Bulls Head

By Chef Patron Mark Aisthorpe

Canapes
Chef's Choice of Canapes

Bread
Homemade Bread & Butter

Starters

Cauliflower
Romanesco - 50 Month Lincolnshire Poacher - Hazelnut - Minus 8 -Horseradish

Hand Dived XL Scallop
Heritage Carrot - Citrus - Fennel - Sesame - Kombu

Ham - Egg 2.0
Brioche - Hendersons - Smoked Bacon

Cornish Cod
Kosho - Radish - Wild Rice

Mains

45 Day Aged Beef *- Fillet*
Alliums - Girolles - Potato Rosti - Green Tomato - Pickle Walnut - Green Pepper Corn

Wild Sea Trout
Kabocha Squash - Vadouvan - Coriander

Sika Deer
Chantrelles - Celeriac - Beetroot - Elderberry - Jus

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