

Bulls Head

By Chef Patron Mark Aisthorpe

Canapes

‘BH Pickle’ - Tête Moine
BFC - Mango - Apricot - Sultarnas - 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

-

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

-

Blood Orange Souffle

Tonka Bean - Almond -Vanilla

-

Cheese £15pp

Additional course with Accompaniments

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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 allergens 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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Bulls Head

Pescatريان

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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