

Bull's Head

By Chef Patron Mark Aisthorpe

Canapes

Aged Beef - Potato - Habanero
'BH Pickle' - Tête de Moine
BFC - Mango - Apricot - Curry

Bread

Homemade Bread - Butter

Jerusalem Artichoke

Truffle - Hazelnut - Tahoona - 24 Month Montgomery

BBQ Hand Dived King Scallop

Myler Bay Prawns - Heritage Carrot - Vadouvan - Cumin

"Ham & Egg" 2.0

Smoked Bacon - Brioche - Hendersons

Cornish Cod

Smoked Haddock - Pink Fir - Minus 8 IPA - Leek - Dill

Mushroom Agnolotti

Truffle - Shiitake - Eryngi Oysters - Pied de Mouton - Wild Garlic

Additional supplement £12

Wild Sika Deer

Beetroot - Parsnip - Madeira

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

Chocolate

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

Blood Orange Soufflé

Tonka Bean - Almond - Vanilla

Additional Supplements £12

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

Petit Fours

Pineapple, Lime and Togarashi Chilli

Valrhona Manjari 64% & Cherry - Miso, Custard & Nutmeg

£97

Drinks Flight £70/80/90

Prestige Flight £135/155/165

MICHELIN

2025



Please Note - The Tasting menu must be ordered by the whole table, we can cater for vegetarians & most allergens but must be notified at the booking - As ever-increasing dietary requirements are making demands of our kitchen, unfortunately, we will no longer be able to accommodate the following allergies or dietary requirements. Guests who are vegans. Guests who might suffer anaphylactic shock because of an allergy or who might suffer an extreme reaction to any cross contamination from ingredients in our kitchen. We very much appreciate your understanding.

(Please Allow Up to 3½ Hours To Enjoy The Full Experience Of The Whole Menu During Busy Periods)

Bull's Head

By Chef Patron Mark Aisthorpe

Pescatarian

Canapes

Potato - Jalapeno Gel - Smoked Salmon
Cauliflower - Old Winchester
Parfait - Hedge Row Berries

Bread

Homemade Bread - Butter

Jerusalem Artichoke

Truffle - Hazelnut - Tahoon - Montgomery

BBQ Hand Dived King Scallop

Kabocha Squash - Furikake - Kosho Yuzu - Plum Umeboshi

“Salmon & Egg’ 2.0

Smoked Bacon - Brioche - Henderson

Cornish Cod

Smoked Haddock - Pink Fir - Minus 8 IPA - Leek - Dill

Mushroom Agnolotti

Truffle - Ceps - Girolles - Chanterelles - Wild Garlic

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

Chocolate

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

Blood Orange Souffle

Tonka Bean - Almond - Vanilla

Additional Course Supplement £12

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

Petit Fours

Pineapple, Lime & Togarashi Chilli

Valrhona Manjari 64% & Cherry - Miso, Custard, Nutmeg

£97

Drinks Flight £70/80/90

Prestige Flight £135/155/165

MICHELIN

2025



Please Note - The Tasting menu must be ordered by the whole table. We can cater for vegetarians & most allergens but must be notified at the booking - As ever-increasing dietary requirements are making demands of our kitchen, unfortunately, we will no longer be able to accommodate the following allergies or dietary requirements. - guests who are vegans, guests who might suffer anaphylactic shock because of an allergy or who might suffer an extreme reaction to any cross contamination from ingredients in our kitchen. We very much appreciate your understanding.

(Please Allow Up to 3½ Hours To Enjoy The Full Experience Of The Whole Menu During Busy Periods)

Bulls Head

By Chef Patron Mark Aisthorpe

Vegetarian

Canapes

Parfait - Hedge Row Berries
'BH Pickle' - Tête de Moine
Potato - Green Tomato

Bread

Homemade Bread - Butter

Artichoke Jerusalem

Truffle - Hazelnut - Tahoon - Montegomery

Kabocha Squash

Furikake - Kosho Yuzu - Plum Umeboshi

BBQ Hen of The Wood

Truffle - Girolles - Chanterelles - Wild Garlic

Pink Fir

Leek - Onion - Dill - IPA

Beetroot

Turnip - HOTW - Celeriac -Pommery Mustard

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

Chocolate

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

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

Petit Fours

Pinapple, Lime & Togarashi Chilli
Valrhona Manjari 64% & Cherry - Miso, Custard, Nutmeg
£97

Drinks Flight £70/80/90

Prestige Flight £135/155/165

MICHELIN

2025



Please Note - The Tasting menu must be ordered by the whole table, we can cater for vegetarians & most allergens but must be notified at the booking - As ever-increasing dietary requirements are making demands of our kitchen, unfortunately, we will no longer be able to accommodate the following allergies or dietary requirements. Guests who are vegans. Guests who might suffer anaphylactic shock because of an allergy or who might suffer an extreme reaction to any cross contamination from ingredients in our kitchen. We very much appreciate your understanding.

(Please Allow Up to 3½ Hours To Enjoy The Full Experience Of The Whole Menu During Busy Periods)