

Bulls Head

By Chef Patron Mark Aisthorpe

Canapes

Chef's Choice of Canapes

Bread

Homemade Bread & Butter

Starters

Pea (v)

Mint - Ricotta - Hazelnut - Alysuns

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

45 day Aged Beef - Fillet

Alliums - Girolles - Pommes Anna - Tomato - Green Pepper Corn

Turbot

Kholarabi - Tenderstem Broccoli - Shiso - Kosho

Hogget - Loin

Courgette - Pepper - Olive - Basil - Feta - Pine Nuts

Sides £6 each

Buttery Mash / Glazed Carrots / Jersey Royals With Kombu Butter

Pre Desserts

Chefs 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

Noalya Accordo 40% - 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

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2026



Please note this is a sample Menu and subject to daily changes.