

Bulls Head

By Chef Patron Mark Aisthorpe

Canapes

Tuna - Ponzu - Kosho Yuzu - Kadaif
'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

Cornish Lobster - Heritage Carrot - Minus 8 IPA - Vadouvan - Cumin

-

"Ham & Egg" 2.0

Smoked Bacon - Brioche - Hendersons

-

Wild Cornish Turbot

Courgette - Dattirino Tomato - Balsamic - Njuda

-

Mushroom Agnolotti

Truffle - Shiitake - Eryngi Oysters - Pied de Mounon
Additional Supplement £12

-

Hoggot One - Breast - Fillet

Hoggot Two - Loin

Pink Fir - Morel - Asparagus - Curd - Wild Garlic

-

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

-

Chocolate

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

-

Banana Souffle

Maple - Coconut - Lime - Naval Rum - Macadamia
Additional Supplements £12

-

Cheese

Additional Course, Crackers, Malt Loaf & Accompaniments
Additional Supplements £15pp

-

Petit Fours

Pineapple & Togarashi Chilli
Valrhona Manjari 64% & Cherry - Lemon Meringue Tart
£97

Drinks Flight £70/80/90

Prestige Flight £135/155/165

MICHELIN

2026



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

Tunu - Ponzu - Kosho Yuzu - Kadaif
'BH Pickle' - Tête de Moine
Parfait - Hedge Row Berries

-

Bread

Homemade Bread - Butter

-

Jerusalem Artichoke

Truffle - Hazelnut - Tahoon - 24 Month Montgomery

-

BBQ Hand Dived King Scallop

Myler Bay Prawns - Heritage Carrot - Minus 8 IPA - Vadouvan - Cumin

-

Mushroom Agnolotti

- Shiitake - Eryngi Oysters - Pied de Mouton - Garlic

-

Wild Cornish Turbot

Courgette - Dattirino Tomato - Balsamic - Njuda

-

Pithivier

Truffle - Baron Bigod - Cauliflower - Celeriac - Pommeray Mustard

-

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

-

Chocolate

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

-

Banana Souffle

Maple - Coconut - Lime - Naval Rum - Macadamia

Additional Supplements £12

-

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

-

Petit Fours

Pineapple & Togarashi Chilli

Valrhona Manjari 64% & Cherry - Lemon Meringue Tart

£97

Drinks Flight £70/80/90

Prestige Flight £135/155/165

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Bulls Head

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Vegetarian

Canapes

Parfait - Hedge Row Berries
'BH Pickle' - Tête de Moine
HOTW - Mango - Apricot - Sultarnas - Curry

-

Bread

Homemade Bread - Butter

-

Artichoke Jerusalem

Truffle - Hazelnut - Tahoon - Montgomery

-

BBQ Heritage Carrots

Minus 8 IPA - Vadouvan - Cumin

-

Asparagus

Pink Fir - Morel - Curd - Wild Garlic

-

Mushroom Agnolotti

Shiitake - Eryngi Oysters - Pied de Mouton - Wild Garlic

-

Pithivier

Truffle - Baron Bigod - Cauliflower - Celeriac - Pommeray Mustard

-

Thompsons Forced Rhubarb

Rice - Yoghurt - Ginger

-

Chocolate

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

-

Banana Souffle

Maple - Coconut - Lime - Naval Rum - Macadamia

Additional Supplements £12

-

Cheese £15pp

Additional Course, Crackers, Malt Loaf & Accompaniments

-

Petit Fours

Pineapple & Togarashi Chilli
Valrhona Manjari 64% & Cherry - Lemon Meringue Tart
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