

Bulls Head

By Chef Patron Mark Aisthorpe

Canapes

Chef's Choice of Canapes

Bread

Homemade Bread & Butter

Starters

Sweetcorn

Lime - Cucumber - Jalapeño - Coriander - Cous Cous

Hand Dived Scallop

Tomato - Nori - Sun Flower - Ponzu

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 - Green Tomato - Pickle Walnut - Green Pepper Corn

Turbot

Kholarabi - Tenderstem Broccoli - Shiso - Kosho

Hogget

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

Sides £6 each

Buttery Mash / Glazed Carrots / Potato Rosti

Pre Desserts

Chefs Choice of Pre Dessert

Desserts

Pistaschio

Raspberries - Meringue - Hibiscus

Blackberry Crumble Souffle

Ginger - Apple - Chamomile (*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

MICHELIN
2026



A discretionary 12.5% gratuity will be included in your bill