

Bulls Head

By Chef Patron Mark Aisthorpe

Chefs Choice of Snack & Bread

Snacks, Our Sourdough & Butter

Starters

Parfait (<i>Can Be Gf/V</i>)	11
Chicken Liver or Mushroom(v) - Shallot Marmalade - Brioche	
Hand Dived Scallop	16
Tomato - Nori - Sun Flower - Ponzu	
Ham & Egg 2.0	11
Hendersons - Brioche - Smoked Bacon	
Cornish Cod	13
Champagne - Capers - Gherkin - Potato - Wild Garlic	

Mains

Market Fish	30
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Roasts

40 Day Dry Aged Derbyshire Beef - Sirloin/Fillet	30/38
Somerset Saxon Cornfed Chicken - Supreme	28
Moss Valley Pork - Loin	28
Dry Aged Hoggot - Loin	32
Vegetarian Pithivier	28

Sharing Roasts

Whole Somerset Saxon Cornfed Chicken	28pp
Chateaubriand (limited available)	35pp
The HOLYSHARER - Beef Sirloin/Pork Loin/ Hoggot Loin/Chicken Thighs	40pp

All Roasts are served with Yorkshire Pudding, Roast Potatoes, Traditional Gravy with Glazed Carrot,
Seasonal Vegetables & Creamy Mash All roasts are available with Gluten Free Yorkshire Pudding & Gravy

Butter Roast Cauliflower Cheese £6

Add truffle +£10

Desserts

Dessert of the Day	13
<i>Please ask your server</i>	
Sticky Toffee Pudding	11
Salted Caramel Sauce - Vanilla Ice Cream	
Chocolate	13
Noalya Accordo 40% - Ale Cake - Malt - Salted Caramel - Pecan	
Cheese	15
British Farmhouse Cheese, Homemade Biscuits & Accompaniments	

Coffee & Petit Four +£8

Chefs Choice Of Petit Fours

Childs Portions are available at half portion.

MICHELIN

2026

