

Bulls Head

By Chef Patron Mark Aisthorpe

Canapes

Chef's Choice of Canapes

Bread

Homemade Bread & Butter

Starters

Jerusalem Artichoke (v)

Truffle - Hazelnut - Tahoon- 24 Month Montgomery

BBQ Hand Dived King Scallop +£6

Myler Bay Prawns - Heritage Carrot - Minus 8 IPA - Vadouvan - Cumin

Ham - Egg 2.0

Brioche - Hendersons - Smoked Bacon

Mushroom Agnolotti (v)

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

Mains

Ruby Red Devon Beef - Fillet & Short Rib

Rosscoff Onion - Hen of the Wood - Alsace Bacon - Comte - Bourguignon Sauce

Cornish Cod

Leek - Mussels - Coastal Greens - Wild Horseradish

Hoggot - Saddle - Loin, Breast - Fillet

Pink Fir - Asparagus - Curd - Wild Garlic

Pithivier (v)

Truffle - Baron Bigod - Cauliflower - Potato - Celeriac

Sides - Buttery Mash, Glazed Carrots £6

Celeriac, Potato Terrine, Tunworth & Black Truffle £10

Pre Desserts

Chefs Choice of Pre Dessert

Desserts

Rhubarb Parfait

Stem Ginger - Valrhona Ivoire - Gingerbread - Astina

Banana Souffle

Maple - Coconut - Lime - Naval Rum - Macadamia *(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

2026

