

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

Cornish Lobster - Heritage Carrot - Minus 8 IPA - Vadouvan - Cumin
Additional course supplemented at £14

-

"Ham & Egg" - 2.0

Brioche - Hendersons - Smoked Bacon

-

Moss Valley Pork

Morel - Roscoff Onion - Wild Garlic - Bourguignon Sauce

-

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

-

Banana Souffle

Maple - Coconut - Lime - Naval Rum - Macadamia

-

Cheese £15pp

Additional course with Accompaniments

-

Coffee & Petit Four +£8

Pineapple & Togarashi Chilli

Valrhona Manjari 64% & Cherry - Orange Meringue Tart

5 Course Evening & Lunch Tasting Menu £55

Wine Flight £55/65

(Prestige wine flight available upon request)

MICHELIN

2026



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

-

Agnolotti

Shiitake - Eryngi Oysters - Pied de Mouton- Wild Garlic

-

Pithivier

Baron Bigod - Cauliflower - Celeriac - Pommery Mustard

-

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

-

Banana Souffle

Maple - Coconut - Lime - Naval Rum - Macadamia

-

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

-

Coffee & Petit Four +£8

Pineapple & Togarashi Chilli

Valrhona Manjari 64% & Cherry - Lemon Meringue Tart

5 Course Evening & Lunch Tasting Menu £55

Wine Flight £55/65

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Pescatريان

Bulls Head

By Chef Patron Mark Aisthorpe
Canapés

'BH Pickle'- Tête de Moine
Parfait - Hedge Row Berries

-

Bread

Homemade Bread - Butter

-

Jerusalem Artichoke

Truffle - Hazelnut - Tahoon - Montgomery

-

Agnolotti

Shiitake - Eryngi Oysters - Pied de Mouton - Wild Garlic

Chalk Stream Sea Trout

Courgette - Dattirino Tomato - Balsamic - Njuda

-

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

-

Banana Souffle

Maple - Coconut - Lime - Naval Rum - Macadamia

-

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

-

Coffee & Petit Four +£8

Pineapple & Togarashi Chilli

Valrhona Manjari 64% & Cherry - Lemon Meringue Tart

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