

Bulls Head

By Chef Patron Mark Aisthorpe

Canapes

'BH Pickle' - Tête Moine

BFC - Mango - Apricot - Sultanas - Curry

Bread

Homemade Bread - Butters

Jerusalem Artichoke

Truffle - Hazelnut - Tahoon- 24 Month Montgomery

BBQ Hand Dived King Scallop

Myler Bay Prawn - Heritage Carrot - Vadouvan - Cumin

Additional course supplemented at £12

"Ham & Egg" - 2.0

Brioche - Hendersons - Smoked Bacon

45 Day Aged Beef

Shiitake - Eryngi Oysters - Pied de Mouton- Wild Garlic

Thompson's Forced Rhubarb

Rice - Yoghurt - Ginger

Blood Orange Souffle

Tonka Bean - Almond -Vanilla

Cheese £15pp

Additional course with Accompaniments

Coffee & Petit Four +£8

Pineapple, Lime & Togarashi Chilli

Valrhona Manjari 64% & Cherry - Miso, Custard & Nutmeg

5 Course Evening & Lunch Tasting Menu £49.50

Wine Flight £50/60

(Prestige wine flight available upon request)

MICHELIN

2025



Available - Thursday-Saturday Lunch 12.00-1.30 & Wednesday-Saturday 5.00-8.30 Please Allow upto 2.5 Hours To Enjoy The Full

Please Note - The Tasting menu must be ordered by the whole table, we can cater for vegetarians & most allergies but must be notified at the booking - As ever-increasing dietary requirements are making demands of our kitchen, unfortunately, we will no longer be able to accommodate the following allergies or dietary requirements. Guests who are vegans. Guests who might suffer anaphylactic shock because of an allergy or who might suffer an extreme reaction to any cross contamination from ingredients in our kitchen. We very much appreciate your understanding

Bulls Head

By Chef Patron Mark Aisthorpe

Vegetarian

Canapes

Parfait - Hedge Row Berries

‘BH Pickle’ - Tête Moine

Bread

Homemade Bread - Butter

Jerusalem Artichoke

Truffle - Hazelnut - Tahoon- 24 Month Montgomery

Heritage Carrot

Vadouvan - Cumin

Agnolotti

Shiitake - Eryngi Oysters - Pied de Mouton- Wild Garlic

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

Blood Orange

Tonka Bean - Almond - Vanilla

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

Coffee & Petit Four +£8

Pineapple, Lime & Togarashi Chilli

Valrhona Manjari 64% & Cherry - Miso, Custard & Nutmeg

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Pescatrian

By Chef Patron Mark Aisthorpe

Canapés

‘BH Pickle’ - Tête Moine
Potato - Smoked Salmon

Bread

Homemade Bread - Butter

Jerusalem Artichoke

Truffle - Hazelnut - Tahoon - Montgomery

BBQ Hand Dived King Scallop

Myler Bay Prawns - Heritage Carrot - Vadouvan - Cumin
Additional course supplemented at £12

Agnolotti

Shiitake - Eryngi Oysters - Pied de Mouton - Wild Garlic

Wild Scottish Salmon

Smoked Eel - Pink Fir - Minus 8 IPA - Leek - Dill

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

Blood Orange

Tonka Bean - Almond - Vanilla

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

Coffee & Petit Four +£8

Pineapple, Lime & Togarashi Chilli

Valrhona Manjari 64% & Cherry - Miso, Custard & Nutmeg

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