

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

Cornish Crab +£6

Isle of Wight Tomato - Cucumber - Tabasco

Ham - Egg 2.0

Brioche - Hendersons - Smoked Bacon

Cornish Cod

Champagne - Capers - Gherkin - Potato - Wild Garlic

Mains

Ruby Red Devon Beef

Fillet - Short Rib - Roscoff - HOTW - Mustard - "Panned Chips"

Turbot

Kholarabi - Tenderstem Broccoli - Shiso - Kosho

Hogget - *Saddle - Loin, Breast - Fillet*

Girolles - Jersey Royal - Asparagus - Curd - Wild Garlic

Sides £6 each

Buttery Mash / Glazed Carrots / Jersey Royals With Kombu Butter

Pre Desserts

Chef's Choice of Pre Dessert

Desserts

Strawberry Tart

Buckwheat - Timut Pepper - Vanilla

Apricot Souffle

Amaretto - Lemon - Vanilla *(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

Chef's Choice Of Petit Fours

3 Course 65

2 Course 58

MICHELIN
2026



A discretionary 12.5% gratuity will be included in your bill