

# Bulls Head

By Chef Patron Mark Aisthorpe

## Canapes

Chef's Choice of Canapes

## Bread

Homemade Bread & Butter

## Starters

### **Jerusalem Artichoke**

Truffle - Hazelnut - Tahoon- 24 Month Montgomery

### **BBQ Hand Dived King Scallop +£6 (Can Be Gf)**

Myler Bay Prawns - Heritage Carrot - Vadouvan - Cumin

### **Ham - Egg 2.0 (Can Be Gf)**

Brioche - Hendersons - Smoked Bacon

### **Mushroom Agnolotti**

Truffle - Shiitake - Eryngi Oysters - Pied de Mouton- Wild Garlic

## Mains

### **Hereford Beef (Can Be Gf)**

Celeriac - Pickle Walnut - HOTW - Jus

### **Cornish Cod**

Comte - Smoked Haddock - Pink Fir - Minus 8 IPA - Leek - Dill

### **Venison**

Beetroot - Celeriac - Madeira - Hedgerow Ketchup

### **Sides £5.50**

Buttery Mash - Glazed Carrots - Honey Roast Parsnips

## **Pre Desserts**

*Chefs Choice of Pre Dessert*

## Desserts

### **Rhubarb Parfait**

Stem Ginger - Valrhona Ivoire - Gingerbread - Astina

### **Blood Orange Souffle (Can Be Gf)**

Tonka Bean - Almond - Vanilla *(Made & Cooked to order please allow a little time)*

### **Chocolate**

Valrhona Caramelia 36% - Ale Cake - Malt - Salted Caramel - Pecan

### **Cheese +£6**

British Farmhouse Cheese, Homemade Biscuits & Accompaniments

### **Coffee & Petit Four +£8**

Chefs Choice Of Petit Fours

3 Course 62

2 Course 54

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.

MICHELIN  
2024



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### **BBQ Squash**

Yuzo Koshu - Furikake - Plum Umeboshi

### **Cauliflower**

Turnip - HOTW - Parsnip - Heckfield Cheese

*Chefs Choice of Pre Dessert*

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