

Bulls Head

By Chef Patron Mark Aisthorpe

Canapes

Smoked Sea Trout - Rice - Lemon
Onion - Ale - Wakebridge
Chicken - Honey - Lavender

-

Bread

Homemade Bread - Butter

-

Pea

Mint - Ricotta - Hazelnut

-

Cornish Crab

Isle of Wight Tomato - Cucumber - Tabasco

-

"Ham & Egg" 2.0

Smoked Bacon - Brioche - Hendersons

-

Turbot

Kholarbi - Tenderstem Broccoli - Shiso - Kosho

-

Hoggot One - Fillet

Hoggot Two - Loin

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

-

Raspberry

Rice - Sweetcorn - Ajamarillo

-

Chocolate

Valrhona Caramelia 36% - Ale Cake - Malt - Salted Caramel - Praline

-

Apricot Souffle

Amaretto - Lemon - Vanilla

Additional Supplements £13

-

Cheese

Additional Course, Crackers, Malt Loaf & Accompaniments

Additional Supplements £15pp

-

Petit Fours

Passionfruit

Valrhona Manjari 64% & Cherry - Nougat

£98

Drinks Flight £75/85/95

Prestige Flight £140/160/170

MICHELIN

2026



A discretionary 12.5% gratuity will be included in your bill

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

Bulls Head

By Chef Patron Mark Aisthorpe

Pescatarian

Canapes

Smoked Sea Trout - Rice - Roe
Onion - Ale - Wakebridge
Parfait - Truffle

-

Bread

Homemade Bread - Butter

-

Pea

Summer Truffle - Mint - Ricotta - Hazelnut

-

Cornish Crab

Isle of Wight Tomato - Cucumber - Tabasco

-

Courgette

Olive - Basil - Pinenut - Pepper

-

Wild Turbot

Kholarbi - Tenderstem Broccoli - Shiso - Kosho

-

Cornish Cod

Champagne - Capers - Gherkin - Potato - Wild Garlic

-

Raspberry

Rice - Sweetcorn - Ajamarillo

-

Chocolate

Valrhona Caramelia 36% - Ale Cake - Malt - Salted Caramel - Hazelnut

-

Apricot Souffle

Buttermilk - Lemon - Vanilla

Additional Supplements £13

-

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

-

Blood Orange & Rosemary

Valrhona Manjari 64% & Cherry - Nougat

£98

Drinks Flight £75/85/95

Prestige Flight £140/160/170

MICHELIN
2026



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

Bulls Head

By Chef Patron Mark Aisthorpe

Vegetarian

Canapes

Parfait - Handos
Onion - Ale - Wakebridge

-

Bread

Homemade Bread - Butter

-

Pea

Summer Truffle - Mint - Ricotta - Hazelnut

-

Isle of Wight Tomato

Cucumber - Tabasco - Black Olive

-

Courgette

Olive - Basil - Pinenut - Pepper - Feta

-

Kholarbi

Tenderstem Broccoli - Shiso - Kosho

-

Pithivier

Carrot - Onion - Truffle - Wild Garlic

-

Raspberry

Rice - Sweetcorn - Ajamarillo

-

Chocolate

Noalya Accordo 40% - Ale Cake - Malt - Salted Caramel - Hazelnut

-

Apricot Souffle

Amaretto - Lemon - Vanilla

Additional Supplements £13

-

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

-

Petit Fours

Blood Orange & Rosemary
Valrhona Manjari 64% & Cherry - Nougat

£98

Drinks Flight £75/85/95

Prestige Flight £140/160/170

MICHELIN

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