

# Bulls Head

By Chef Patron Mark Aisthorpe

## Chefs Choice of Canape

### Bread

Our Sourdough & Butter

### Starters

#### **Parfait** *(Can Be Gf/V)*

Shallot Marmalade - Brioche

#### **Cornish Cod** *(Can Be Gf)*

Comte - Smoked Haddock - Dill

#### **Scallop** £6 Supp

Mylar Bay Prawns - Heritage Carrot - Vaudvan - Cumin

#### **Artichoke**

24 Month Montgomery - Eryngi Oysters - Pied de Mouton - Truffle - Garlic

### Mains

#### **40 Day Dry Aged Derbyshire Sirloin** *(Served Pink) (Can Be Gf)*

Yorkshire Pudding, Roast Potatoes, Traditional Gravy

#### **Roast Loin of Pork** *(Can Be Gf)*

Yorkshire Pudding, Roast Potatoes, Traditional Gravy

#### **Roast of The Day** *(Can Be Gf)*

Yorkshire Pudding, Roast Potatoes, Traditional Gravy

#### **Vegetarian Nut Roast**

Yorkshire Pudding, Roast Potatoes, Gravy

All of these are served with Glazed Carrot, Seasonal Vegetables & Creamy Mash

All Sunday Lunches available with Gluten Free Yorkshire Pudding & Gravy

#### **Butter Roast Cauliflower Cheese** £6

### Desserts

#### **Chocolate**

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

#### **Rhubarb Parfait**

Stem Ginger - Valrhona Ivoire - Gingerbread - Astina *(Can Be Gf)*

#### **Sticky Toffee Pudding**

Salted Caramel - Vanilla Ice Cream

#### **Cheese** +£8

British Farmhouse Cheese, Homemade Biscuits & Accompaniments

#### Coffee & Petit Four +£8

Chefs Choice Of Petit Fours

2 Course 36

3 Course 42

(Please Note - whilst we can cater for most dietary requirements we currently do not cater for vegan)

Childs Portions are available at half portion.

**MICHELIN**  
**2025**

