

Bulls Head

By Chef Patron Mark Aisthorpe

Canapes

Onion - Ale - Lincolnshire Poacher
BFC - Mango - Apricot - Sultanas - Curry

-

Bread

Homemade Bread - Butters

-

Jerusalem Artichoke

Truffle - Hazelnut - Tahoon- 24 Month Montgomery

-

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 - Sage Apple

-

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

-

Strawberry Souffle

Buttermilk - Lemon - Vanilla

-

Cheese £15pp

Additional Course With Accompaniments

-

Coffee & Petit Four +£8

Apricot

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



A discretionary 12.5% gratuity will be included in your bill

Bulls Head

By Chef Patron Mark Aisthorpe

Vegetarian

Canapes

Onion - Ale - Lincolnshire Poacher

Parfait - Hedge Row Berries

-

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

-

Strawberry Souffle

Buttermilk - Lemon - Vanilla

-

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

-

Coffee & Petit Four +£8

Apricot

Valrhona Manjari 64% & Cherry - Lemon Meringue Tart

5 Course Evening & Lunch Tasting Menu £55

Wine Flight £55/65

(Prestige wine flight available upon request)

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2026



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Bulls Head

By Chef Patron Mark Aisthorpe

Pescatryan

Canapés

Onion - Ale - Lincolnshire Poacher
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

-

Strawberry Souffle

Buttermilk - Lemon - Vanilla

-

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

-

Coffee & Petit Four +£8

Apricot

Valrhona Manjari 64% & Cherry - Lemon Meringue Tart

5 Course Evening & Lunch Tasting Menu £55

Wine Flight £55/65

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2026



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