Bread - Butters

-

Pea

Mint - Ricotta - Hazelnut

-

Cornish Crab

Isle of Wight Tomato - Cucumber - Tabasco
Additional course supplemented at £14

-

“Ham & Egg” - 2.0

Brioche - Hendersons - Smoked Bacon

-

Cornfed Chicken

Courgette - Pepper - Olive - Basil - Pine Nuts

-

Raspberry

Rice - Sweetcorn- Ajamarillo

-

Apricot Souffle

Amaretto - Lemon - Vanilla

-

Cheese £15pp

Additional Course With Accompaniments

-

Coffee & Petit Four +£8

Passionfruit

Valrhona Manjari 64% & Cherry - Nougat

5 Course Evening & Lunch Tasting Menu £55

Wine Flight £55/65

(Prestige wine flight available upon request)

MICHELIN

2026



Please note this is a sample Menu and subject to daily changes.

A discretionary 12.5% gratuity will be included in your bill

Bulls Head

By Chef Patron Mark Aisthorpe

Vegetarian

Canapes

Onion - Ale - Wakebridge

Parfait - Hendos

-

Bread

Homemade Bread - Butter

-

Pea

Mint - Ricotta - Hazelnut

-

Heirloom Courgette

Feta - Basil - Olive - IOW Tomato - Pinenuts

-

Pithivier

Carrot - Onion - Truffle

-

Raspberry

Rice - Sweetcorn - Ajamirillo

-

Apricot Souffle

Amaretto - Lemon - Vanilla

-

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

-

Coffee

Blood Orange & Rosemary

Valrhona Manjari 64% & Cherry - Nougat

5 Course Evening & Lunch Tasting Menu £55

Wine Flight £55/65

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Bulls Head

By Chef Patron Mark Aisthorpe

Pescatryan

Canapés

Onion - Ale - Wakebridge
Smoked Sea Trout - Rice - Roe

-

Bread

Homemade Bread - Butter

-

Pea

Mint - Ricotta - Hazelnut

Cornish Crab

Isle of Wight Tomato - Cucumber - Tabasco
Additional course supplemented at £14

-

Cornish Cod

Champagne - Capers - Gherkin - Potato - Wild Garlic

-

Turbot

Kholarabi - Tenderstem Broccoli - Shiso - Kosho

-

Raspberry

Rice - Sweetcorn - Ajamarillo

-

Apricot Souffle

Buttermilk - Lemon - Vanilla

-

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

-

Coffee & Petit Four +£8

Blood Orange & Rosemary

Valrhona Manjari 64% & Cherry - Nougat

5 Course Evening & Lunch Tasting Menu £55

Wine Flight £55/65

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