

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

Cornish Lobster - Heritage Carrot - Minus 8 IPA - Vadouvan - Cumin

Ham - Egg 2.0

Brioche - Hendersons - Smoked Bacon

BBQ Red Mullet

Yorkshire Broccoli - Edamame Beans - 'Our Yuzu Kosho'

Mains

Ruby Red Devon Beef

Fillet - Short Rib - Roscoff - Truffle - Bourguignon Sauce

Cornish Sea Bass

Courgette - Isle of Wight - Tomato - Balsamic - Nasturtium - 'Njuda

Hogget - Saddle - Loin, Breast - Fillet

Morel - Pink Fir - Asparagus - Curd - Wild Garlic

Pithivier (v)

Truffle - Tunworth - 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

Our Selection of Cheeses, Homemade Biscuits & Accompaniments

Coffee & Petit Four +£8

Chefs Choice Of Petit Fours

3 Course 65

2 Course 58

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

