

# Bulls Head

By Chef Patron Mark Aisthorpe

## Canapes

Beef - 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

-

## Hand Dived King Scallop

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

-

## "Ham & Egg" 2.0

Smoked Bacon - Brioche - Hendersons

-

## Wild Cornish Sea Bass

Courgette - Isle Of Wight Tomato - Balsamic - Njuda

-

## BBQ Red Mullet

Yorkshire Broccoli - Edamame Beans - 'Our Yuzu Kosho'

*Additional Supplement £13*

-

## Hoggot One - Fillet - Breast

## 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 £13 -*

## Cheese

*Additional Course, Crackers, Malt Loaf & Accompaniments*

*Additional Supplements £15pp*

-

## Petit Fours

Pineapple & Togarashi Chilli

Valrhona Manjari 64% & Cherry - Orange Meringue Tart

£98

*Drinks Flight £75/85/95*

*Prestige Flight £140/160/170*

# 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

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## Pescatarian

### Canapes

Smoked Salmon - 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

-

### BBQ Red Mullet

Yorkshire Broccoli - Edamame Beans - 'Our Yuzu Kosho'

-

### Wild Cornish Seabass

Courgette - Isle Of Wight 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 £13*

-

### Cheese £15pp

*Additional Course, Crackers, Malt Loaf & Accompaniments*

-

### Petit Fours

Pineapple & Togarashi Chilli

Valrhona Manjari 64% & Cherry - Orange Meringue Tart

£98

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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 £13*

-

### Cheese £15pp

*Additional Course, Crackers, Malt Loaf & Accompaniments*

-

### Petit Fours

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