

Bulls Head

By Chef Patron Mark Aisthorpe

Canapes

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

-

Bread

Homemade Bread - Butter

-

Jerusalem Artichoke

Truffle - Hazelnut - Tahoon - 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 Souffle

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 Upto 3½ Hours To Enjoy The Full Experience Of The Whole Menu During Busy Periods)

Bulls Head

By Chef Patron Mark Aisthorpe

Pescatarian

Canapes

Jalapeno - Tuna
'BH Pickle' - Tête de Moine
Parfait - Hedge Row Berries

-

Bread

Homemade Bread - Butter

-

Jerusalem Artichoke

Truffle - Hazelnut - Tahoon - Montgomery

-

BBQ Hand Dived King Scallop

Myler Bay Prawns - Heritage Carrot - Vadouvan - Cumin

-

"Salmon & Egg' 2.0

Smoked Butter - Brioche - Henderson

-

Cornish Cod

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

-

Pithivier

Baron Bigod - Cauliflower - Celeriac - Pommery Mustard

-

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

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Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

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Petit Fours

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

Canapes

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

-

Bread

Homemade Bread - Butter

-

Artichoke Jerusalem

Truffle - Hazelnut - Tahoon - Montgomery

-

BBQ Heritage Carrot

Vadouvan - Cumin

-

Mushroom Agnolotti

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

-

Pink Fir

Leek - Onion - Dill - IPA

-

Pithivier

Baron Bigod - Cauliflower - Celeriac - Pommery Mustard

-

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

-

Chocolate

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

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Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

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Petit Fours

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

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