Bulls Head

By Chef Patron Mark Aisthorpe

Canapes
Tomato - Ale - Wakebridge
Chicken - Honey - Lavender

-

Bread
Homemade Bread - Butters

-

Cauliflower
Romanesco - 50 Month Lincolnshire Poacher - Hazelnut - Minus 8 -Horseradish

-

Hand Dived XL Scallop
Heritage Carrot - Citrus - Fennel - Sesame - Kombu
Additional course supplemented at £14

-

"Ham & Egg" - 2.0
Brioche - Hendersons - Smoked Bacon

-

Cornfed Chicken
Kabocha Squash - Vadouvan - Coriander

-

Blackcurrant
Rice - Yogurt

-

Blackberry Crumble Souffle
Ginger - Apple - Chamomile

-

Cheese £15pp
Additional Course With Accompaniments

-

Coffee & Petit Four +£8
Strawberry
Valrhona Manjari 64% & Passion Fruit - Muscovado & Cornish Salt

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
Tomato - Ale - Wakebridge
Parfait - Hendos

-

Bread
Homemade Bread - Butter

-

Cauliflower
Romanesco - 50 Month Lincolnshire Poacher - Hazelnut - Minus 8 -Horseradish

-

Mushroom
Girolles - Chanterreles - Field - Wild Garlic

-

Pithivier
Beetroot - Celeriac - Elderberry

-

Blackcurrant
Rice -Yogurt

-

Blackberry Crumble Souffle
Ginger - Apple - Chamomile

-

Cheese *£15pp*
Additional Course, Crackers, Malt Loaf & Accompaniments

-

Coffee
Strawberry
Valrhona Manjari 64% & Passionfruit - Muscovado & Cornish Salt

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

Pescatrian

Canapés

Tomato - Ale - Wakebridge

Parfait - Hendos

-

Bread

Homemade Bread - Butter

-

Cauliflower

Romanesco - 50 Month Lincolnshire Poacher - Hazelnut - Minus 8 -Horseradish

-

Hand Dived XL Scallop

Heritage Carrot - Citrus - Fennel - Sesame - Kombu

Additional course supplemented at £14

-

Cornish Cod

Kosho - Radish - Wild Rice

-

Wild Sea Trout

Kabocha Squash - Vadouvan - Coriander

-

Blackcurrant

Rice - Yogurt

-

Blackberry Crumble Souffle

Ginger - Apple - Chamomile

-

Cheese *£15pp*

Additional Course, Crackers, Malt Loaf & Accompaniments -

Coffee & Petit Four +£8

Strawberry

Valrhona Manjari 64% & Cherry - Muscovado & Cornish Salt

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